


Our Low Carbon Set Menu provides a simple and easy way to provide the most sustainable dishes for your guests during their dinner service.

All of the dishes are A-Band CO2 emissions, with 0-1.75KG CO2e per 1KG of product and the per serving CO2e shown by each menu dish.

STARTER

Korean cauliflower bao

Flat bao bun, toasted sesame seeds, spring onion, radish salad (VE)(DFI)
(158kcal/100g)  **A** 0.117 KG CO2e


MAIN

Roasted butternut squash and sage arancini

Arrabiata sauce, sage crisps and parsley oil (VE)(DFI)(GFI)
(73kcal/100g)  **A** 1.148 KG CO2e

DESSERT

Poached apple

Granola, Calvados cream and toffee apple sauce (VE)(GFI)(DFI)
(Contains alcohol)
(195kcal/100g)  **A** 0.144 KG CO2e

Total KG CO2e per Person = 1.409KG

“Our menus combine sustainable practices with the constantly changing charm of every season. We strive to source our ingredients from local farmers, supporting the environment and the local economy, while also ensuring we only use the freshest of ingredients available. If you would like to learn more about our sustainability initiatives, please speak to a member of our staff.”

Conference Aston

Hotel and
Conference Centre
Aston University



YOUR ALLERGEN AND DIETARY GUIDE: V: Vegetarian | VE: Vegan | GFI: Made using gluten free ingredients
DFI: Dairy Free Ingredients | GFA: Gluten Free Available | DFA: Dairy Free Available

Our kitchen handles a range of allergenic products and ingredients. Although extreme care is taken to avoid allergen contamination, this cannot be guaranteed. If you wish to know more about the preparation processes, please ask a member of staff.

TIME TO DINE.