

Chef Kate Austen opens Sodexo's flagship Modern Recipe restaurant

2 years ago



Acclaimed chef Kate Austen has officially opened [Sodexo](#) UK & Ireland's flagship restaurant for its contemporary workplace dining offer, [Modern Recipe](#).

The flagship Modern Recipe restaurant is located at the global head office of a major plc. Kate joined a number of VIPs to celebrate the opening of the new restaurant which under the Modern Recipe brand will transform the employee experience with evolving menus as the seasons change and sustainability at its core.

The ethos of [Modern Recipe](#) uses food to bring people together, utilising the best responsibly sourced ingredients in the creation of exciting, healthy and delicious dishes that enable customers to eat well and feel great. Adopting an all-day food concept, Modern Recipe offers a range of food options throughout the day to suit the working patterns of today's workforce.

The recently refurbished Modern Recipe restaurant will serve up to around 1,500 people a day, with new digital screens and wayfinding points enhancing the customer experience.

With a new modern design customers can choose from three main servery areas, including a large salad bar which includes a hot protein section. Menus include exciting, tasty global dishes such as Panko chicken Katsu and sweet potato Bobo with Brazilian rice and butter Farofa; delicious homemade soups and a range of bistro-style dishes including Teriyaki tuna steak, grilled lamb Kofta with Raita, Panko breaded aubergine.

The main restaurant offers breakfast and lunch with a smaller Chapter & Verse coffee bar serving premium blend coffee crafted from 100% Arabica beans from Brazil and Colombia as well as sandwiches, wraps and

baguettes throughout the day. For those in a rush, a click and collect option is also available.

Bringing in the best from the high street into the corporate workplace Modern Recipe provides a buzzing, multi-purpose social space where colleagues and visitors can meet, work and relax over food and drink throughout the day.

Lynsey O’Keefe, CEO Corporate Services and Energy & Resources, Sodexo UK & Ireland said: “This is an exciting step for Sodexo and Modern Recipe. We are committed to delivering sustainable food and valued experiences to all we serve, something Kate too is passionate about. At the opening of our flagship Modern Recipe restaurant Kate engaged our guests and customers with her culinary hints and tips and shared her passion for creating food and dining spaces that fuel mind, body and spirit that provide a moment of human connection in our busy lives. She also shared a sneak preview of the signature dishes she is currently working on with our chefs which we will be introducing on our Modern Recipe menus later this autumn.”

Kate added: “Modern Recipe is what corporate dining should be about – bringing people together to enjoy delicious, sustainable food in an environment where they can relax and enjoy downtime away from their desks, where they can meet colleagues in an informal social setting, bringing a true sense of wellbeing and community into the workplace.”

Modern Recipe is currently at more than 30 selected Sodexo client sites in the UK, within industries including energy, financial services, pharmaceuticals and technology. Outlets range in format from large restaurants, cafés and coffee shops to kitchenettes, micro-markets and smart fridges.

Find out more about Sodexo’s partnership with Kate Austen here: <https://sodexouki.info/4eiSOsO>