

SUSTAINABILITY AT ROEHAMPTON VENUES



SEASONAL AND SUSTAINABLE MENUS

Our catering menus are designed around seasonal ingredients, with a commitment to locally sourced and sustainably sourced produce where possible.



REDUCING FOOD WASTE

All Elior dining facilities at Roehampton participate in Too Good To Go, helping surplus food find a second life rather than going to waste.

More plant based choices

We offer a wide range of vegetarian and vegan options, making it easier to provide lower-carbon menu choices without compromising on variety or quality.

Food waste recycling

Food waste is separated across campus and processed through the University's biodigester, which uses microorganisms to break it down into a nutrient-rich material used as a soil enhancer.

Thoughtful event catering and packaging

We use Vegware packaging and compostable hot-drinks cups, made from plant-based materials and processed through the University's compost waste stream.