



CAMP BONAS



REWILD THE MIND

Sample Menu

Lydeard Farm prides itself on offering home-cooked, locally sourced and predominantly organic food with beef reared on the farm. They cater for all kinds of dietary requirements; nothing is too much bother. Please do let us know well in advance so we can make the necessary arrangements. Below we have outlined a sample of the food available.

BREAKFAST

There are the same staple options available each morning with each day offering a new hot option.

Staples include a selection of cereals, fresh yoghurts, fresh fruits, bread, toast, spreads and jams.

Hot options include crispy bacon, free range eggs, Welsh breakfast sausages, freshly baked croissants and pain au chocolat.



LUNCH

Our campers make their own lunches so they will contain exactly what they want each day.

The farm offers a selection of sandwich fillings such as:

- Somerset ham
- West Country Cheddar
- Tuna, lemon juice and egg mayo and black pepper
- Homemade coronation chicken
- Houmous
- Carrot and cucumber sticks

A selection of crisps, snacks, chocolate biscuits & fruit

DINNER

Here are a variety of dinners and puddings that are prepared on Lydeard Farm:

- Organic beef lasagne, garlic bread, salad
- Creamy chicken and leek filo pie with new potatoes and peas
- Chilli con carne with rice, sour cream, salad and nachos
- Cumberland sausage, British baked bean and chorizo bake with roasted red peppers and tomatoes served with a mix of vegetables
- A BBQ evening with gourmet burgers, honey glazed sausages, warm bread rolls, rocket, salad and coleslaw

Puddings

- Rocky road and cream
- Fruit salad and ice cream
- Banana and chocolate cake
- Fruit crumble and custard
- Lemon and raspberry cheesecake

