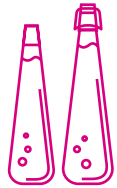
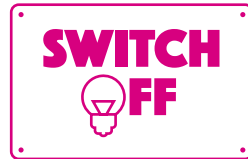


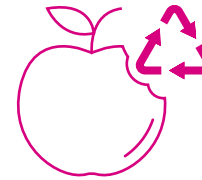
# SUSTAINABILITY



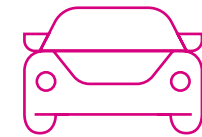
A number of initiatives are in place to minimise the use of single-use plastic and paper



A combination of LED lighting, 'switch off' signs & automatic light sensors to save on electricity



Food waste is turned into fertiliser and cooking oil into biodiesel



We've reduced the number deliveries to our venues and introduced staff car sharing schemes



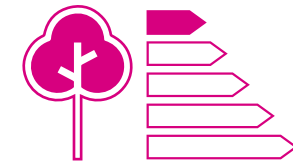
Where possible, we strive to use locally sourced produce to reduce food miles



ISO 14001 accredited, demonstrating our ongoing commitment to improving environmental performance



Green Tourism Silver Award holder. An independent assessment of environmental considerations and evidence of practical steps being made



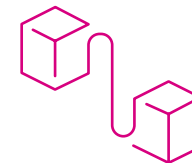
We seek the most energy efficient and environmentally friendly solutions when upgrading equipment



We measure electricity and gas use with a view to continual improvement



Food is mainly served buffet-style and coffee machines used to minimise waste



Our partners and suppliers adhere to the same practices and standards



Unclaimed lost property is recycled where possible