

SUSTAINABILITY AT THE VENUES COLLECTION

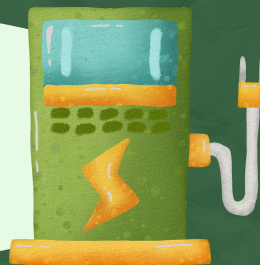


DAIRY FREE DESSERTS

We've become the first UK venue chain to remove dairy from all dessert menus saving over 42 tonnes of CO2 a year.

ELECTRIC SOLAR CHARGING

We will become the first venue group in the UK to add solar powered car charging points at all venues.



BIOHUB FARM

With our sister company, Levy UK&I, we sponsor a Biohub Farm to educate current and future generations of chefs and farmers on sustainable farming practices.

NO AIR-FREIGHT

We continue to eliminate the use of any air freight ingredients from our menus to actively reduce our carbon impact.



ZERO WASTE

Whatever we're cooking for your meeting or event, our approach is root-to-stem, nose-to-tail and we have zero waste going to landfill.

PLANT BASED MENUS

Our plant-forward menus offer a choice of great-tasting alternative proteins, with 50% of our menus being plant forward.



Our Future First Charter

