

SUSTAINABILITY

2025-26

We are committed to maintaining, improving and promoting exceptional sustainability standards throughout all aspects of our business.

Every business decision we make, from strategic planning to day-to-day operations, demonstrates our dedication to balancing our company's economic vitality with a firm commitment to the health of our planet and the well-being of our communities.

Principles & Practices

Environment
Social
Financial





Making our business more sustainable and purposeful, while also inspiring others and businesses to do the same.

For over thirty years, we have continually made improvements across our business, from refining our packaging and enhancing our fleet to implementing tree planting programmes and more.

These initiatives are aimed at preserving our commitment to environmental responsibility whilst also retaining our reputation for great food and service.

Principles

- Including sustainability issues to the criteria for all business decisions.
- Fully incorporating our staff in the drive for sustainable growth.
- Actively and regularly engaging with our clients and stakeholders on sustainability issues to promote our policy and determine their sustainability concerns.
- To review our policy on an annual basis, and publish it on our website.
- Allocating the required time and resources to achieving sustainable development
- Commitment to our own Ethical Code of practice and implementing the principals of the Ethical Trading Initiative Base Code (although we are not members of the ETI).



Environmental

Tree Planting

We plant a native broadleaf tree in the southeast of England for every 5th qualifying order placed by our customers. By planting trees, we are actively reducing our carbon footprint and promoting a healthier ecosystem.

2022

By the end of 2022, we had successfully planted 1300 trees.

We planted more than 1500 trees this year, up 15% from the previous year.

2023

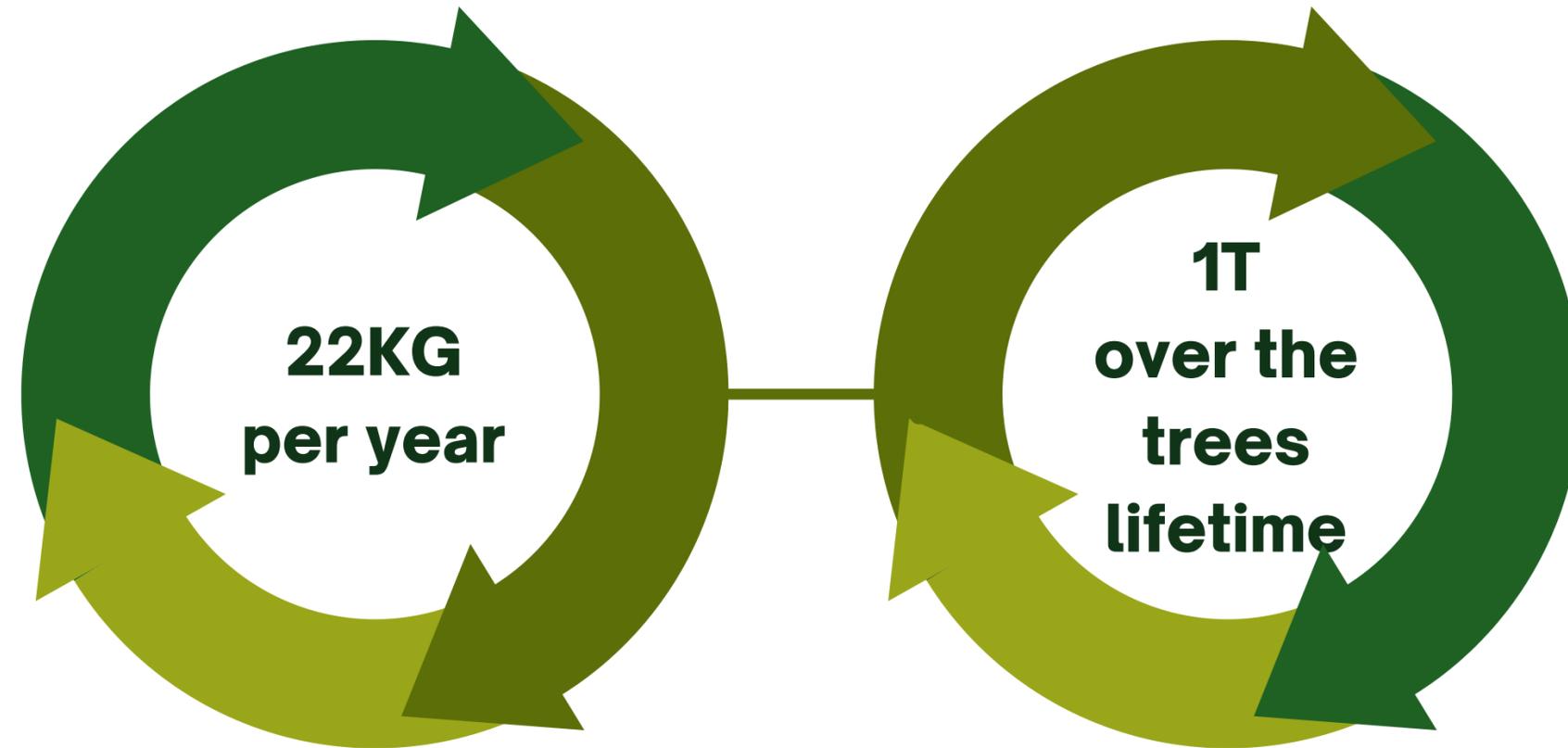
2024

Our goal is to have planted more than 4300 trees since the program's launch by the end of this year.

By 2032, 10 years after we began planting trees, we want to have planted 20000 trees.

2032





Tree planting reduces greenhouse gas emissions.

Each tree contributes to climate change by absorbing approximately 22kg of CO₂ per year.

Over the course of its lifespan (approximately 100 years), a single tree has the capacity to absorb as much as 1 tonne of carbon dioxide. This remarkable ability of trees to act as carbon sinks highlights their vital role in combating climate change and improving air quality. By supporting tree planting initiatives, we can make a tangible and lasting impact in reducing carbon emissions and creating a sustainable future.



Zero waste to landfill.

Raw Goods

We only order fresh food which we know will be used immediately.

Recycling

We recycle cardboard, glass, tin, plastic, and paper. Our on-site compactor helps reduce waste volume and minimise transportation needs. Zero waste goes to landfill.

Food Waste

Anaerobic Digestion - This process generates biogas, a renewable energy source, while also producing fertiliser as a by-product. By embracing anaerobic digestion, we convert waste into sustainable energy and support eco-friendly agriculture.

Used Oil Collection

Eden's Rapeseed Oil supplier (R-Oil) also collects the waste oil as well. The oil is then filtered and used to power farm machinery. The by-product of this process is also used as fertiliser.



Seasonal

Our menus change with the **season** to ensure freshness and flavour.

We prioritise sourcing ingredients locally, **reducing** carbon emissions.

No winter fruits flown from across the world; we wait for ripe summer fruits.

Meat, fish, and poultry are all bred or caught in the UK. To help reduce carbon emissions, beef has been **removed** from all menus.

Over 70% of menu items are vegetarian or vegan.

Menus

SRING

FEBRUARY - MAY

SUMMER

JUNE - SEPTEMBER

WINTER

OCTOBER - JANUARY



More sustainable solutions.



Our Packaging

We carefully choose compostable, biodegradable or recyclable packaging.

Palm Leaf Platters

Made using naturally fallen leaves from India. It's an eco-friendly production using only fallen leaves, water, heat and pressure.

BOPP

Our platters are wrapped in a film called Proganic BOPP. This innovative wrap is fully biodegradable, breaking down into harmless wax that microbes consume leaving zero microplastics! It's also recyclable, without disrupting existing recycling streams.

Pots

Yoghurts and salads pots are made from PLA, dressings, fruit and dessert pots are made of cardboard and are both compostable.

Disposables

Plates, cups, cutlery and stirrers are all recyclable.

Napkins

Made from 100% recycled material.

Bamboo sticks

100% compostable.

Food Boxes

Salad and hot food boxes are all made of corrugated cardboard.

Plastic

Where possible, we choose to use rPET (recycled polyethylene terephthalate), which is also recyclable, helping to close the loop and support a circular economy.



Simple solutions that matter.

LED lights

Used throughout our premises, many with timers or sensors to reduce the consumption.

Water

We have reduction floats in toilet systems, a no running tap policy and use pressure tap sensors in our wash hand basins.

Reusable Bottles

To mitigate the use of plastic, we provide all of our staff with stainless steel water bottles.

Electric Fleet

We have now nine electric vans and will continue to replace the fleet with electric alternative vehicles.

Tracking & Routing Systems

Using tracking and routing technology, we can minimise fuel and power consumption in our vans.



Carbon Reduction

Our annual, third-party verified carbon footprint shows strong progress: total emissions of 463,157 kg CO₂e in 2023–24 and a carbon intensity of 1.429 kg CO₂e per meal – a key step in our journey to net zero.

[VIEW OUR FULL 2024 GHG REPORT](#)

Fuel Changes

Our kitchens now run on **100% renewable Biogas**, cutting Scope 1 emissions and moving us closer to net zero.

Ingredients

Swapped dairy cream for plant-based alternatives (6× less carbon intensive) and replaced some rice dishes with lentils and quinoa to **cut Scope 3 emissions**.

Procurement

We now source from **ethical suppliers** like MOTH Drinks, Toast Ale, When in Rome Wine, Daily Dose (wonky fruit juices) and Symplicity Foods' zero-waste plant proteins.

Packaging Transformation

We replaced PLA wrap with **Proganic**[®] (Polymateria DegrAid[™]) – fully biodegradable, recyclable, and cost-effective: eliminating thousands of metres of plastic waste.



Carbon Reduction

NEXT STEPS...

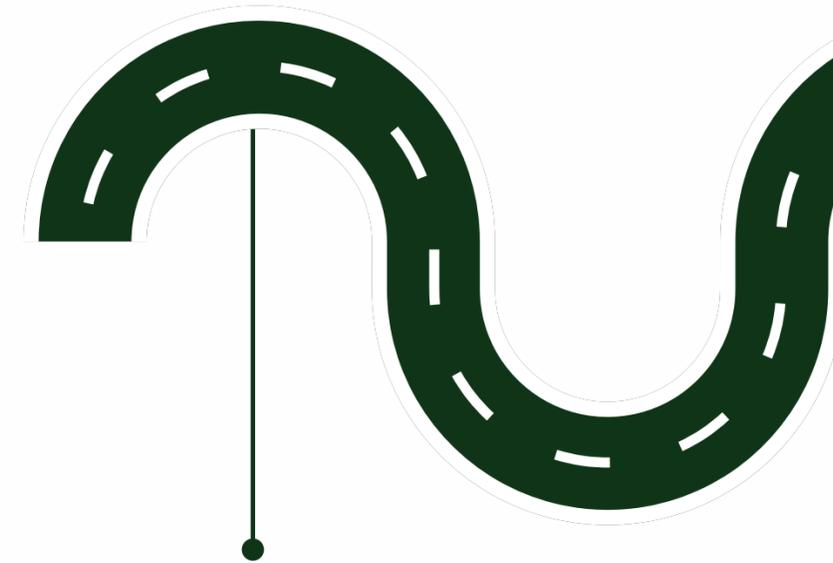
Planet-Friendly Swaps

We're committed to sourcing ingredients that are better for the planet – from plant-based alternatives to locally and ethically sourced produce.



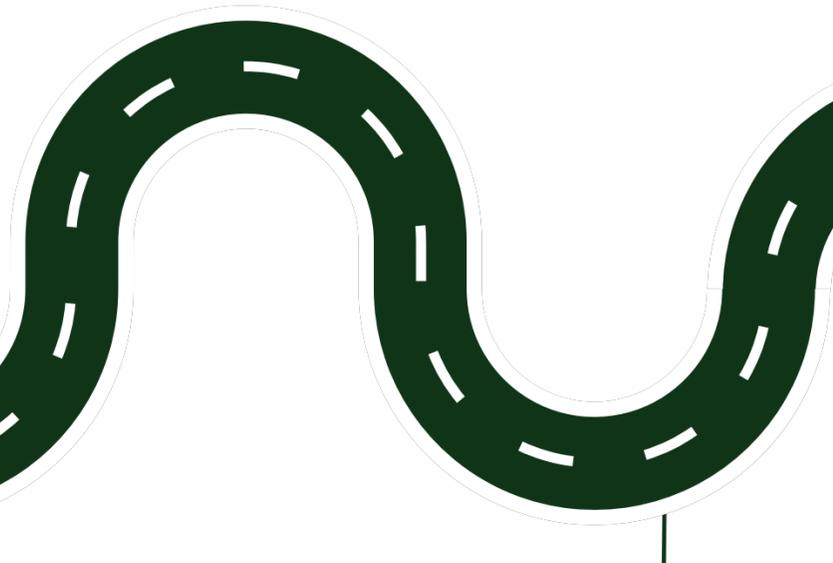
Net Zero

We're proud to be certified **On the Road To Net Zero** by Net Zero Now



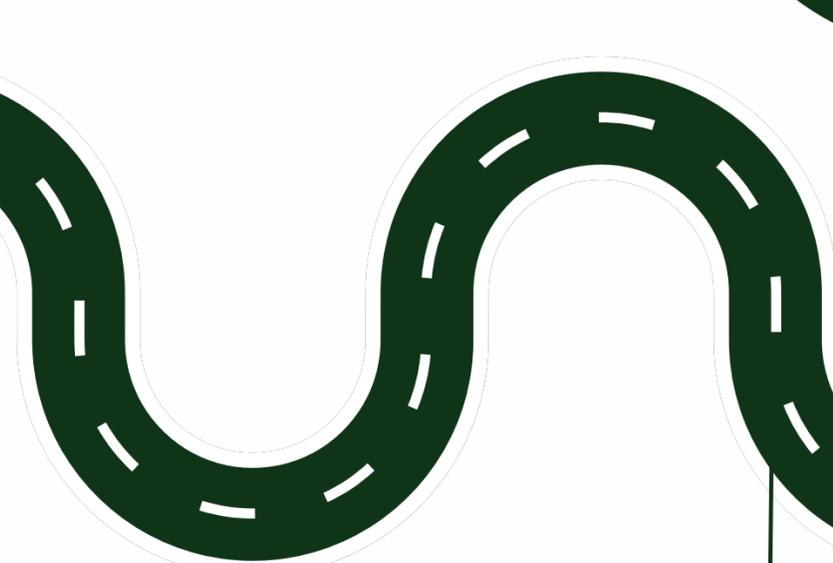
Continuing our B-Corp Journey

We're continuing our B-Corp journey, building stronger impact across people, planet, and governance.



Offsetting Emissions

In 2025, we'll plant 5,000 more trees across London and the Home Counties, engaging communities and schools through **Letting Grow's Forest Makers** programme.



2050 Targets

We've set bold ambitions for 2050: to serve food with a carbon footprint of less than 1kg CO₂e per meal and achieve a 70% reduction in emissions per diner – setting a new standard for sustainable catering.

Our fleet is now

82%

Electric

**& eliminating
scope 1 & 2
Greenhouse Gas
by 2025**

5 years
ahead
of plan



Social

From local suppliers, to our chefs and our customers.

Prioritising local suppliers helps reduce delivery distances and promotes relationships with local communities.

16.1

miles is the average distance from our suppliers to our kitchens

15%

the reduction in distance from our suppliers over the past four years

20

the ave. number of years many suppliers have supplied us



Through collaboration with several charitable organisations, we have made significant impact. Our efforts have brought positive change and support to those in need.

The Robes Project

Hot meals served weekly to the homeless during the severe winter months in south east London

Crisis

Over **1000** homeless guests were served three meals per day for 14 days as part of the collaborative project "Crisis for Christmas"

Letting Grow

Every year, **1500** trees will be planted as part of the Letting Grow initiative, which teaches young people the importance of planting and growing.



Financial

In order to ensure the long-term sustainability of our operations and build a stronger, more sustainable company, it is critical to understand not solely where the money goes, but additionally how we use it.



We pay our staff at least the **London Living Wage**



We prioritise building strong relationship with our suppliers by paying them promptly and consistently



To maintain the long-term stability of our business, we keep our prices competitive while remaining profitable



Our efforts have been recognised and we would love to share it with you:

