



UNIVERSITY OF
GLOUCESTERSHIRE
at Cheltenham and Gloucester

SUSTAINABILITY MENU

ENVIRONMENTALLY FRIENDLY MENU!

CHINESE FINGER BUFFET

£14.95

per person

Selection of freshly roasted seasonal vegetables
Smoked fish, salamis, meats and local cheeses
A fresh rocket and parmesan salad
Selection of freshly baked breads including: - white, wholemeal and Cotswold crunch
Accompanied by olives and balsamic vinegar
Freshly cut fruit kebabs
Chilled mineral water and locally made fruit juices
Freshly brewed tea and coffee with biscuits

Baxter Storey has a reputation for delivering fresh, quality and sustainably sourced food. Sustainability principles are ingrained in both our working practices and menu selections. We believe that by placing sustainable behaviour at the heart of our business it forces the organisation to think differently, be more creative and innovative in how it delivers its services.

In line with this ethos we are proud to detail the following sustainable endeavours linked to this menu:

All of the bread will be produced and baked on site in our own kitchens using flour sourced from Cotswold flour millers – FWP Matthews.

All of the smoked meats, fish and salmon will have been sourced from Upton Smokery based near Burford on the Cotswold border.

All fruit and vegetables used to create this menu have come from our supplier in Stratford upon Avon.

Finally, our cheeses will have all been supplied to us care of Godsells based in Gloucester.

