

Catering contract signed with Hurlingham School

3 years ago



Independent school caterer, [Lexington Independents](#), has won the contract to provide the catering services for Hurlingham School's preparatory and nursery schools based in Putney, London.

A team of 15 employees – including two experienced head chefs – is serving up nutritious food for children aged 2 to 11 years, who attend the nursery and prep school at two separate locations. The company will also provide the hospitality catering for events – such as parent evenings and sports days – held at the two sites.

Head of Lexington Independents Richard Glass said: “We are delighted to have won this contract with Hurlingham School which shares our passion for delicious and healthy food which is locally sourced and uses seasonal produce.

“The school supports our commitment to educating children about food and introducing them to a nutritionally well-balanced menu so that they develop healthy eating habits from a young age. The school is also equally committed to the importance of sustainable practices and fully supports our drive to reduce our ecological footprint wherever possible. We have lowered the carbon footprint of the menu by reducing high carbon proteins and increasing plant-based ingredients and we have eliminated the use of cling film to significantly minimise the use of plastic in the kitchen.”

Hurlingham School deputy head said: “We are very pleased with the new catering service provided by Lexington Independents as they are serving freshly prepared food using locally sourced, seasonable and sustainable ingredients which is a priority for us. Also of critical importance is that the children enjoy the food and we are thrilled by their positive response to the new delicious choices on offer.”

Lexington Independents provides lunch, morning and afternoon snacks and a supper club for children that attend the after-school club.