



The Catering Mark is an independent endorsement, backed by annual inspections, which awards and recognises food providers who are taking steps to improve the food they serve.

www.sacert.org/catering

FREE FROM CONTROVERSIAL ADDITIVES

Catering Mark meals are free from undesirable additives, sweeteners, colouring and artificial trans fats.



**£3
RETURN**
ON EVERY £1 SPENT

The Catering Mark means buying local wherever possible, which can deliver a return on social investment of over £3 for every £1 spent in the form of local food production jobs.

EVERY EGG IS A FREE RANGE EGG

All eggs on the Catering Mark menus come from hens which live in free range systems, meaning they have access to the outdoors, where they can exhibit natural behaviour.

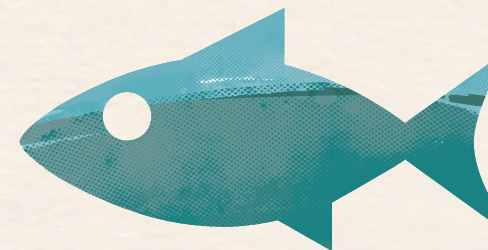


SEASONAL

Menus are designed to make the best use of seasonal ingredients.



**AT LEAST
75%**
of meals are
freshly prepared.



SUSTAINABLE

We never use fish on the Marine Conservation Society 'fish to avoid' list.

FARM ASSURED

