



Alderley Edge Hotel is the pride and joy of the JW Lees family and it was decided that the hotel would benefit from a refurbishment, including a new dining room extension and kitchen renovation.

Having worked on previous JW Lees sites, Vision were proud to be asked to work on Alderley Edge and create a more efficient layout with updated equipment to help them deliver a better menu, faster service and reduce running costs.

The kitchen would be split into two main parts, with a bakery at the back and main kitchen at the front. One of the principal features of the design was the introduction of a hatch which Vision incorporated as it better fit the style of service they wanted to achieve and created more of an informal ambiance. Another main feature was the Jospo Grill which would be the key piece of equipment in enabling them to introduce a brand new grill menu.

Due to budget restraints, the client requested that the design retained some of the current equipment that was still functioning efficiently, so Vision incorporated both new and existing equipment in the design but made sure the kitchen would still have a uniform, modern look. New equipment included refrigeration and burner top ovens, with Inox also assisting with a new extract system.

The equipment that the client wanted to re-use was sent to the Vision warehouse whilst the refurbishment took place and were all deep cleaned before being re-installed. Installation took place in November and Alderley Edge reopened in the first week of December, in time for the Christmas period.

Both the client and Head Chef were very pleased with the finished product.



We were delighted with the work Vision carried out for us at The Belmore and Gwesty Links, so we didn't want or need to look any further when it came to our biggest refurbishment yet. The Alderley Edge Hotel is our most prized asset so we put a lot of confidence in Vision to help us achieve our proposed menu changes and a modern style kitchen.

They did just that and their input was crucial in making the renovation a success. The kitchen is the workhorse of the establishment and the new design complements the front of house perfectly.

- Anson Bolton, Food Development Manager, JW Lees

