

# 'Holding Govia's feet to the fire'

by **Beth Cherryman**

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TRAIN operator Govia Thameslink has been told it has to provide monthly performance reports, following its recent poor service.

Claire Perry, transport minister,

announced she has secured a commitment that Network Rail and the train operator will now provide a monthly report on progress towards its committed goals.

The report will be published on the Govia Thameslink website.

St Albans MP Anne Main said

she has had a series of meetings with ministers, Network Rail and Govia.

Ms Main said: "I welcome this latest announcement from the Department of Transport as it shows a real commitment to hold train operators and Network Rail to account.

"In the meeting last month, the minister made clear that my views and those of my constituents were of primary concern and Govia and Network Rail would have to improve their performance and communication methods.

"Shining a spotlight in this way

will hopefully lead to improved services and allow passengers to clearly see how the train companies are performing.

"I will continue to do all I can to hold Govia's feet to the fire, and to ensure commuters' concerns are being heard at the highest level."



**Andrei Lussmann:** award for eco-friendly practices.

## Restaurant group nets award again

THE restaurant group, Lussmanns Fish & Grill, has won a national award for the second year running.

Owner Andrei Lussmann has three restaurants in St Albans, Harpenden and Hertford, and won the award for Sustainable Small Group of the Year at the Sustainable Restaurant Awards last week.

Diners at Mr Lussmann's restaurants have been enjoying the menu filled with free-range meat and a selection of craft ales and English wines since they first opened 11 years ago.

Recently, the group became the first restaurants outside London to be accredited for serving sustainable fish.

This meant that since late 2014 customers have been able to enjoy dishes including pan-fried cod cheeks with garlic, chilli and lime, from fish certified by the Marine Stewardship Council.

The group's extensive support of numerous local charities, its aggressive approach to tackling food waste, and use of eco-cleaning products further contributed to its success.

Lussmanns beat off strong competition from the seven-strong central London bar restaurant group Drake & Morgan, and steak restaurant group Hawksmoor - both named as runners up.

Speaking at the ceremony, held in London on February 23, Mr Lussmann said: "Winning this award is testament to the ways we at Lussmanns are making a difference.

"Sustainability in our homes and on our high streets is an essential part of our everyday life and Lussmanns continues to demonstrate that ethics and sustainability can form a very strong and unswerving part of any business.

"Food insecurity, dwindling resources and a growing world population are impacting our lives and the time to participate is now."

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