

Mayfair Catering Food Procurement Policy

Sustainable food procurement allows both the healthy eating, economic, environmental, and animal welfare agendas to be combined and acted upon.

We are passionate about sustainable development. Our food procurement policy is primarily informed by the sustainable agenda.

Provide our clients and staff with healthy and nutritious food:

- Our raw fruit, raw vegetables, raw meat, raw fish and bread bills constitute 0% of our total food 75% expenditure.
- Our aim is to have over 75% seasonal items by year end.
- We are constantly striving to shorten our supply chain, most of our vegetables come from Kent, our wine from England etc.
- Wherever possible we buy raw ingredients rather than processed foods.
- We prepare and cook simply to retain our food's maximum health & nutritional impact.
- No artificial preservative, colouring or flavouring are used in our cooking.
- We provide fruit in virtually all our set menus.
- We aim to limit fried items to one per season, preferring to bake, roast, poach, smoke or steam.

"Home" made

Whenever possible we will choose to make our own version of everything we serve. In 2023 we aim to make all our biscuits in house, this year we aim to further increase the number of breakfast items we make in house.

Reducing our carbon footprint

For 20+ years we have strived to incrementally reduce our carbon footprint. This is one of the reasons why we choose to cook from central London kitchens rather than a remote kitchen in a suburban industrial park.

Additionally, we track where our inputs come from (via invoice address) and try to gradually reduce the food miles involved. By buying raw materials manufactured as close Mayfair Catering as possible, we are buying food which has itself acquired a lower footprint.

The requirement to offer a varied menu throughout the year means it is not always possible to buy UK manufactured or grown produce. Through our tracking process we constantly strive to reduce the 'transport miles' generated by our activities.

We confirm that we will never knowingly buy any food item which either is genetically modified or contains genetically modified ingredients. In addition, it is not our intention to introduce such foods in the future.

Use food sourced (made, baked, grown or farmed) in the UK

We will always choose to buy as much food which has been baked, farmed, made or fished in the UK as is possible. Our ability to do so, however dictated by the market fixed rules are difficult to apply, in particular vegetables and fruit. If a UK item is available in the market (New Covent Garden) it will be bought if the price is not prohibitive. Our meat will always be from UK-bred animals and poultry, our fish from UK waters.

Meat

Our meat is in all cases certified Free Range and from UK farms. We are buying from a London butcher who shares our philosophy for UK free range meat.

It's difficult for us to guarantee that all meat will be sourced from a particular farm or supplier for 100% of orders but in most cases, it will be as follows:

In 2023 we are gradually removing all Beef products from our menus; this is a direct response to the environmental impact of beef production.

As well as our meat being from UK farms and certified free range, we have also asked that all meat supplied to us is sourced from farms that promote the use of good animal feed and adhere to responsible antibiotic usage, this includes minimizing and avoiding inappropriate use of antibiotics.

Eggs

Our eggs are from freedom food RSPCA certified free-range hens.

Fish

Our fish and seafood are from UK farms or waters and the majority bought from James Knight, one of the most sustainable fishmongers in the UK and located less than ½ a mile from us. All fish supplied to us to be rated 3 or less (yellow) or equivalent on the MCS (Marine Conservation Society) Good Fish Guide.

Our most important fish is salmon. This is MSC certified from a zero-carbon footprint farm.

Coffee & Tea

The majority of our coffee is fair-trade and tea organic.

GM Foods

We confirm that we will never knowingly buy any food item which either is genetically modified or contains genetically modified ingredients. In addition, it is not our intention to introduce such foods in the future.

Palm Oil

We do not buy palm oil.

Alternative Protein

Protein derived from livestock is a luxury our planet's growing population cannot support. 10kg of grain is required to produce 1kg of beef. The methane produced by cattle is 23 times more damaging than CO₂ as a Green House Gas. In response to this we are and will continue to gradually reduce the quantity of red meat purchased and generally increase the proportion of vegetarian and vegan food offered on menus. This is not a plan with a specific deadline or target but a gradual shift to fit with our client's growing awareness and acceptance of vegetarian as a preferred option.