

Fresh, seasonal and locally sourced food on the menu for children at Hurlingham School provided by Lexington Independents

2 years ago



Lexington Independents is excited to have won the contract to provide the catering services for Hurlingham School's preparatory and nursery schools based in Putney, London.

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

Richard Glass, Head of Lexington Independents, 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."

Katy Pickford, Deputy Head of Hurlingham School, 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. Lunch includes the choice of soup, a main course including a vegetarian alternative, a range of additional vegetables and a dessert including yoghurt and fruit options.

The diverse and healthy menu includes dishes such as chicken, black bean and roast pepper fajitas with sour cream and wholegrain Mexican rice; vegetarian spinach, red lentil and mushroom wellington with apple gravy and crispy salmon burger in a brioche bun with sweet chilli mayo, crisp lettuce and tomato.