



## Meat Sourcing

### Chicken & Lamb

In line with Company Policy along with the majority of catering facilities, supermarkets and restaurants in England, all the chicken and lamb that we use in our kitchens is pre-stunned before it is killed. The Muslim Council of Great Britain has agreed that pre-stunned meat can be deemed as Halal as long as a blessing/ prayer is said at the time of killing.

The majority of chicken and lamb in the UK can be classed as Halal due to the above agreed process. Most slaughterhouses find it is commercially efficient for all chicken & lamb to go through the above process so that there are no separation and contamination issues.

All our suppliers adhere to the Welfare of Animals Regulations 1995. The only difference between the processing of Halal and non-Halal meat under this regulation is that a prayer is heard during the slaughter process for Halal meat, and it is not for non-Halal meat (e.g., Beef & Pork etc). The method of slaughter is the same.

The exception to this is Muslim-owned, specialist slaughterhouses from which non-stunned meat is sent specifically to Halal butchers. Please note that we do not buy or serve these products. Copies of our chicken & lamb Halal certificates are available to see from the Catering manager should you wish to do so.