

Lexington Catering's innovation chef Daniel Rampat joins the House of African and Caribbean cuisine, The Future Plate

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Daniel Rampat, group new business and innovation chef for B&I contract caterer [Lexington Catering](#), has joined the UK's largest collective of African and Caribbean chefs, The Future Plate. With Guyanese roots, Rampat will be pioneering the role of Core Chef in The Future Plate family.

The Future Plate is made up of leading experts in luxury catering within the world of arts and culture, unified in their mission to make African and Caribbean cuisine known for its quality, skill, passion and execution. The Future Plate specialise in luxury events catering, creating unforgettable moments for brands, private clients and corporate. Having cooked for the likes of Sabrina Elba, Naomi Osaka, Nick Kyrgios, Letitia Wright and Idris Elba, The Future Plate is fast becoming known for its culinary verve and the go to caterer for African & Caribbean cuisine executed to the highest level.

Located at Somerset House, London, The Future Plate will host and curate myriad luxury events showcasing treasured African and Caribbean cuisines. Somerset House is also home to The Future Plate's training academy.

Daniel Rampat, group new business and innovation chef at Lexington Catering said: "My father is from Guyana and my mum was from Austria, so when I was growing up I was exposed to the most incredible flavours and foods. This left a lasting impression on me and certainly influenced my career in catering. I've always made it my mission to introduce often underrepresented flavours and dishes to a wider audience. My personal aims are perfectly aligned to The Future Plate's objectives and I'm proud to be championing African and Caribbean cuisine alongside such a talented team - a sure recipe for success."

Matt Wood, managing director of Lexington Catering commented: “Dan is an incredibly talented, passionate and driven member of the Lexington team and it’s wonderful to see him offer those qualities to The Future Plate’s meaningful purpose.”

Julian George, founder of The Future Plate added: “It’s amazing to have chef Rampat join The Future Plate family. His years of experience and knowledge are going to be invaluable to helping the next generation of black chefs develop and realise their potential. On the commercial front, his advice on how we build, and scale will be an incredible addition in our decision making moving forward.”

Rampat joined Lexington Catering in February 2018, responsible for overseeing the delivery of consistently fresh menu offerings alongside the wider chef development team. With previous experience working across prestigious international hotels and exclusive private member clubs, Rampat has been at the forefront of culinary development throughout his career.