CEDAR MANOR, WINDERMERE BOUTIQUE HOTEL

BACKGROUND

Cedar Manor is an award-winning boutique Victorian hotel in the Lake District National Park.

The hotel offers an ever popular traditional Lakeland afternoon tea, which is open to non-residents, alongside serviced rooms.

Sustainability has been at the core of the business for years, winning the editors choice Eco Friendly Hotel award from The Good Hotel Guide in 2018 and maintaining a Gold Award for the local Green at Heart Scheme.

Whilst many changes had already been made to reduce wasted food, the Guardians of Grub scheme enabled the team to hone their skills further.

IMPLEMENTATION

Cedar Manor had worked with a local university previously to reduce waste from their menu's by introducing pre-ordering to their breakfast menu and offering a set menu for their afternoon teas.

This had led to a reduction in plate waste, so the focus for the Guardians of Grub Scheme was Prep waste.

Working with their Chef's they looked at how they could tailor their seasonal afternoon tea offer to reduce prep waste. This included looking at options for using veg skin-on in soups and using the crusts of the bread for croutons.

They also looked at how they presented and offered their breakfast choices to avoid over-ordering when pre-ordering breakfasts.

SUMMARY

Cedar Manor is an award-winning, sustainable Boutique Hotel in one of the busiest areas of the Lake District National Park.

The current owners have built the business as sustainably as possible. From EV charging to plastic free/re-usable products. They continue to value sustainability and roll out this approach across every element of the business, which can be challenging in a Victorian property.

Part of the W&F GREEN ENTERPRISE HUB

For tailored carbon reduction and sustainability support

Funded by UK Government

Westmorland & Furness Council

HTTPS://CUMBRIAGROWTHHUB.CO.UK/W&F-GREEN-ENTERPRISE-HUB

“We have worked really hard over the years to make our business more sustainable, and we weren’t sure how to take the next steps on our journey.

The Guardians of Grub scheme showed us that there is still room for improvement and even the little things can have an impact.”

JONATHAN KAYE

KEY ACTIONS

- The businesses already operated pre-ordering for breakfasts and has found this cuts down on waste, however international visitors still tend to over-order, so looking at ways to communicate portion size
- Offering toast with or after the breakfast has meant some people are then cancelling toast
- Using skin on veg in soups for afternoon tea
- Using crusts for croutons

RESULTS

- Changing the order in which breakfast was served and giving the option for toast with a Full English or after led to a reduction in waste, as people often cancelled the toast if full
- Certain soups had an added depth for using skin-on vegetables and resulted in less prep waste
- Using bread crusts for croutons reduced waste and saved on ingredients
- Working with Chef's to look at alternative ways to prep veg, such as blanching then peeling butternut quash reduced waste
- The amount of waste produced encouraged the site to look again at separate waste disposal for food waste to be collected from site and used as a bio fuel or for Aerobic digestion.

WHAT'S NEXT?

The Hotel plans to keep monitoring food waste periodically to help identify other potential areas for improvement.

They are also working on establishing a carbon footprint for the site and looking at other measures to help reduce their carbon impact.

Part of the W&F GREEN ENTERPRISE HUB

For tailored carbon reduction and sustainability support

Funded by UK Government

Westmorland & Furness Council

HTTPS://CUMBRIAGROWTHHUB.CO.UK/W&F-GREEN-ENTERPRISE-HUB