

2.2 Dietary parity and inclusion

Continuous Innovation

Menus are continuously reviewed and enhanced to reflect evolving dietary trends, including plant-forward innovation, global cuisine influences and customer feedback. This ensures the offer remains relevant, inclusive and engaging for a diverse workforce.

This approach delivers a truly inclusive dining experience where all dietary requirements are treated with equal importance, supporting both employee wellbeing and participation.

The Vegan Buddha Bowl

Green couscous, chilli & cumin broccoli, scallion, sugar snaps, rocket, hummus, pumpkin seeds & sesame seeds

The Vegan Sandwich

Sweet potato, green lentils & spinach masala, pickled beetroot, shredded carrot, crispy onions & mint aioli on sourdough

The Halal Stuffed Chicken

Roast chicken, homemade sage stuffing, crispy onions & sage mayo on sourdough *Halal option available. All meat-based recipes can be produced using certified Halal suppliers, with full traceability and preparation in accordance with food safety and cross-contamination control procedures.

Banana & Peanut Butter, Vegan Overnight Oats

Rolled oats soaked in almond milk with sliced banana & natural peanut butter, chia seeds, maple syrup & a hint of vanilla.

