



Sustainability In The Yurt

At the heart of Nicholson's is integrity and passion for our planet. While our services have continued to grow, these values have cross pollinated our divisions and firmly rooted as our core principles. As The Yurt has evolved, we have refined our offer to focus purely on responsibly sourced ingredients which are executed with style in our unique yurt at North Aston. Our chefs work in partnership with the seasons and are passionate about the food they produce. The front of house team is proud of the dishes and service they provide, exhibiting scrupulous attention to detail with a thoughtful and attentive approach.

Head chef, Andrew, and sous chef, David, have mindfully curated a bespoke menu which is intrinsically linked to the seasons and local area. Our dishes do not rely on meat. Instead, meat and fish are used as complementary ingredients. The animals have been reared responsibly with high welfare standards. Dishes naturally evolve to accommodate nature's bounty and the local landscape inspires. From foraging wild garlic in nearby woodland and elderflower from the hedgerows, to carefully harvesting nettles from the kitchen garden, stunning meals begin their life as humble ingredients nestled in the local landscape.

Behind the scenes, the team have embedded sustainable practices into their daily routines. We are proud to say that we produce zero food waste by utilising surplus ingredients in our specials. If we cannot produce the ingredients for ourselves, suppliers are selectively chosen to ensure that their values align with our own and their packaging is minimal or recyclable.

The Yurt strives to provide customers with the opportunity to reconnect with nature and enjoy distinctive, wholesome food. The canopy of The Yurt is made from sustainable materials and is lined with sheep's wool insulation. A sizeable log burner heats The Yurt during colder months with waste wood from local forestry projects and is furnished with a fan to circulate heat efficiently. Natural materials adorn The Yurt with an abundance of plants from the nursery sequestering carbon from the atmosphere as visitors dine.

We are extremely proud of what we have achieved at The Yurt and across the company. The team continue to make positive leaps towards our future ambitions and look forward to sharing our progress with you.

