

At the Allotment we offer a fresh from the garden attitude, all of our food is locally sourced and homemade using original recipes from our chef.

Developed from the ground up with a hand picked business model ensuring sustainability is at the heart of what we do.

Environmental & Sustainability Policies;

Food sustainability

Our menu offers options suitable for a range of dietary requirements, including vegan, and gluten free giving a healthy range of choice

We aim to build a menu with approx. two thirds suitable for special dietary requirements., such as vegetarianism and veganism. This sets up our business with a foundation that doesn't become reliant on unsustainable food production methods, and is compatible with current environmental food concerns.

Where possible produce is; fairtrade, seasonal, local, & free-range.

Stock is bought locally for each event on arrival to reduce 'food miles'.

Wastage

All disposables are compostable.

Food storage is monitored to reduce spoilage.

Stock levels are adjusted for every event.

Freezing is employed to reduce food wastage.

Used oil is collected and recycled.

Power

Where possible appliances are turned off and/or unplugged until needed.

Alternative food storage and battery options when mains power is not available/required to avoid using a personal generator.

Use of LPG equipment for cooking, to reduce onsite electric consumption.

Training and Guidance

All employees are trained in greener awareness and adhere to our environmental policies.