

We don't purchase any single-use plastic packaging.



Easy Gourmet

We avoid single-use items, but when needed we use compostable and biodegradable items including Vegware crockery and ProGanic wrap.

We change our offerings

3 times a year, carefully swapping

ingredients to reflect seasonal availability.

We only order ingredients based on confirmed bookings. Any extras are used to feed our team or made into stock.

New LED Lighting and a zoned circuit system has significantly reduced our electricity usage.

Waste cooking oil is repurposed to power farm machinery, with by-products transformed into high-quality fertiliser.

45%
Vegetarian/
Vegan

Our menus are

55%
Gluten
Free

Our comprehensive sorting and recycling program reduces the volume of waste sent to landfill.



We are the first caterers in the UK to use Chexology to make our cloakroom paperless.



We partner with local schools, the council, and initiatives like the Felix Project to help train young adults and support our industry and community.



The majority of our suppliers are fewer than **10 miles** from our production kitchen

40% reduction in carbon footprint as a result of buying local

Over 25 years

Most of our suppliers have been partnered with us since the very beginning

33% of our fleet is electric



and the remaining 'Euro 6' vans almost halve the CO2 output of our previous models.



Our food waste is transformed into biogas and nutrient-rich fertiliser.