

# 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:

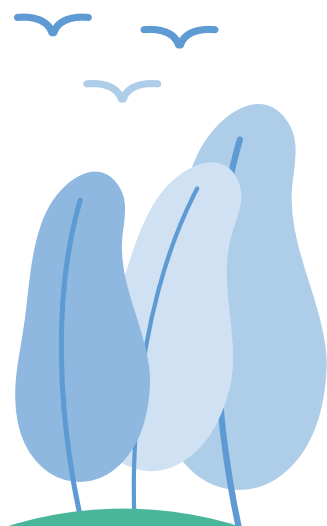
 Fruit always available	 Include healthy grain dishes	 Fish is on all standard menus	 Coffee/tea - ethically sourced	 Poultry available each day	 Eggs are free range and locally sourced	 Oat milk available at all times
 Provide balanced menus based on a mix of: - Protein - Carbohydrates - Vegetables (seasonal) - Fats/milk/dairy	 Include global dishes that are wholesome and nutritious	 All raw meat is farm assured	 Plant based dishes available on all standard menus	 Use UK virgin cold pressed rape seed oil, low in saturated fats	 All fish is Marine Stewardship Council (MSC) sourced	 Provide dietary information on all our menus and support with alternatives for any allergens when made aware in advance

## Where possible:

 Offer seasonal fruit & vegetables	 Reduce the use of saturated fats	 Cook from scratch	 Reduce use of processed foods
 75% of our menus to be carbon rated green	 Add additional dishes using any surplus foods	 Use dressings, rather than cream sauces	 Include high fibre to dishes and menus, in particular whole grains, legumes, and pulses

## Don't have:

 Unsustainable palm oil
 Nuts or nut-based products in any recipes or menus



## Sustainability:

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