



LAKESIDE

PODS

Whatever you are celebrating, Mercure Gloucester Bowden Hall's dining pods are the perfect base for your special occasion.

Explore our different dining options and contact us to start planning your experience.

**BOOK YOUR PRIVATE
DINING EXPERIENCE**

01452 255 012 (option 3)
events@mercuregloucester.co.uk

FREQUENTLY ASKED QUESTIONS

Do prices include the meal cost?

Yes. Prices per person include meal costs and pod hire.

Do we need to pay a deposit?

We ask for a £10 per person deposit. This is payable when confirming your booking.

How do we make our final payment?

We ask for final payment 2 weeks prior to your booking date.
Last minute bookings will be asked to pay the full balance on arrival.

Is there disabled/pushchair access?

We can accommodate wheelchair and pushchair access. Please let us know beforehand if you require wheelchair access.

Are your pods suitable for all weather?

Yes! The versatility of our pods allows them to be used all year round. Please be aware dangerously high winds causing problems in the local area may force closure for your safety. You will be offered a full refund, change of date or discounted seats in our restaurant.

Do you have heating?

Yes, our pods are fully heated. However, please note these are outdoor features and access to the main hotel and toilets does require you to go outside.

Do the pods get too hot?

The pods are fully air conditioned!

Can we bring our dog?

Yes, we allow dogs.

Do you have music in the pods?

We do have pre-set background music in each pod.

Do you allow confetti?

You can use biodegradable confetti. Please do not use artificial/plastic confetti.

Can we hang our own decorations?

You are welcome to hang your own decorations. We can only allow access 10 minutes before your session start time if the session before is fully booked.

How can we attach decorations?

Please do not use Sellotape or Blu Tac. You are welcome to tie things to the pod metalwork or use White Tac.

Can we ask about alternative menu choices?

Of course. Please contact us and let us know your specific requirements prior to booking.

LAKESIDE
PODS

BRUNCH MENU

Enjoy your 2.5 hour dining experience from 9:00 to 11:30

Friday to Sunday

Adult - £22 per person

Children - £15 per person

UPON ARRIVAL

SELECTION OF TWINNINGS SPECIALITY TEAS

Pure Peppermint, Lemon & Ginger, Pure Green Tea, Earl Grey, Pure Camomile, Raspberry & Cranberry

COFFEE

ORANGE JUICE OR APPLE JUICE

59 kcal per 125ml or 51 kcal per 125ml

PASTRY BASKET

854 kcal per person

CHOOSE FROM ONE OF THE FOLLOWING

FULL ENGLISH BREAKFAST

594 kcal

Sausage, bacon, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg.

VEGETARIAN FULL ENGLISH (V)

706 kcal

Vegetarian sausage, spinach, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg.

VEGAN FULL ENGLISH (Ve)

551 kcal

Vegan sausage, flat mushroom, tomato, baked beans, hash browns, toasted sourdough.

EGGS BENEDICT

607 kcal

with toasted muffin, ham, poached egg and hollandaise sauce.

EGGS FLORENTINE

530 kcal

with toasted muffin, spinach, poached egg and hollandaise sauce.

AMERICAN STYLE PANCAKES

748 kcal

with streaky bacon and maple syrup.

EU Food allergen information contained within menu items is available via a team member. All weights are approximate prior to cooking. All prices include VAT at the current rate.

FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

CALORIES: Adults need around 2000 kcal a day.

V - Vegetarian / Ve - Vegan / GF - Gluten Free

LUNCH MENU

Enjoy your 2.5 hour dining experience from 12:00 to 14:30

2 Course Meal - £29 per person

3 Course Meal - £36 per person

Children's Menu - £15

STARTERS

SELECTION OF WARM BREADS (V)

460 kcal

Olive oil and balsamic vinegar

SEASONAL SOUP OF THE DAY (Ve)

236 kcal

Warm crusty bread
(gluten free bread available)

PRAWN COCKTAIL

349 kcal

Marie rose sauce, baby gem,
malted bloomer
(gluten free available)

CRISPY CHICKEN WINGS (GF)

280 kcal

Bourbon sauce

BBQ GLAZED PORK BELLY BITES (GF)

415 kcal

Fresh coriander and chilli

SMOKED HUMMUS WITH HARISSA (Ve)

423 kcal

Warm flatbread

MAIN COURSE

10oz GAMMON STEAK

879 kcal

Fried egg, chunky-cut chips & garden
peas

PIE OF THE DAY

1525 kcal

Mashed potatoes, roasted root
vegetables, gravy

SWEET POTATO, CHICKPEA & SPINACH CURRY (Ve)

620 kcal

Basmati rice, popadums,
mango chutney and naan

GRILLED CHICKEN GNOCCHI

1359 kcal

Tenderstem broccoli, nduja sausage, red
pesto cream

TRADITIONAL BATTERED FISH AND CHIPS

1116 kcal

Mushy peas, Tartar sauce

PAPPARDELLE WITH BEEF RAGÚ

759 kcal

Thick pasta ribbons, matured Italian
cheese, chives

ABERDEEN ANGUS BEEF BURGER

1338 kcal

Angus beef patty, BBQ sauce, bacon,
Emmental cheese, gherkins, crispy onions
served in a brioche bun with thick cut fries

MOVING MOUNTAINS BURGER (Ve)

838 kcal

Plant based patty, BBQ sauce, vegan cheese,
crispy onions served in a brioche bun with
thick cut fries

CLASSIC CAESAR

391 kcal

Cos lettuce, anchovies, croutons, Caesar
dressing, matured Italian cheese
(gluten free available)

VEGETABLE SUPREME

12-INCH STONE- BAKED PIZZA (Ve)

1260 kcal

Roasted squash, olives, garlic,
mushroom

MARGHERITA

12-INCH STONE- BAKED PIZZA (V)

789 kcal

Tomato, mozzarella, basil and rocket

MEAT FEAST

12-INCH STONE-BAKED PIZZA

1548 kcal

Pepperoni, meatballs, chicken and
chorizo

DESSERT

CHOCOLATE BROWNIE (GF)

563 kcal

Vanilla ice cream, chocolate sauce

STICKY TOFFEE PUDDING (GF)

447kcal

Toffee sauce, vanilla ice cream

BAKED VANILLA CHEESECAKE (GF) (Ve)

434 kcal

Cinnamon, spiced fruit compote

FRESH FRUIT SALAD (Ve) (GF)

88 kcal

JUDES ICE CREAM

167 kcal

Choose from - coconut (Ve), vanilla, strawberry,
chocolate, cookie dough, salted caramel (GF)

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AFTERNOON TEA MENU

Enjoy your dining experience from 12:00 to 14:30 or 15:00 to 17:00

Adult - £25 per person

Children - £12.50 per person

UPON ARRIVAL

SELECTION OF TWINNINGS SPECIALITY TEAS

Pure Peppermint, Lemon & Ginger, Pure Green Tea, Earl Grey, Pure Camomile, Raspberry & Cranberry

COFFEE

A SELECTION OF TRADITIONAL FINGER SANDWICHES ON JACKSON BAKERY WHITE AND MALTED BREAD

TUNA, SPRING ONION, CRACKED BLACK PEPPER AND MAYONNAISE

EGG AND CRESS MAYONNAISE

HAM AND MUSTARD

MATURE CHEDDAR AND CHUNKY PICKLE

WARM PLAIN SCONES WITH CLOTTED CREAM AND JAM

A SELECTION OF CAKES

Around 1859 total kcal per person

Gluten Free & Vegan options available on request (must be pre-booked)



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DINNER MENU

Enjoy your 2.5 hour dining experience from 17:30 to 20:00 or 20:30 to 23:00

Sun to Thurs Adult - £36 per person

Fri & Sat Adult - £39.50 per person

Children's Menu - £15 per person

STARTERS

SEASONAL SOUP OF THE DAY (Ve)

236 kcal

Warm crusty bread (Gluten free bread available)

PRAWN COCKTAIL

349 kcal

Marie rose sauce, baby gem, malted bloomer (gluten free available)

MAC AND CHEESE BITES (V)

515 kcal

Sour cream & sweet chilli

PEA & SPINACH

ARANCINI (V)

343 kcal

Ricotta, aioli

BBQ GLAZED PORK BELLY BITES (GF)

415 kcal

Fresh coriander and chilli

SELECTION OF WARM BREADS (V)

460 kcal

Olive oil and balsamic vinegar

CRISPY CHICKEN WINGS (GF)

280 kcal

Bourbon sauce

CRISPY CAULIFLOWER WINGS (V)

264 kcal

Bourbon sauce

MAIN COURSE

PIE OF THE DAY

1525 kcal

Mashed potatoes, roasted root vegetables, gravy

GRILLED CHICKEN GNOCCHI

1359 kcal

Tenderstem broccoli, nduja sausage, red pesto cream

10oz GAMMON STEAK

879 kcal

Fried egg, chunky-cut chips & garden peas

PAPPARDELLE WITH BEEF RAGÚ

759 kcal

Thick pasta ribbons, matured Italian cheese, chives

FILLET OF SALMON (GF)

697 kcal

Roasted peppers, cherry tomatoes, crispy Parmentier potatoes with a beurre blanc sauce

TRADITIONAL BATTERED

FISH & CHIPS

1116 kcal

Mushy peas, Tartare sauce

CHICKEN TIKKA MASALA

784 kcal

Basmati rice, mango chutney and naan

CLASSIC CAESAR

391 kcal

Cos lettuce, anchovies, croutons, Caesar dressing, Italian cheese (gluten free available)

SWEET POTATO, CHICKPEA & SPINACH CURRY (Ve)

620 kcal

Basmati rice, popadums, mango chutney and naan

ABERDEEN ANGUS BEEF BURGER

1338 kcal

Angus beef patty, BBQ sauce, bacon, emmental cheese, gherkins, crispy onions served in a brioche bun with thick cut fries

MOVING MOUNTAINS BURGER (Ve)

836 kcal

Plant based patty, BBQ sauce, vegan cheese, crispy onions served in a brioche bun with thick cut fries

KATSU CHICKEN BURGER

1462 kcal

Emmental cheese, curried mayonnaise, crispy onions served in a brioche bun with thick cut fries

MARGHERITA

12-INCH STONE- BAKED PIZZA (V)

789 kcal

Tomato, mozzarella, basil and rocket.

VEGETABLE SUPREME

12-INCH STONE- BAKED PIZZA (Ve)

1260 kcal

Roasted squash, olives, garlic, mushroom

MEAT FEAST

12-INCH STONE-BAKED PIZZA

1548 kcal

Pepperoni, meatballs, chicken and chorizo

DESSERT

CHOCOLATE BROWNIE (GF)

563 kcal

Vanilla ice cream, chocolate sauce

COCONUT PANNACOTTA (Ve) (GF)

218 kcal

Pineapple salsa

BAKED VANILLA CHEESECAKE (GF) (Ve)

434 kcal

Cinnamon, spiced fruit compote

JUDES ICE CREAM

133 kcal

Choose from - coconut (Ve), vanilla, strawberry, chocolate, cookie dough, salted caramel (GF)

FRESH FRUIT SALAD (Ve) (GF)

88 kcal

STICKY TOFFEE PUDDING (GF)

447 kcal

Toffee sauce, vanilla ice cream

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CHILDREN'S MENU

STARTERS

GARLIC BREAD (V)

296 kcal

CHEESY TORTILLA CHIPS (V) (GF)

375 kcal

with guacamole, sour cream and salsa.

SELECTION OF WARM BREADS (V)

141 kcal

MAIN COURSE

SAUSAGE & MASH

546 kcal

with onion gravy or baked beans.

Can be served Vegan.

GRILLED CHICKEN

365 kcal

with mash, vegetables and gravy.

MARGHERITA PIZZA (V)

400 kcal

CHEESEBURGER

926 kcal

with chunky-cut chips.

FISH & CHIPS

1091 kcal

with chunky-cut chips and peas.

MACARONI & CHEESE (V)

444kcal

DESSERT

JUDES ICE CREAM

157 kcal

2 scoops of vanilla with
chocolate sauce.

FRESH FRUIT SALAD

79 kcal

CHOCOLATE BROWNIE

245kcal

LITTLE JUDE'S ROCKET LOLLY

254 kcal

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