ROEHAMPTON VENUES

Sustainable Menu Choices

Our Fish

Our fish is 100% sustainably sourced. We supply MSC certified and all our suppliers comply with conservation guide good fish to eat along with ASC, GAP and BAP accredited practices.

Our Meat

We adopt Red Tractor standards for fresh meat from our UK suppliers. All eggs are sourced from the UK and Red Lion accredited. We have a range of free range and organic products. As part of our carbon reduction strategy we have replaced high carbon ingredients with low carbon based proteins.

Our Produce

Working closely with our catering partner 'Elior' favouring sustainable choices - our event menus are local and seasonal, and the majority of products we source are British and do not involve high air miles.

Our Tea

Our tea supplier is UK supplier Clipper, chosen for its Fairtrade and sustainable credentials- natural, biodegradable, organic & B corp certified.

Our Coffee

We are a certified Fairtrade University and serve Fairtrade and ethically sourced coffee.

Food Waste

We carefully specify the correct amount of food we produce. In the case, we do have food waste, after being enjoyed by staff or offered on the 'to good to go' app - any leftover is processed in our bio-digester to provide compost for our grounds team to use on campus.

Healthy Eating

We provide innovative and nutritious dishes which are dietitian approved and contain a balance of macro and micronutrients to support the health and wellbeing of our guests.

Special dietary requirements

Please let us know if there are any special diets. We cater to all special and religious dietary requirements and it is very important for us to create an inclusive environment for all.

Vegan/Vegetarian

We offer a Green DDR with all plant-based menu. Ask for more details. We always offer a Vegetarian/Vegan options to our meals and clearly label those options. In 2023 41% of main courses on menus across all Elior sites were Vegan and Vegetarian.

Ethical Choices

We provide and promote ethically sourced food and drink. All suppliers must adhere to our charters for ethical procurement.

Packaging

We use crockery and glassware where possible. If we do need to use disposable catering products, these are supplied by Vegware, all their products are plant-based and compostable. Any waste is processed in our bio-digester.

How do we carbon grade our menus?

Carbon Labelling

Low: 0.1-0.5 kg CO2e per dish

Medium: 0.6-1.5 kg CO2e per dish

High: 1.6 kg CO2e or more per dish

WHAT DO THESE ICONS MEAN?

Carbon labels help our customers quantify their impact, just like nutrition labels help quantify food intake. Adopting carbon labelling is helping to create more transparency about how our food choices impact the environment.

These values are calculated using industry data, from the Agribalyse database provided by ADEME, the database includes Life Cycle Inventory (LCIs) for 2517 agricultural and food products.