

CARBON NEUTRAL MENU PLANNING

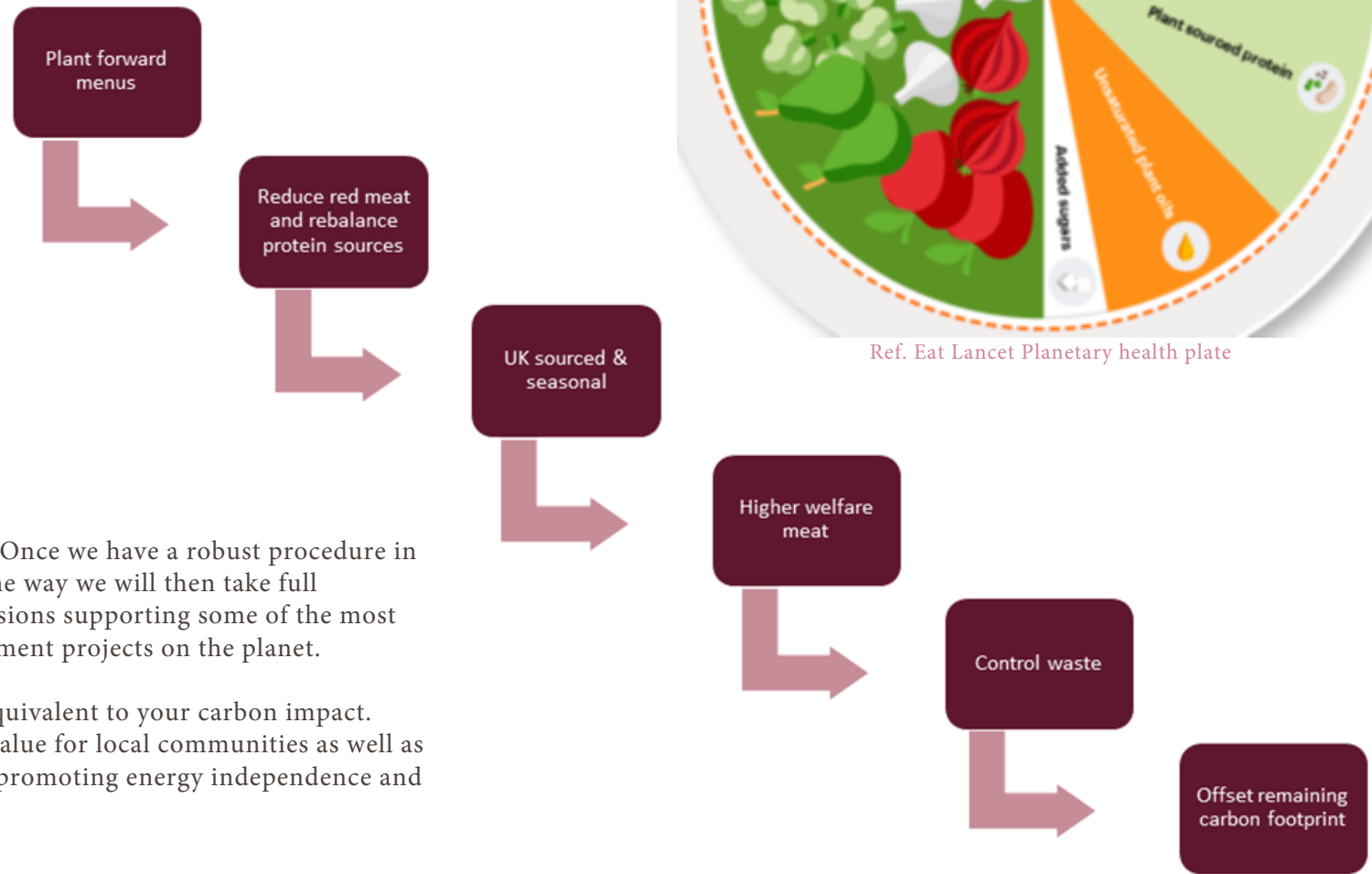
Our approach to menu planning is in a transition period, working towards a clear and defined reduction in our carbon emissions. We are already well on the right path utilising locally sourced goods, making our menus seasonal and controlling waste. However, we want to take it one step further.

With the support of Climate+Care we have a focussed approach to minimising our environmental impact and offsetting the residual.

Climate+Care

Every organisation has a carbon footprint. Once we have a robust procedure in place to reduce ours, carbon offsetting is the way we will then take full responsibility for our residual carbon emissions supporting some of the most positive and impactful sustainable development projects on the planet.

We will do this by buying carbon credits equivalent to your carbon impact. Choosing to support projects that deliver value for local communities as well as the environment such as tackling poverty, promoting energy independence and improving people's health and wellbeing.



Ref. Eat Lancet Planetary health plate

SUSTAINABILITY

ENVIRONMENTAL GAME CHANGERS



Through culinary innovation and ingredient re-purposing we will reduce our food waste by 20% by 2020



Our menus will use a minimum of 80% British seasonal fruit and vegetables by 2020. If it comes on a plane, we won't use it



We are reducing the amount of red meat on our menus as we strive to cut red meat consumption by 50% by the end of 2020



25% of our menus are plant-based, vegan or vegetarian right now



Through our reduce, re-use and review policy we minimise single-use plastic use and reduce waste



We have no plastic straws, stirrers and sauce sachets at our events



Our used vegetable oil is converted to biofuel

HEALTH & WELLBEING



New allergen information system launched to go beyond merely compliant and safeguard those with allergies and intolerances.



Safety is our caring culture, not a tick box exercise



In our journey to London Living Wage by 2022 we are currently paying £8.33, £8.75 increasing to £10.00 in April



Our hospitality menus are developed to sensibly fuel your event throughout the day



We help our teams live a healthy lifestyle with sensible hours of work and better team feeding

BETTER FOR THE WORLD



All of our fish is MCS grades 1-3 and all of our sites will be MSC accredited by 2020



High welfare British poultry and pork to be our standard by the end of 2021



Free range eggs are standard across our business



We support Women in Food initiatives



We work towards all relevant accreditations including Food for Brain