



We supply **edible straws**



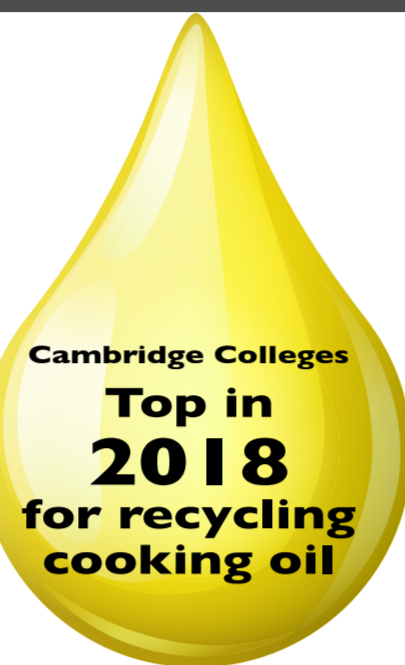
We have experimented with insects and tried them on the menu. We have had seminars and tasting events

We supply Vegan mayo

Member of the **Cambridge Fish Cities Pledge**
only the 7th City to achieve this award

Removed **ALL** paper cups

We have a **vegan** dish on at every meal
Buttery Dining Room & Formal Hall



We sell Suma Wholefood
vegetarian, natural, responsibly sourced products

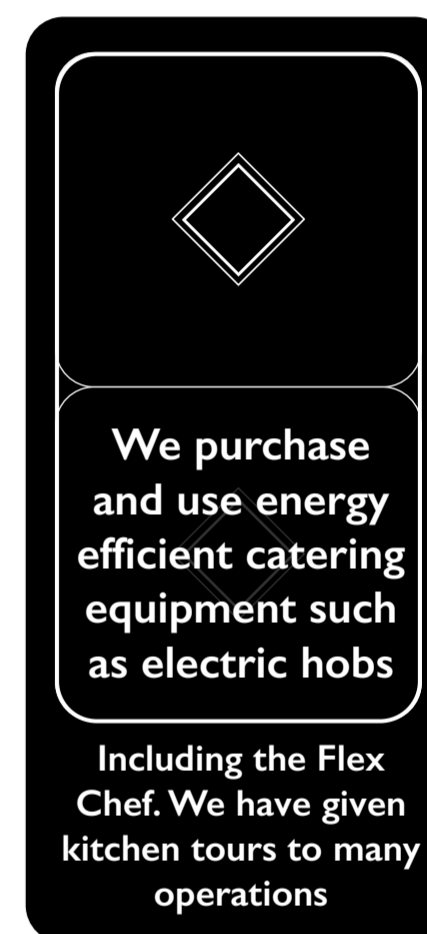
Brain Food Accreditation 2009
1st Oxbridge College to obtain this, via Russell Group



Many of the wines on the Catering wine list are Organic, Vegan or Biodynamic



Most of our food supplies are **local**



Our Cleaning Chemicals are made from plants
2nd University to use these products



Using Chocology which uses Belgium **Fairtrade Chocolate**
Who work closely with the farmers to give them best price for the Cocoa.

Using Flawsome which pay the farmers for their wonky fruit & veg otherwise just get binned



The vegan and vegetarian dishes are first on the display counter so these can be seen first

2nd in 2013
UK National Vitality & Health Honours Award at Lords Cricket ground

We have been trialling condiment sachets made out of SEAWEED

Removed Plastic Carton Milk Using Glass Bottles
REMOVED
1600 Cartons

Loads of Vegan treats on site



Meat free Monday twice a month in the BDR to lower the consumption of meat

