

Our Culture

THE LESSING'S DIFFERENCE

In the realm of food service, a strong culture is as vital as the quality of our meals. At Lessing's Hospitality Group, our culture thrives on collaboration, unwavering partnerships, and a steadfast commitment to excellence.



CULINARY COMMITMENTS SETTING US APART

In the intricate tapestry of food service, unparalleled food quality isn't just a benchmark—it's the essence that defines truly memorable dining moments. At Lessing's Hospitality Group, our culinary journey is deeply anchored in sourcing locally, a decision that ensures every meal we serve is not just fresh but also resonates with the authentic flavors of the region.

Local Treasures

Prioritizing local sourcing, ensuring dishes are as nutritious as they are flavorful, celebrating the region's bounty.

Taste Meets Nutrition

Balancing impeccable taste with nutritional richness, promising a dining experience that satiates both palate and well-being.

Empowered Teams

Elevating employee morale and productivity through unwavering quality assurance, creating a team proud of every plate they present.



SAFTY ABOVE ALL

Employing rigorous safety standards that guarantee every meal's integrity and wholesomeness.

Hygiene & Sanitation

Rigorous cleanliness protocols ensuring safe food preparation and handling.

Continuous Training

Regularly updated modules for staff on emerging food safety concerns and best practices.

Allergy Awareness

Comprehensive training on recognizing and managing food allergens, ensuring safe meal options for everyone.

Feedback Loops

Encouraging and acting on feedback from staff and guests to constantly elevate our safety protocols.



OUR COMMITMENT TO A GREENER TOMORROW

Principles Driving Our Sustainable Vision

Sustainability isn't just an operational initiative for Lessing's Hospitality Group; it's interwoven into the very ethos of our brand. Recognizing the indelible mark the food industry leaves on the planet, we are steadfast in our mission to tread lightly, adopting measures that not only reduce our environmental footprint but also herald a more sustainable future.

Minimizing Food Waste

Adopting strategies that span procurement, storage, and portioning to ensure efficient use of all ingredients and reduce wastage.

Local First

Prioritizing local suppliers to support community businesses and reduce carbon footprint from transportation.

We Hold Ourselves Accountable

From meticulously sourcing high-quality ingredients in strict accordance with our animal welfare practices to cultivating community gardens with sustainable materials, we strive to leave a minimal footprint.

