

**hinxton
hall**
conference centre



Summer parties

Sample menu

BBQ sample menu

All the following are included:

6oz Powter's Beef burger with tomato, cheese and chilli relish

Newmarket Jumbo Sausage Hot dog with American mustard, ketchup and caramelised onion

BBQ Cyprus halloumi gyros (V) (vegan option available)

New potato, fennel and crème fraiche salad

Coleslaw

Fruit platter

Saffron Ice Cream (individual tubs)

E

D

C

A

B

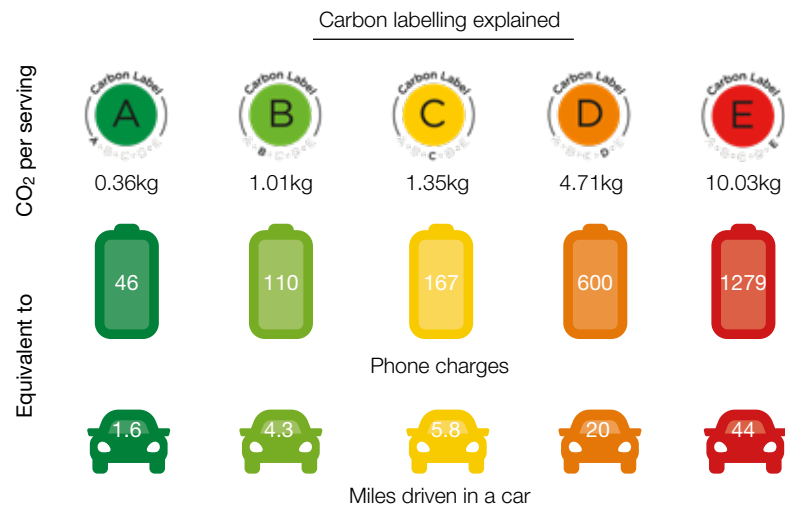
A

V | vegetarian Ve | vegan



Carbon labelling

We use carbon label, Foodsteps, to help our guests understand the impact of their food choices. Foodsteps measures the impact of all stages of a food's life cycle and allocates a carbon budget measured in kilograms of carbon dioxide equivalent per kilo (kg CO₂e/kg) or more simply, carbon intensity. It includes an A-E carbon rating, where A is very low and E is very high.



Foodsteps uses life cycle assessment data to calculate the greenhouse gas emissions from food across its life. This is done for every dish on our menu, individually. The assessment takes into account the impact of emissions sources from all life cycle stages of the process of producing and consuming food: farm, processing, packaging, transport, retail, end-mile, cooking and food waste.

We hope the labelling system will help raise awareness of how food production and meal choices affect climate change, and encourage those booking events with us to think about sustainability when choosing their menus.

Food sustainability

Our catering partners, Restaurant Associates, have the highest Food Made Good accreditation by the [Sustainable Restaurant Association](#), which covers sourcing, society and environment. They are also committed to Net Zero by 2030.

Restaurant Associates collaborate with local suppliers and vendors who share our commitment to sustainability, prioritising the use of organic, fair trade, and environmentally-friendly products.

[Find out more about our sustainability pledges, climate promise, and local suppliers.](#)

Wine – sustainable practices

Our food and drink partner, Restaurant Associates, has worked hard to find excellent wineries that think seriously about sustainable viticulture.

[Find out what each producer on our wine list is doing to reduce their impact on the environment, or even enriching the biodiversity of their vineyards.](#)

