OUR SUSTAINABLE APPROACH

Adopting a more sustainable practice, and really homing in on reducing waste is huge for Zafferano. Here are some of the ways we're tackling it head on.

FOOD HEROES & WASTE ZEROES

- We are committed to sourcing local, seasonal ingredients. The fewer food miles the better flavour – it's a no-brainer.
- We only work with like-minded, environmentally conscientious and quality obsessed London-centric, and British suppliers, selected for their farming practices, sustainability credentials and highest levels of animal welfare. This map shows some of our incredible local suppliers and producers.
- Around 35% of our menus are now plant-led, and we are particularly proud of our innovative vegan menus.
- We have committed to reducing food waste across the board and have created a collection of Zero Waste "Root to Fruit" & "Nose to Tail" menus.
- We always offer a "Wild Card" canape option – a seasonal, zero waste canape, specially created with fresh products already being used in the kitchen during the week of your event.
- We've even created a Zero Waste "Trash Can Pudding Parlour" and infused our own Zero Waste gin with citrus skins and left over botanicals.
- Post event, we work with the Felix Project to distribute any re-usable surplus food and partner with Plan Zheroes to combat plate waste.
- Along with other initiatives such as declaring war on single use plastics, recycling everything from glass to cooking oil, and installing light sensors, heat pumps and electric charging points at our state of the art Zaff HQ, we are striving to make a positive impact on both the planet and our community.