

Your Hamper

Fresh, seasonal & delicious
Food served with style

Social Pantry and Elysia have launched a zero waste and socially responsible hamper that include a variety of surplus goodies.

This carefully curated hampers, make the perfect gift.

Bringing together our surplus produce and the best British suppliers including Rubies In The Rubble, Easy Bean, ChicP, Toast and Pump Street Bakery





A note on our values

RUBIES IN THE RUBBLE

Saving fruit in a pickle, using wonky and wasted fruit and vegetables. Their range of ketchups & relishes are made with fresh fruit & vegetables sourced directly from farms. Condiments are a fantastic way of preserving produce by extending their shelf-life with vinegars and sugars.

CHICP

Sustainably made from surplus, raw vegetables that would otherwise go to waste. Vegan, Gluten Free and 100% natural. ChicP's range of food is made from surplus ingredients, packed with vital nutrients and minerals. Their aim is to help people make food choices for health, taste and environmental reasons.



EASY BEAN

Our Chickpea Rescued Butterstraws are sourced from the edges and off-cuts of the beautiful crispbreads of Christina, the founder of Easybean in Somerset. Reducing food waste a crispbread at a time!

TOAST

Toast is a delicious beer made just outside of London from surplus bread. By using surplus bread to replace virgin barley, they reduce the demand for land, water and energy, and avoid emissions.

NIBS etc.

Nibs etc. use surplus fruits and vegetables pulp from local suppliers that normally get thrown away, to fight food waste and make beautiful sweet treats. "

They research the ingredients, the packaging, the supply chain, so that you don't have to. You know, by the time it comes to choosing the most sustainable option, your decision is easy.

THE ENGLISH TEASHOP

Working with only the finest Organic and Fairtrade farmers, blenders and producers from all over the world to produce our special range of teas.



The Pantry Hamper

We have put together a hamper filled with surplus ingredients and socially aware products, re-using produce from the finest British suppliers, is the perfect eco-conscious Christmas present.

RBONZE

IN YOUR HAMPER

ChicP Chilli Pumpkin Hummus 100% natural (vg) (gf)

Social Pantry House Red or White Wine (vg) (org)

Or

Toast Beer

£25 each

SILVER

IN YOUR HAMPER

ChicP Carrot, Ginger & Turmeric Hummus 100% natural (vg) (gf)

Easy Bean Rescued Chickpea Crispbread (vg) (gf)

Rubies In The Rubble Chilli Onion Chutney (vg) (gf)

Social Pantry House Red or White Wine (vg) (org)

£35 per person

GOLD

IN YOUR HAMPER

Nibs etc. Gingery Pulp Granola (vg)

Rubies In The Rubble Chilli Onion Chutney (vg) (gf)

ChicP Carrot, Ginger & Turmeric Hummus 100% natural (vg) (gf)

Social Pantry House Red or White Wine (vg) (org)

Or

Toast Beer

£50

NOTES

Includes, packaging, A5 menu, ribbon and a note on sustainability

Deliveries from £12 per person

All packaging is PET approved and 100% recyclable

Pack and prep time fee for orders over 25 hampers

All costs are excluding VAT

£350 minimum spend



Why not upgrade?

EXTRA SPECIAL TOUCHES

Cotswold Gold Ltd Rapeseed Oil - £2.50
Rubies In The Rubble Ketchup - £4.50
ChicP Veggie Bites 100% natural (vg) (gf) - £5
Graceburn Feta - £5.50
Nibs 'Granola Dust,' Bars (pack of 4) - £13.50
Mulled Wine Mixed Spices - £4.50
Black Lines Mini Negroni 100ml - £5.50
Black Lines Mini Spicy Margarita 100ml - £5.50
Redemption Roasters Coffee Beans - £7

OUR TIPS ON REDUCING WASTE

Waste Not Want Not -

Ways to Get More Out of Your Fruits and Veggies this Winter at Home!

From potato skins and broccoli stalks, to fruit and citrus peels, we throw away parts of fruits and vegetables every day which could be transformed into tasty meals, with the help of a few simple tips! This could not only help to reduce how much food we waste, but could also boost the nutritional value of our meals and put more money in our wallet...how could we resist?

1. Transform your peel into vegetable crisps

When making dishes like mashed potato or carrot puree that need a silky texture, why not try turning the excess vegetable peel into vegetable crisps? Once the peelings are dry, toss them lightly in olive oil and seasoning, and bake in the oven at 200C for 12-15 minutes, stirring half-way through. Delicious!

2. Using root veggies end for your home garden

To reuse containers and grow your own veg, fill the containers up with a little bit of water, and pop your Root Vegetable End into the water face up, likewise, cut the end of your spring and place it in the water. Give it a couple of days a voila you will start seeing it grow again.

2. Root to stem!

Broccoli, Cauliflower and collard greens stems are just as nutritious as the florets and leaves. Instead of tossing them on the compost heap, why not try finely slicing the broccoli stems and adding them to pasta sauce or stir-fry? They are also delicious with the leek leaves in a soup! Other vegetables you can eat root to stems are for instance beetroot, carrots, turnips and chard. Tip: Use the extra leaves to make pesto!

5. Give your citrus peel a second life

Next time you eat an orange or squeeze a lime (unwaxed), instead of throwing the peel away, why not try finely slicing it and adding it to salads or desserts, or using it to flavour sauces, dressings, olive oil or water. Citrus peels can also be frozen, dried, preserved or candied to help them last longer! Tip to preserve lemon skin: keep your lemon skins, pack in layers with salt in the glass jar pushing them down to get some juice out on the top and let preserve for a month in a dark place before enjoying to season your meals!

Low-Emission Delivery

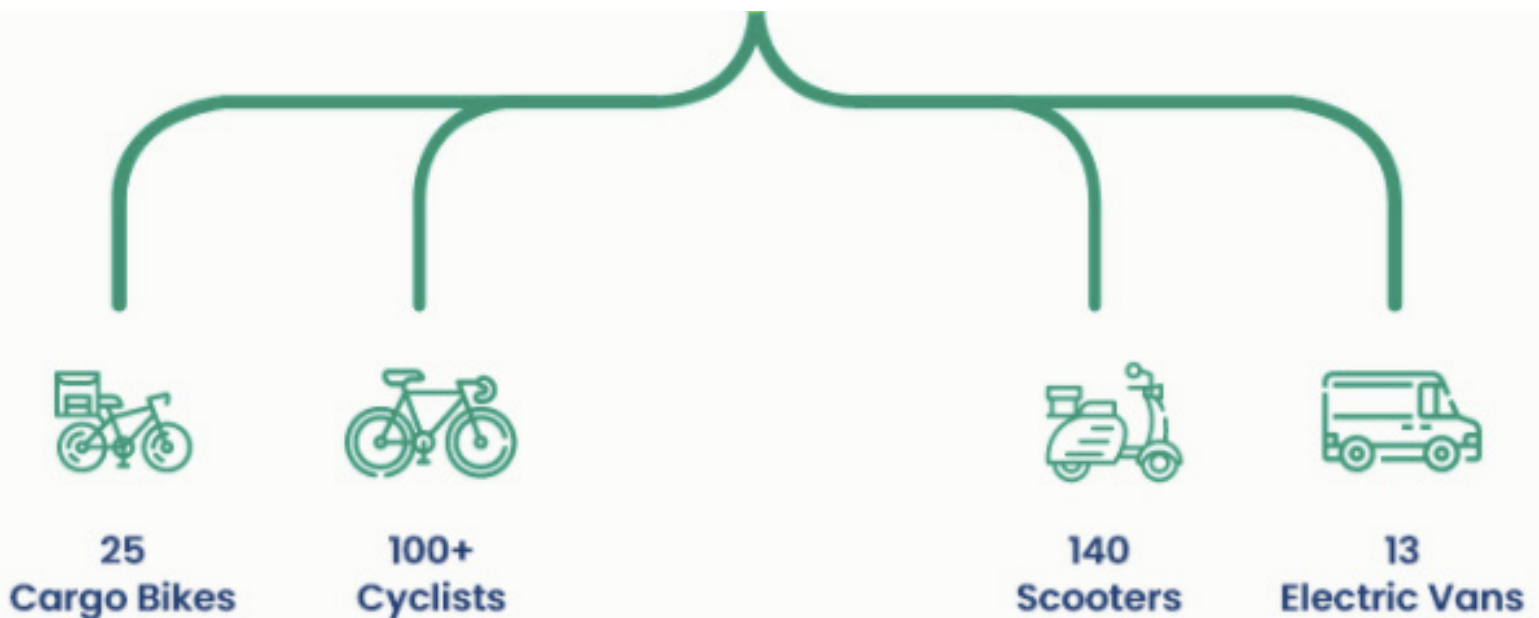
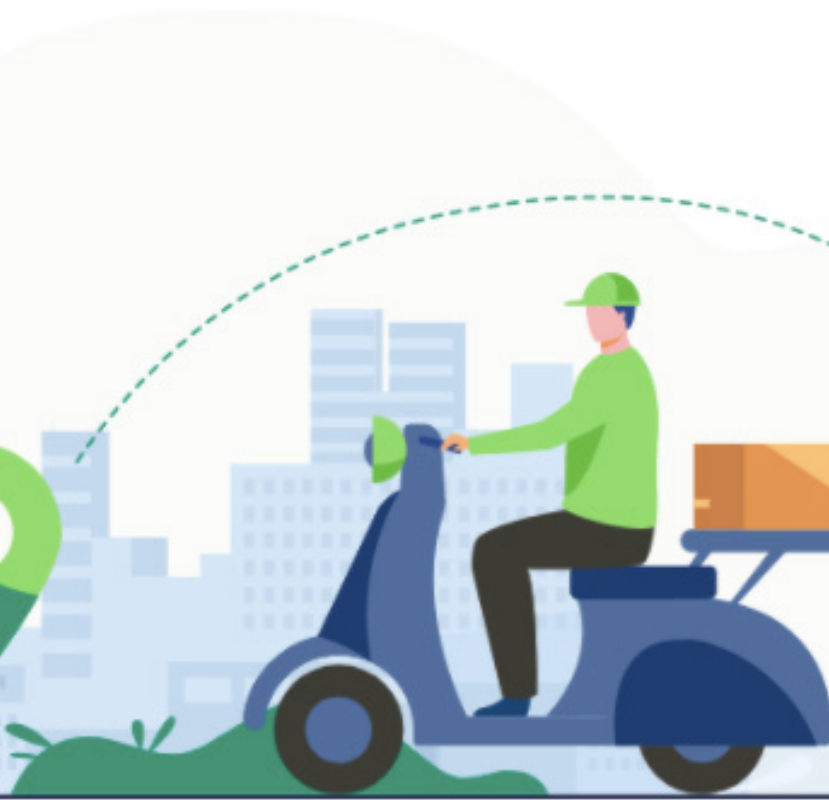
The mission is to enable people and organizations to arrange environmentally friendly transport when and where they need it. We do this by getting as many of London's fragmented supply of emission free vehicles as possible on to the XeroE platform.

Their fleet of electric vans, mopeds and bicycles make a fleet for cleaner air.

Eco-friendly practices are incorporated at every stage of our operations. Any carbon debt incurred by our staff and office operations is offset with One Carbon World. XeroE is officially classed by The UN as carbon neutral.

The company is an advocate for cleaner cities and partners with local authorities and councils throughout the UK to ensure the continued advancement of emission-free transportation.

Xero-e also work directly with campaigners and other stakeholders to create cleaner cities through eco-friendly transportation.





“We are very proud to announce our collaboration with Social Pantry. Friendly, reliable and flexible with delicious and aesthetically pleasing food – we know they are going to deliver a high-quality service and honour the values of Elysia that are so important to us and our clients”



Social Pantry X Elysia

Founded by Alex Head in 2011, Social Pantry are the go-to London caterer for corporate and private events, weddings and contract catering.

Social Pantry are passionate about creating incredible events and delivering fantastic menus that are fresh, seasonal and delicious.

With 10% of their workforce being ex-offenders, Social Pantry work closely with a number of London based charities and directly with Brixton prison employing ex-offenders on release. Alex and her team recruit from behind bars and on release, offer job opportunities throughout Social Pantry.

Social Pantry are constantly striving to improve how they do things and have dedicated their focus on keeping the kitchen sustainable, responsibly sourcing food with zero waste and using suppliers that share the same ethos.

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Elysia was founded by Sophie in 2017 and has a strong focus on sustainability. Its key values are making sure that all menus are kept seasonal, local and zero waste, making use of all surplus food and promoting ‘farm to table’ cooking techniques.

SOPHIE’S JOURNEY: Moving to Canada in 2020, Sophie was looking for a local partner with similar values to collaborate with for taking over the events at Elysia.

The combination of Elysia’s environmental purpose paired with the experience

of Social Pantry and their commitment towards employing people from disadvantaged background appears to us as the perfect collaboration.



Bespoke Hampers

Let us create a perfectly bespoke hamper for your clients

Social Pantry can work with you to create the perfect hamper for your clients.

With a focus on zero waste we can create and deliver the perfect gift box. From five course dinners to branded cooking experiences, our planners will make sure that your delivered gift is one to remember.

Minimum Hamper Spend starting from
£145pp



Tempted?

All quotes are bespoke and we would love to work with you on planning to make your special day run perfectly