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SEARCYS CELEBRATES

SUSTAINABILITY SUCCESS ACROSS VENUES



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WELCOME...

Most of you will be well into the festive swing of things by the time this issue hits your doormat – though for many readers it won't be a time to relax.

Sports and leisure venues in particular will be preparing and serving up dish after dish of fabulous food for Christmas and continuing to do so until the New Year. I hope this extremely busy time of year for the industry is both successful and profitable.

Two main themes dominate in this issue: sustainability and food allergens. These are the hot-button topics of the moment: important to you and therefore essential coverage for us.

That's why there's a dedicated sustainability and environmental impact feature and there's also a close-up on British catering company – Searcys – and how it fulfils its sustainability pledges.

If you're not clear on what the new and upcoming food-labelling rules require, our Special Diets and The Insider pieces will help to explain.

Elsewhere, we hear from Elior at BT Murrayfield and also bring to you the winners of the National Racecourse Catering Awards.

Have a lovely Christmas.

Jill Sayles
Editor

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SEARCYS ANNOUNCES POP-UP CAFÉ AT THE SAATCHI GALLERY

Searcys has announced a partnership at the Saatchi Gallery with the launch of a pop-up café, which is open for the duration of the **TUTANKHAMUN: Treasures of the Golden Pharaoh** exhibition.

The café offers a menu celebrating seasonal and sustainable produce. Highlights include roast ham and mature cheddar on sourdough; salmon with dill cream sandwich and a feta, spinach and za'atar sourdough pocket. The children's meal bag includes a ham or cheese roll, healthy snacks and juice.

It serves Searcys' organic coffee blends, sourced from cooperatives of smallholders in Peru and Columbia, and roasted by Bristol-based, Extract Coffee Roasters.

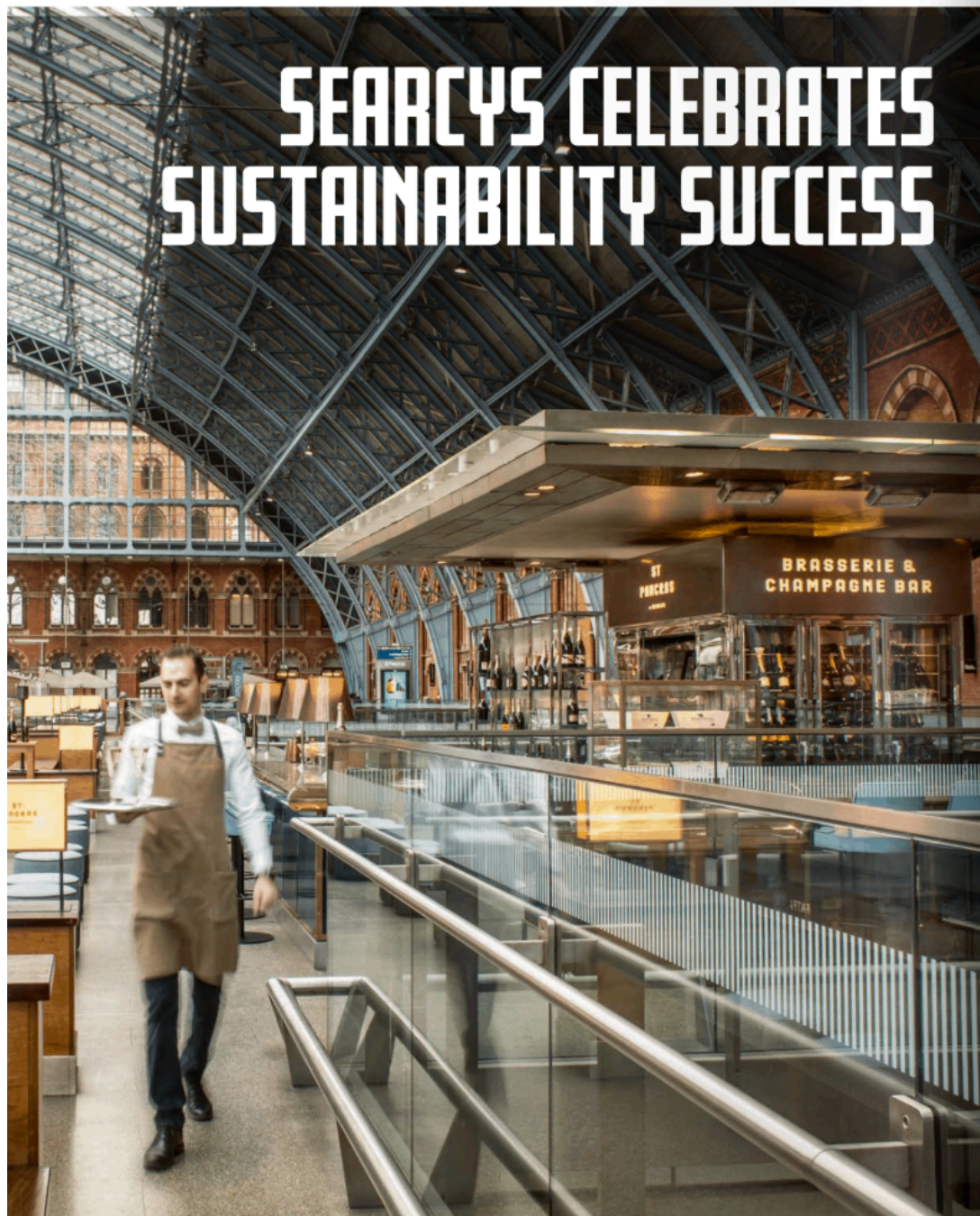
In residence at the Saatchi Gallery until Sunday, May 3 next year, the launch coincides with the exhibition commemorating the 100th anniversary of the discovery of Tutankhamun's tomb.

Matt Thomas, managing director of Searcys, says: "We are excited to have the opportunity to partner with the Saatchi Gallery during this important exhibition for London.

"At Searcys, we pride ourselves on providing great hospitality to customers at some of the UK's most magnificent venues, and this is no exception. We are looking forward to welcoming guests and exhibition visitors to the new Saatchi Gallery Café pop-up."



SEARCYS CELEBRATES SUSTAINABILITY SUCCESS



British catering company Searcys reveals its efforts to stay relevant in the hospitality scene today while appealing to a sustainability-conscious market

In 1847, an eager young pâtissier called John Searcy, with funding and support from the Duke of Northumberland, set off to fund the UK's first catering company: Searcys and Sons. After 172 years, Searcys is thriving as a thoroughly modern 21st-century operation, pioneering with solid sustainability pledges.

Over the years, Searcys has gained an impeccable reputation catering for a diverse portfolio of clients. Historic venues include The Orangery at Blenheim Palace, The Tearoom at St Paul's Cathedral, the award-winning Design Museum in Kensington, The Pump Room in Bath and the restaurants and bars at the iconic Gherkin and St Pancras International. In 2018, the company celebrated its most successful year since its foundation in 1847.

This outcome seems to be a result of Searcys' strategic plan and rebrand, appealing to a new and sustainability-conscious market. The company's managing director, Matt Thomas, says: "We are an original British catering company and a restaurateur with a proud tradition of creating memorable moments for our guests. It's the ethos of hospitality that keeps the company grounded, and which has infused our decisions. It was natural, therefore, to look to our past even as we sought to reinvigorate our brand. Our solution? To go back to our roots



Matt Thomas, managing director, Searcys



and champion the best Britain has to offer. This fits effortlessly with our desire to use local resources, reduce waste and bring our rich history into the 21st century."

SUSTAINABLE CATERING BUSINESS

In 2018, Searcys launched its first-ever sustainability pledge. The company announced its commitment to champion the best ingredients available, working closely with British farmers and producers to ensure that up to 90% of all seasonal fruit and vegetables used in its menus are grown in the UK. Its champagne list follows the same concept, and the focus shifted to celebrate acclaimed English sparkling wines. As an operator, the company paved the way to eliminate the use of plastic straws across all its venues and events.

The new menus across its sites incorporate UK-reared fresh meat, flour milled in England, free-range eggs and milk from Red Tractor-certified farms, as well as the signature smoked salmon, sourced directly from the family-run and Royal Warrant-holding John Ross Jr. In the same year, the company was awarded a Two Star Food Made Good rating by the Sustainable Restaurant Association (SRA) accreditation.

This year Searcys has expanded its commitment to sustainability with a new set of pledges. This included an ongoing partnership with Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain employment in hospitality. In December 2018, the company raised £10,000 for the charity through A Very Searcys Christmas campaign.

"Consciously we started rethinking our sustainability commitments in 2018 with the launch of our sourcing pledges. What then followed were further pledges recognising more broadly the communities within which we work - Beyond Food, as an example - and our approach to waste management. We trained our teams to think sustainably and rewarded those who were most active in their participation," says Thomas.

ZERO WASTE MENUS FOR EVENTS AND CONFERENCES

In September, Searcys introduced a new menu and set of food management rules to target food waste. Catering for conferences, events and private parties, the company's new set of menu planning procedures aims to reduce food and packaging waste by 20% over the coming year.

The driving principles of good procurement and menu planning are key to reducing food waste. Across all venues, chefs use local, seasonal produce to create menus for events and parties, while aiming to reduce waste by utilising as much of an ingredient as possible. The new low-waste menu is available for conferences and events in selected Searcys sites.

Searcys' chefs are also focusing on zero-waste hero ingredients and dishes like beetroot barley risotto served with roast roots, beetroot leaf salad and rapeseed dressing, which uses all parts of



the beetroot, from root to stem, by serving it three ways. Alongside the menu, the chefs are also encouraged to order produce daily and reduce stock holding for perishable food. Where it is safe, leftovers are also being repurposed: coffee grounds are being turned into compost, jams and relishes will be made with fruits or vegetables soon to expire, and leftover bread will be transformed into salad croutons.

Darren Deadman, Searcys' chef director, comments: "With a buoyant events market, we feel it is our responsibility to reduce our food and packaging waste across Searcys, to make sure we can be as sustainable and waste-free as possible. To assist with this, we have established a list of simple, manageable steps for our chefs, which we hope will help make the task of reducing waste a realistic objective."

SEARCYS MENU PLANNING RULES TO REDUCE FOOD WASTE

1. Order seasonal ingredients: utilise produce the UK has to offer and work with the seasons to create dishes.
2. Use a local supply chain: all Searcys chefs have the

flexibility to choose their own local suppliers to minimise food miles and support the local economy.

3. Design plant-focused menus: develop dishes that focus on using as much plant and vegetable produce as possible. Make use of sustainable pulses, grains and mushrooms.

4. Aim for zero-waste dishes: create dishes that use all elements of an ingredient, and do not peel vegetables unnecessarily.

5. Consider the proteins on the plate and feature MCS-approved fish, British poultry and wild game.

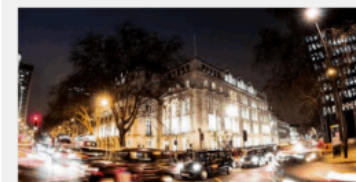
6. Order daily and reduce stock holding: make sure to order produce daily and not to order anything before stocks are checked. Limit the amount of perishable produce you have in stock.

7. Control portion size: design menus with portions that are satisfying but not oversized, to reduce uneaten food.

8. Make use of leftovers: where safe to do so, repurpose leftovers - for example, make croutons from bread or use coffee grounds as compost.

9. Offer English sparkling wines and look out for organic, carbon-neutral or bio-dynamic wines.

10. Offer tap water where possible or use SRA-approved sustainable Belu.



30 EUSTON SQUARE

30 Euston Square leads the way in C&E sustainability mission

Searcys at 30 Euston Square is a good example of how a caterer can make an impact on the environment. It has taken a number of steps to improve its eco credentials, from reducing emissions to integrating sustainability into daily operations. These efforts have resulted in remarkable achievements, with 32kg of used coffee grounds repurposed and taken by clients to be used on their gardens as part of a campaign launched by the venue.

Its unique herb garden and a vegetable patch were launched on the venue's rooftop terrace, allowing chefs to have a supply of fresh ingredients at arm's length, in line with the venue's pledge to source as locally as possible.

In addition, to effectively reduce and manage food waste, 30 Euston Square follows procedures which involve collecting all food waste from production, spoilage and plate waste, weighing and recording the waste and analysing the results on a regular basis to ensure this waste does not exceed 5% of total food and beverage purchases.

All new employees joining the venue take part in an induction, which includes '10 Green Behaviours', an initiative designed to improve staff awareness of how small waste-saving actions and practices have big impact - a message that they can in turn pass on to clients.

Allan Heard, Searcys' general manager at 30 Euston Square, says: "While 30 Euston Square as a business has grown considerably since opening its doors in 2013, we have made the conscious effort of reducing the ratio of business vs. food, plastic and paper waste. This has been achieved by continued customer engagement, research and menu planning."

