



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 255012 (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-Tack. 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 TWININGS SPECIALTY TEAS

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

COFFEE

ORANGE JUICE OR APPLE JUICE

PASTRY BASKET

CHOOSE FROM ONE OF THE FOLLOWING

FULL ENGLISH BREAKFAST

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

VEGETARIAN FULL ENGLISH (V)

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

VEGAN FULL ENGLISH (Ve)

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

EGGS BENEDICT

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

EGGS FLORENTINE

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

AMERICAN STYLE PANCAKES

with streaky bacon and maple syrup.

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. Menu descriptions may not include all ingredients, and alcohol may be present in some dishes. For allergen and Kcal information please scan the QR code



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)

Assortment of warm breads, olive oil & balsamic vinegar

CRISPY CHICKEN WINGS

Bourbon sauce

VEGETABLE SPRING ROLLS (Ve)

Gyoza dumplings & Asian dressing

TERIYAKI STIR-FRY WITH UDON NOODLES (Ve)

A vibrant stir-fry of vegetables & udon noodles in a sweet teriyaki sauce

HUNTERS CHICKEN

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

MOVING MOUNTAINS BURGER (Ve)

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

VEGETABLE SUPREME

12-INCH STONE-BAKED PIZZA (Ve)

Roasted squash, olives & garlic mushrooms

LEEK & POTATO SOUP (Ve)

Warm crusty bread
(gluten free bread available)

BBQ GLAZED PORK BELLY BITES

Tender pork belly chunks, glazed with a rich BBQ sauce

MAIN COURSE

GRILLED CHICKEN, GOLDEN GNOCCHI & NDUJA PESTO CREAM

Juicy grilled chicken served with golden gnocchi in a rich nduja & pesto cream sauce

TRADITIONAL BATTERED FISH AND CHIPS

Crispy battered fish with chunky chips, mushy peas & tartare sauce
(gluten free available)

ABERDEEN ANGUS BEEF BURGER

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

MARGHERITA

12-INCH STONE-BAKED PIZZA (V)

Classic tomato sauce with mozzarella & herbs

SALT & PEPPER SQUID

Sweet chilli, coriander & lime

MAC AND CHEESE BITES (V)

Sour cream & sweet chilli

10oz GAMMON STEAK

Fried egg, chunky-cut chips & garden peas

TOM'S STEAK & ALE PIE

Mashed potatoes, garden peas, rich gravy

CLASSIC CAESAR

Crisp cos lettuce with anchovies, croutons, Caesar dressing & Italian cheese
(gluten free available)

PEPPERONI

12-INCH STONE-BAKED PIZZA

Traditional pepperoni with mozzarella & herbs

BBQ CHICKEN

12-INCH STONE-BAKED PIZZA

Classic tomato sauce, mozzarella & herbs

DESSERT

ETON MESS

Chantilly cream, mixed berries & crushed meringue

FRESH FRUIT SALAD (Ve)

STICKY TOFFEE PUDDING

Warm sponge pudding with a sticky toffee sauce & vanilla ice cream

JUDE'S ICE CREAM

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 TWININGS SPECIALTY 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

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

SELECTION OF WARM BREADS (V)

Assortment of warm breads, olive oil & balsamic vinegar

VEGETABLE SPRING ROLLS (Ve)

Gyoza dumplings & Asian dressing

CRISPY CHICKEN WINGS

Bourbon sauce

CRISPY CAULIFLOWER WINGS (V)

Bourbon sauce

LEEK & POTATO SOUP (Ve)

Warm crusty bread
(Gluten free bread available)

BBQ GLAZED PORK BELLY BITES

Tender pork belly chunks, glazed with a rich BBQ sauce

SALT & PEPPER SQUID

Sweet chilli, coriander & lime

MAC AND CHEESE BITES (V)

Sour cream & sweet chilli

BURRATA, CHERRY TOMATO & PESTO SALAD

Creamy burrata paired with cherry tomatoes & basil pesto

MAIN COURSE

HUNTERS CHICKEN

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

10oz GAMMON STEAK

Fried egg, chunky-cut chips & garden peas

VEGETABLE CURRY (V)

Basmati rice, mango chutney & a poppadum

PEPPERONI

12-INCH STONE-BAKED PIZZA

Tomato, mozzarella, herbs

MARGHERITA

12-INCH STONE-BAKED PIZZA (V)

Tomato, mozzarella, herbs

GRILLED CHICKEN, GOLDEN

GNOCCHI & NDUJA PESTO CREAM

Juicy grilled chicken served with golden gnocchi in a rich nduja & pesto cream sauce

LAMB KOFTA & COUS COUS

Mediterranean vegetables & raita

GRILLED SEABASS FILLET

Crushed new potatoes, tomato - olive dressing

ABERDEEN ANGUS BEEF BURGER

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)

Roasted squash, olives, garlic, mushroom

TOM'S STEAK & ALE PIE

Mashed potatoes, garden peas, rich gravy

TERIYAKI STIR-FRY WITH UDON NOODLES (Ve)

A vibrant stir-fry of vegetables & udon noodles in a sweet teriyaki sauce

MOVING MOUNTAINS BURGER (Ve)

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

BBQ CHICKEN

12-INCH STONE-BAKED PIZZA

Classic tomato sauce, mozzarella & herbs

DESSERT

FRESH FRUIT SALAD (Ve)

JUDE'S ICE CREAM

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

RHUBARB & GINGER CHEESECAKE (Ve)

Creamy cheesecake infused with rhubarb & ginger, served with a rhubarb compote

ETON MESS

Chantilly cream, mixed berries & crushed meringue

STICKY TOFFEE PUDDING

Warm sponge pudding with a sticky toffee sauce & vanilla ice cream

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CHILDREN'S MENU

STARTERS

GARLIC BREAD (V)

CHEESY TORTILLA CHIPS (V)
with guacamole, sour cream and salsa.

SELECTION OF BREADS (V)
Assortment of warm breads, olive oil &
balasmic

MAIN COURSE

SAUSAGE & MASH
with onion gravy or baked beans.
Can be served Vegan.

GRILLED CHICKEN
with mash, vegetables and gravy.

MARGHERITA PIZZA (V)

CHEESEBURGER
with chunky-cut chips.

FISH & CHIPS
with chunky-cut chips and peas.

MACARONI & CHEESE (V)

DESSERT

JUDE'S ICE CREAM
2 scoops of vanilla with
chocolate sauce.

FRESH FRUIT SALAD

CHOCOLATE BROWNIE
Vanilla ice cream and
chocolate sauce

LITTLE JUDE'S MILK LOLLY

