



New Menu 2019/2020

Earlier this year, we asked staff and students to give their feedback on our catering service across all three campuses to help us shape our new menu.

After receiving more than 400 responses, we have been working hard over the summer to develop a new 6-week menu, which is now being rolled out across all our campuses.

From more vegetarian options to themed days and a focus on local produce, we're listening to what you have to say and we'll be working to introduce even more changes through the year.

Please help us by sending your feedback to:

enjoy@napier.ac.uk



No more minimum spend

We have removed the £2 minimum spend to make it more convenient for you to pay by card



Reducing waste

We are removing condiment sachets and replacing them with sauce pumps and tabletop shakers to reduce waste on campus



Clearer communication

We're updating our signage and digital menus to give you clearer information on pricing, allergens and dietary options



Meal deals

Every day, one of our cooked lunch options will be available in a meal deal with a side included, saving you money



More vegetarian options

In addition to continuing to champion our Meat Free Mondays initiative, we're introducing more vegetarian and vegan cooked lunch options as part of our 6-week cycle



Ethical products

We're working closely with suppliers like Social Bite and Coffee Conscience to bring you sustainable food and drink that makes a difference to our local communities



Themed menus

26% of you said the biggest improvement you'd like to see is in variety, so we're introducing theme days into our new menu including street food, Mexican, Indian, traditional Scottish and more!

We'll also be inviting partners and suppliers in on occasion to host food trucks and pop-up stalls - keep your eye out for announcements!



Local produce

70% of you said it was important we use locally-sourced produce, so we're working with suppliers such as:

- Lomond Wholesale
- Mark Murphy (fruit & veg)
- Campbell Brothers (meat & fish)
- Coffee Conscious
 - Social Bite
- PJ's (sandwiches)
- Graham's Dairy



Dynamic pricing

28% of you said the biggest improvement you'd like to see is in cost, so we've changed the way our meals are priced. There is no longer one set price for every meal - instead, the price will reflect the ingredients and local produce we use.

Prices will change daily and many of our main dishes are now under £3, giving staff and students more options and flexibility when it comes to cost