

Les Rocquettes Hotel Guernsey - Sustainability

As a family owned company based on a beautiful island, we are aware of our responsibility to care for our environment, to reduce our impact on the planet's finite resources and over the past few years have taken some positive steps on our journey towards sustainability.

In 2017 our main kitchen was completely upgraded, and this allowed us to install energy efficient equipment including rational combi ovens, induction hobs and energy efficient grills as well as more efficient refrigeration. Electric heating/cooling was also installed in our function suite as Guernsey's electricity is mostly supplied by an undersea cable from France and uses non fossil fuel power such as wind, solar and hydro. Our lighting throughout the hotel is LED or low energy, and when repairing the roof we took the opportunity to improve the thermal insulation.

Most of our staff live in accommodation close to the hotel enabling them to walk to work. Our guests can easily access the public bus service, and during the summer months our courtesy bus enables guests to reach the ferries to the smaller islands or the town centre. Alternatively, pedal or electric bicycles can be organised for guests removing the need for a car.

Hotel guests can choose to keep their towels for extra days rather than having fresh daily. We do not have plastic straws or stirrers in our bar and are trying to reduce the amount of single use plastic - our Christmas crackers are 100% recyclable and our toiletries are in refillable dispensers.

Our operations director and chefs have worked with Guernsey recycling to reduce food waste, and have been involved in several initiatives including a calendar which featured the hotels Chefs and recipes for using up leftovers or store cupboard items, plus the Big Feed where all the pupils and staff of one of the High schools (500 people) were fed a two course lunch for the cost of £800 – the amount of money an average family wastes on food annually.

The garden is filled with pollinator friendly planting: buddleia, salvia, verbena and lavender and the pond encourages wildlife.

We use local suppliers and do our utmost to buy local produce and to aim for only sustainable fish and seafood. We offer vegetarian and plant-based meals in all our restaurants.

With all our building and refurbishment projects we use local contractors and businesses, upcycling and refurbishing furniture wherever possible.

We support local charities and organisations from Wind bands and the healing music trust, to the local Hospice, Cheshire home and Animal Shelter. We support these and many other local charities, schools, sports clubs by donations, fund raising initiatives and prizes.