SUSTAINABILITY STATEMENT: CATERING

At Shakespeare North Playhouse, our kitchen team recognises the importance of operating responsibly and reducing the environmental impact of our food and beverage (F&B) operations. We are committed to developing sustainable working practices throughout our kitchen, from food purchasing and preparation, to waste management and the responsible use of energy and resources. This commitment sits under six key areas.

1.ETHICAL AND RESPONSIBLE FOOD SOURCING

We prioritise, locally or regionally sourced seasonal and British produce. We aim to support local and regional food producers and suppliers wherever practical. Through our purchasing decisions, we seek to reduce food miles, support the local economy and provide customers with quality, responsibly sourced food.

We prioritise products that meet recognised food assurance, sustainability and ethical sourcing standards, including Red Tractor, Marine Stewardship Council (MSC) and Fairtrade certified products.

Our supply partners also focus on their sustainable practices. Access their statements via the links:

Birchall Food Service | Lakes Speciality Foods | Marshfield Farm Ice Cream

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2.FOOD WASTE REDUCTION

We actively monitor all food waste across our F&B offering. Whether this comes from food preparation, service, event catering or customer returns. Within food preparation we encourage responsible stock rotation, portion control and effective menu planning. We separate food waste at several disposal facilities, and record and review food waste to identify patterns in order to reduce unnecessary waste, as well as improving kitchen efficiency.

3.INCLUSIVE MENU PROVISION AND DIETARY REQUIREMENTS

Our food offering within the Bar & Kitchen and across all corporate catering menus is designed to provide an inclusive and varied choice, with a strong emphasis on vegetarian and plant-based dishes. We aim to minimise the use of meat and fish across our menus, while providing appealing alternatives to cater for a wide range of dietary requirements.

We plan our menus to offer above 80% being vegetarian or plant based, as well as 90% of the menu being offered as ‘Gluten Free Available’. This means offering gluten free alternatives to breads, crackers or wheat based products. Where possible, all meat products also cater for Halal diets. Other religious or beliefs are also catered for on request. Our current menu features:

92% Daily deli Items are meat-free	**70%** Cakes and desserts are Vegan
89% Christmas dishes are meat-free	**93%** Christmas dishes are GF adaptable

We also follow the highest standards when addressing allergens, and intolerances to any food products.

4.RECYCLING AND WASTE MANAGEMENT

Throughout our building, and across all F&B outlets our recycling and waste separation is clearly signed to ensure appropriate separation of general waste, food waste, cardboard, glass and recyclable materials.

A GreasePak system is installed on the main kitchen sink to capture and separate fats, oils and grease from wastewater. The system is regularly maintained and cleaned to ensure effective operation.

We regularly review our waste management practices to identify opportunities for improvement.

All cooking oils used in the kitchen are collected for recycling, and our oil collection is carried out by Arrowoils who use biofuel for their fleet.

5.ENERGY AND WATER EFFICIENCY

Within the kitchen and food preparation area we encourage the responsible use of all kitchen equipment. We ensure appliances are only operating when required.

We avoid all unnecessary water usage during food preparation and cleaning.

We actively promote efficient cooking practices, including batch preparation and making effective use of available equipment, opposed to unnecessary steps and over-use of energy inefficient appliances.

6.STAFF AWARENESS AND CONTINUOUS IMPROVEMENT

Through regular training, and maintaining best practice we ensure our kitchen team are aware of our environmental responsibilities and understand the importance of sustainable working practices.

We recognise that sustainability is an ongoing process. Through monitoring, staff engagement and continuous improvement, we aim to reduce food waste, use resources responsibly and contribute positively to Shakespeare North Playhouse's wider environmental objectives.

November 2026

SHAKESPEARE NORTH PLAYHOUSE