

Pret : our food, our passion / Harvey Smyth.

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Pret A Manger (Europe)

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OUR FOOD



OUR PASSION



Passionate about food!

At Pret A Manger, we're obsessed with food 🔍 - quality, fresh food made with the sort of ingredients you'd choose to use at home 🍌 We're not interested in finding ways to extend the shelf-life of food 🗑️ We don't mind that natural food goes off quickly 🗑️ Our menu is free from anything genetically modified 🧬

Fresh ingredients are delivered to every one of our shops overnight 🚚 Our sandwiches, baguettes and wraps are made throughout the day in each shop 🧑‍🍳 The team serving on the tills will have made your sandwich this morning. At the end of the day 🗑️ we would rather give whatever we haven't sold to charity to help feed the homeless 🏠 rather than compromise our standards.

Numerous 'Passion Facts' 📖 many of which adorn our walls and packaging, document the extraordinary lengths we go to in search of Pret-quality ingredients 🍌 Our insistence we keep Pret natural means (amongst other things) that our wasabi mustard is grey (not fluorescent green) and our ham is pale (not bright pink) 🍌

We are always trying to improve our menu... $\frac{10}{10}$ not just by introducing new recipes (on average, one every four days), but by continually reviewing all our 'classics' to make them even better 📈 Probably only one sandwich idea in twenty makes it through our testing process 💡

It really matters to us what our customers think 🧑‍🗣️ about our shops, our food 🍌 and our hardworking wonderful people 🧑‍🍳 If you have something to tell us, please do call on 020 7827 8888 or email us via our website www.pret.com.

Harvey Smyth
Harvey Smyth (Managing Director).

Paul Wilson is **obsessed** with making only the most **perfect** Pret Tuna Mayo. He mixes **dolphin-friendly** tuna with Pret Mayo, Worcestershire sauce, lemon juice and seasoning, for **exactly** 90 seconds at 31 rpm. Never more. This is the only way to get the texture **just right** - smooth, not mush, with a **good 'tang'**.

Pret Passion Fact No. 17

It takes **three months** to slice our veg. It sounds mad but that's how long **we train** our people before they're able to get chopping. This means they're super-**fast**, scarily **accurate** and can spot a badly sliced **vegetable** at 500 paces. Only then are they **let loose** on our tomatoes, peppers and cucumbers.

Pret Passion Fact No. 10

Mr Sheepshanks is **fanatical** about mayo. This is just as well, as **he makes ours**. He insists on using **fresh** eggs (never dried or reconstituted), but the **real secret** to great mayo is the **size of the bubbles** after mixing. They should be **tiny**. Sheepshanks uses a **microscope** to check his.

Pret Passion Fact No. 25



Just a taste of **what** we sell...

Sandwiches

Super Club, Chicken Caesar,
Egg Mayo, Crayfish & Roquette,
Smoked Salmon, BLT

Baguettes

Brie Tomato & Basil, Ham &
Greve, Tuna Mayo

Wraps

Avocado & Pinenuts, Tuna Nicoise

Salads

Range of leaf and pasta salads

Sushi

Deluxe Fish Sushi and
Vegetarian Sushi

Bakery

Ham Cheese & Tomato Croissant,
Almond Croissant, Chocolate
Croissant, Muffins and Danishes

Coffees

Cappuccino, Latte and Mocha

Teas

Traditional, fruit and herbal

Plus

Crisps, fruit and cold drinks

...and **where** we sell it

Over 70 shops throughout central London, plus

Birmingham

Bicester

Bluewater

Brighton

Bristol

Canary Wharf

Croydon

Cambridge

Edinburgh

Folkestone Eurotunnel

Glasgow

Hammersmith

Heathrow Ts 1 & 4

Leeds

Manchester

Milton Keynes

Nottingham

Notting Hill

Oxford

Putney

Reading

Richmond

Windsor

York

To keep it innovative and exciting, our menu is constantly changing, and Pret A Manger shops are opening all the time. For a totally up-to-date list of both, please visit our website www.pret.com.