

Fresh Food Policy

Food that is fresh, delicious, honestly sourced and prepared on site, that's what we deliver to our clients everyday at Pabulum.

Pabulum is a fresh food company using high quality, local and sustainable suppliers. We carefully source all of our ingredients and care about how they are obtained, prepared and cooked.

At Pabulum we insist that the food on our menu is freshly prepared by trained kitchen personnel.

Not only are our kitchen personnel trained in the latest production methods, we also equip them with an understanding of the nutritional make up of the foods they prepare.

Honestly, our commitment is underpinned by the fact we restrict the use of frozen vegetables to only use peas, sweetcorn, spinach and green beans.

Good menu planning ensures that choice, sustainability and social responsibility are all reflected in our food offer.

Food that delights our customers, reflects current trends and tastes; is cooked to ensure that vital vitamins and nutrients are retained; and enables us to provide a continuous high quality product throughout the service period.

Nelson Williams
Managing Director

(This policy will be reviewed in February 2024)