

Standard Menu

Below is an outline of our standard meals at Wiston Lodge. Please let us know as much as you can about your group's dietary requirements prior to your visit. Feel free to chat to us prior to your visit about your meal times and preferences. Food allergy information is key!

Continental Breakfast:

Freshly Filtered Coffee

Tea

Range of Herbal Teas

Fresh Orange Juice

Range of Cereals

Porridge

(please indicate numbers required on arrival)

Toast (Brown & White)

Jams & Spreads

Fresh Fruit

Usually served 08:30 / 09:00

Standard Menu

Boosted Breakfast Menu A: **(Healthy)**

Tea & Freshly Filtered Coffee

Range of Herbal Teas

Choice of Fresh Fruit Juices

Range of Cereals

Porridge (please indicate numbers required on arrival)

Nuts & Seeds

Fresh Fruit

Natural Yogurt

Range of Breads or Croissants

Jams & Spreads

Usually served 08:30 / 09:00

Standard Menu

Boosted Breakfast Menu B: **(Hot Rolls)**

Tea & Freshly Filtered Coffee

Range of Herbal Teas

Choice of Fresh Fruit Juices

Range of Cereals

Porridge

(please indicate numbers required on arrival)

Fresh Fruit

Hot Filled Rolls

(Bacon, Sausage or Egg)

Usually served 08:30 / 09:00

Standard Menu

Boosted Breakfast Menu C: **(Cooked)**

Tea & Freshly Filtered Coffee

Range of Herbal Teas

Orange Juice

Fresh Fruit

Toast & Jams

Cooked Breakfast Items: Hash Browns, Bacon, Sausages,
Black Pudding, Cooked Mushrooms & Tomatoes, Eggs, Baked
Beans

Vegetarian / Vegan options available

N.B. Please note cooked breakfast only
available for groups of 20+

Usually served 08:30 / 09:00

Standard Menu

Lunch (Standard):

Usually served 13:00

Homemade Soup of the Day with

Freshly Baked Crusty Bread

Cheese

Spreads

Freshly Filtered Coffee

Tea

Range of Herbal Teas

Home Baking:

E.g. Flapjacks, Scones, Shortbread

Fresh Fruit

Lunch (Alternative):

Lunches can be altered to meet the needs of the group.

Child / Youth Friendly:

E.g. Rolls & Chips with Cheese, Toasties or Sliced Bread with Mild Cheese / Ham, Cookies etc.

Enhanced:

Equally, we can boost your lunch to LUNCH + with sandwiches accompanying the soup.

Standard Menu

Evening Meals

Child / Youth-Friendly 2 Course Dinner

E.G. Home-Made Pizza & Chips with Salad

Macaroni Cheese with Garlic Bread

Fish & Chips

or

Baked Potatoes with various fillings

Followed by:

Sponges with cream

Fruit Crumbles & Cream

NB: All Dietary Requirements (including allergies & intolerances) can be catered for. Full Vegetarian /vegan options are available. Please give us as much advance notice and information as possible.

A more detailed Kids / Youth menu options list is available on request but selections must be made at least 10 days prior to your visit to allow for ordering.

Standard Menu

Evening Meals

Adult Friendly 2 Course Dinner

Examples include:

Meat Stew/Mince with Potatoes & Vegetables

Curry, Rice & Side Dishes

Spinach and Mushroom Pilaf with Salads

Vegetable Lasagne, Garlic Bread & Green Beans

Followed by:

E.g. Fruit Salad with Cream or Yoghurt

Lemon Drizzle Cake & Whipped Cream

Strawberry Flan & Cream

NB: All Dietary Requirements (including allergies & intolerances) can be catered for. Full Vegetarian /vegan options are available. Please give us as much advance notice and information as possible.

Standard Menu

Sunday Lunch

Our standard weekend package includes:

Roast Chicken OR

Vegetarian Option (e.g. Crumble)

With

Roast Potatoes, Roast Vegetables & Peas

Followed by:

See desserts above

We can reduce this to a standard lunch (see above) or swap the cooked meal to the evening as required.

After all meals, Fresh Filter Coffee, Teas, Herbal Teas, Juice and Fruit are available.