

Menu Development Parameters

The team have developed and committed to menu development parameters, which not only give you a clear steer on how we develop our menus but also allows our chefs to create well-rounded and appealing menus.

Applies to all standard restaurant menus



Must haves:

 <p>Fruit always available</p>	 <p>Include healthy grain dishes</p>	 <p>No fish or seafood on Marine Conservation Society's Fish to Avoid list</p>	 <p>Coffee/tea - ethically sourced</p>	 <p>Poultry available each day</p>	 <p>Eggs are free range and locally sourced</p>	 <p>Oat milk available at all times</p>
 <p>Provide balanced menus based on a mix of;</p> <ul style="list-style-type: none"> - Protein - Carbohydrates - Vegetables (seasonal) - Fats/milk/dairy 	 <p>Include global dishes that are wholesome and nutritious</p>	 <p>All raw meat is farm assured where possible</p>	 <p>Plant based dishes available on all standard menus</p>	 <p>Use UK virgin cold pressed rape seed oil, low in saturated fats</p>	 <p>We avoid using fish listed as 'avoid' by the Marine Conservation Society (MCS), where possible</p>	 <p>Provide dietary information on all our menus and support with alternatives for any allergens when made aware in advance</p>


Where possible:

 <p>Offer seasonal fruit & vegetables</p>	 <p>Reduce the use of saturated fats</p>	 <p>Cook from scratch</p>	 <p>Reduce use of processed foods</p>
 <p>We're expanding green-rated, low-carbon choices across all menus</p>	 <p>Add additional dishes using any surplus foods</p>	 <p>Use dressings, rather than cream sauces</p>	 <p>Include high fibre to dishes and menus, in particular whole grains, legumes, and pulses</p>

Don't have:

 <p>Unsustainable palm oil</p>
 <p>Nuts or nut-based products in any recipes or menus</p>

Sustainability:

 <p>Locally sourced foods are part of any food procurement process</p>	 <p>Food waste is removed separately and sent for anaerobic digestion</p>
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