

Lexington Catering partners with acclaimed independent food platform Sessions

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[Lexington Catering](#) is excited to announce that it has signed a partnership agreement with Sessions, who collaborate with influential chefs to deliver brands that encompass a diverse range of flavours, cooking techniques and international cuisines.

This partnership will provide Lexington's clients with access to a stable of exciting, independent food brands led by founders who are passionate about quality and all aspects of their self-created concepts. The brands include a variety of popular and original food choices ranging from sustainably sourced burgers, homemade bao buns, and bold Korean dishes to Mediterranean fusion and robata grilled BBQ food.

Matt Wood, Managing Director of Lexington Catering, said: "We are thrilled to be partnering with Sessions who have a truly dynamic portfolio of brands, aligning with our strategy to offer our clients the latest and best in authentic street food from around the world.

"Sessions provides access to the most innovative, delicious brands and we are delighted to provide our clients and customers with these truly authentic street food concepts."

Catherine Ainsley from Sessions said: "We're all about turning the spotlight on the most talented chefs in the industry right now and we're thrilled to have a new channel to showcase them. It is a wonderful opportunity for us to partner with Lexington Catering who share our enthusiasm to support market leading SMEs. It enables our brands to reach a wider audience and their clients and customers to access some outstanding food concepts."

Their eponymously named showcase venue, Sessions, brings the most exciting brands in their portfolio to Islington for limited-time residencies. Their brands are also available at their seafront venue, Shelter Hall, which is Brighton's first and only food hall. Opening in a Victorian seafront building in 2020, Shelter Hall was named as one of the 25 best places to eat in Brighton by Time Out and received a rave review in the Guardian in 2022.