

NEWS RELEASE - 6 MARCH 2012

Lusmanns Fish & Grill Restaurants are Highly Commended at Sustainable City Awards



Raymond Blanc OBE with Andrei Lussmann

Lusmanns Restaurants in St Albans and Hertford have received the Highly Commended award in the Food category of the Sustainable City Awards, which recognise and reward outstanding achievements and innovation across all aspects of sustainability.

During a ceremony at Mansion House in the City of London on 1 March, the independent Hertfordshire-based restaurant group were joint runners up, alongside the Duke of Cambridge pub, to category winners Feng Sushi. Also shortlisted were Baxter Storey, Colmans of South Shields and Moshi Moshi.

Raymond Blanc, who judged the Food category and presented the awards said: *“Initiatives like the prestigious Sustainable City Awards are vital in bringing issues of sustainability to the forefront of the agenda which is why I was so keen to get involved in this year’s awards. It is clear from the spread of winners that businesses and organisations of all sizes with a range of resources are leading from the front and positively transforming their environmental impact.”*

Andrei Lussmann said: *“Eating fish sustainably is the only way, today and every day, and we ignore this at our peril”*”

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This year, organisations entering the Sustainable Food category were required to show their commitment to and understanding of the issue of sustainable fishing, with particular reference to the protection of threatened species, the sourcing of sustainable fish and support for Britain's inshore fisheries. They also had to demonstrate consideration of aspects of sustainable food, as outlined in Sustain's seven principles.

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Notes

About the Sustainable City Awards

- The Sustainable City Awards, organised by the City of London Corporation, recognise and reward UK organisations, from multinational businesses to small charities, and promote outstanding achievements and innovation across all aspects of sustainability.
- Judges for the food category were Raymond Blanc OBE (Chair), Emily Howgate - SeaWeb's Seafood Choices, Chris Leftwich - Chief Inspector, Fishmongers Company, Simon Mills - Head of Sustainability, City of London and Jon Walker - [Sustainable Fish City](#).
- For more information about the awards, please visit http://www.cityoflondon.gov.uk/corporation/LGNL_Services/Environment_and_planning/Sustainability/Sustainable_City_Awards

About Lussmanns Fish & Grill

- Lussmanns is the locals' fish & grill restaurant, championing the best welfare-driven British producers, and dedicated to looking after all the family.
- We are recommended by *The Good Food Guide 2010, 2011 and 2012*, rated as one of the UK's top restaurants by [Fish2Fork](#), members of the Sustainable Restaurant Association (SRA) and SRA Two Star Sustainability Champions.
- In 2011, we won the Independent Restaurant category of the RSPCA Good Business Awards.
- We have restaurants in St Albans and Hertford.
- For more information, including supplier details, please visit our website at www.lussmanns.com

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