



# ABOUT NTU FOOD

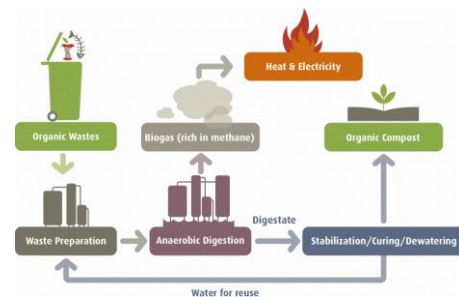


Our Refectories are silver food for life accredited serving:

- Homemade dishes prepared daily
- Nutritionally balanced, healthy meals
- Organic and free-range eggs
- Organic milk
- MSC certified fish
- Red-tractor certified meat
- Locally grown vegetables
- No salt added to vegetables and potatoes

The NTU Catering Team are dedicated to promoting and embedding a sustainable food culture within the university and beyond. We work in partnership with the university Environment and Procurement Teams to ensure that we give consideration to ethical, social and environmental factors when making decisions on the products and services we provide

Last year, NTU sent over 115 tonnes of waste that would have ended up on landfill to a bio-digester to create green energy. See the sustainability tab on our website for more information regarding how we continually strive to become more environmentally friendly.



We offer a range of dishes for different dietary requirements including vegetarian, vegan, gluten-free and halal. Look out for the symbols on our menus.



For advice on allergens, please speak to a member of our team who will be happy to advise or contact us at [CAT.feedback@ntu.ac.uk](mailto:CAT.feedback@ntu.ac.uk)

Catering Services achieved a NUS Green Impact Project Award for introducing a scheme to monitor and reduce food waste within the kitchens.





# OPENING TIMES

Monday – Friday  
08:30-15:30

# WHERE TO FIND US

The Refectory is situated in the Lyth Building





## MENU

Sausage, bacon & vegan sausage cobs  
available all day from £2.30

Sandwiches and paninis from £1.75

Sausage roll £1.35

Vegan Mexican bean roll £1.25

Soup of the day served with a roll £2.30

Any queries relating to food allergies or dietary requirements should be directed to a member of the catering team who will be happy to advise.