



# 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](mailto: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

### LEEK & POTATO SOUP (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

### MAC AND CHEESE BITES (V)

515 kcal

Sour cream & sweet chilli

## MAIN COURSE

### SLOW COOKED BUTTER CHICKEN

#### CURRY

1028 kcal

Basmati rice, poppadum,  
mango chutney and naan bread

### PIE OF THE DAY

1525 kcal

Mashed potatoes, roasted root  
vegetables, gravy

### 10oz GAMMON STEAK

879 kcal

Fried egg, chunky-cut chips & garden  
peas

### HUNTERS CHICKEN

844 kcal

BBQ sauce, crispy bacon, melted cheese,  
corn on the cob, tenderstem broccoli and  
chunky-cut chips

### TRADITIONAL BATTERED FISH AND CHIPS

1116 kcal

Mushy peas, Tartare sauce

### TOFU SHAWARMA (Ve)

1032 kcal

Tahini dressing, flatbread, fattoush salad

### 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, herbs

### PEPPERONI 12-INCH STONE-BAKED PIZZA

1548 kcal

Tomato, mozzarella, herbs

## DESSERT

### APPLE CRUMBLE TART (Ve)

434 kcal

Vanilla custard

### STICKY TOFFEE PUDDING (GF)

447kcal

Toffee sauce, vanilla ice cream

### 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

### LEEK & POTATO SOUP (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

### CRISPY CHICKEN WINGS (GF)

280 kcal

Bourbon sauce

### LIGHTLY SPICED FALAFEL (V)

343 kcal

Carrot salad, pitta bread & hummus

### SELECTION OF WARM BREADS (V)

460 kcal

Olive oil and balsamic vinegar

### BBQ GLAZED PORK BELLY BITES (GF)

415 kcal

Fresh coriander and chilli

### CRISPY CAULIFLOWER WINGS (V)

264 kcal

Bourbon sauce

## MAIN COURSE

### HUNTERS CHICKEN

844 kcal

BBQ sauce, crispy bacon, melted cheese,  
corn on the cob, tenderstem broccoli and  
chunky-cut chips

### PAPPARDELLE WITH BEEF RAGÚ

759 kcal

Thick pasta ribbons, matured Italian  
cheese, chives

### 10oz GAMMON STEAK

879 kcal

Fried egg, chunky-cut chips & garden  
peas

### MARGHERITA

#### 12-INCH STONE-BAKED PIZZA (V)

789 kcal

Tomato, mozzarella, herbs

### SLOW COOKED BUTTER CHICKEN

#### CURRY

1028 kcal

Basmati rice, poppadum,  
mango chutney and naan bread

### FILLET OF SALMON (GF)

697 kcal

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

### 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

### VEGETABLE SUPREME

#### 12-INCH STONE-BAKED PIZZA (Ve)

1260 kcal

Roasted squash, olives, garlic,  
mushroom

### TRADITIONAL BATTERED

#### FISH & CHIPS

1116 kcal

Mushy peas, Tartare sauce

### PIE OF THE DAY

1525 kcal

Mashed potatoes, roasted root  
vegetables, gravy

### TOFU SHAWARMA (Ve)

1032 kcal

Tahini dressing, flatbread, fattoush salad

### MOVING MOUNTAINS BURGER (Ve)

836 kcal

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

### PEPPERONI

#### 12-INCH STONE-BAKED PIZZA

1548 kcal

Tomato, mozzarella, herbs

## DESSERT

### FRESH FRUIT SALAD (Ve) (GF)

88 kcal

### JUDES ICE CREAM

133 kcal

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

### BAKED VANILLA CHEESECAKE

434 kcal

Berry compote

### APPLE CRUMBLE TART (Ve)

434 kcal

Vanilla custard

### 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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