

Introducing Lexington
Independents,
Your New Caterer
At United Learning



Lexington Independents at United Learning

Lexington Independents are thrilled to have taken over the catering services at United Learning.

Our award-winning sister company, Lexington Catering, has nearly 20 years of experience providing catering to some of the most prestigious names in business including Rothschild, Lloyds of London, BNP Paribas, Savills and London Business School.

In 2019, we saw a gap in the Independent School market for a quality-focused new entrant, delivering exciting, healthy, innovative food that inspired parents, pupils and teachers alike. To propel catering into the heart of school life, Lexington Independents was born.



The Catering Services at United Learning

Our vibrant menus, food trend innovations and proactive engagement with the school community will ensure food and drink sits at the very core of the pupil experience.

Our business is driven by happy, motivated and empowered people. The service we provide across the school is delivered by an engaged, friendly and diligent team, to meet the needs and expectations of our guests.



Our Food Ethos

We know the crucial role that food can play in a pupil's ability to learn, develop and ultimately flourish.

Food isn't simply fuel, it's critical to creating happy, healthy and inquisitive young minds.

Our menus are developed with our in-house team of nutrition and dietetic experts to ensure we support pupils, parents and schools in nurturing healthy eating habits across all age groups.

Our flavour-packed menus take inspiration from the latest high street trends, big global flavours, and of course British classics - ensuring we can win over even the fussiest of eaters.

We take great care to source our food from British farms that practice ethical and sustainable farming methods and work with suppliers who deliver great-tasting quality produce all year round.



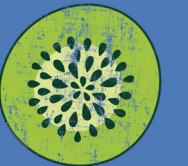
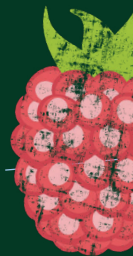
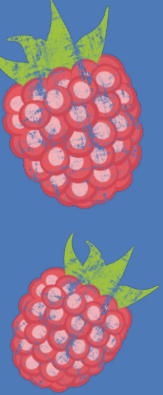
Allergen Management

At Lexington Independents, your child's health and safety will always be of the utmost importance to us. Our teams receive allergy training annually, and whenever there's an update to allergen laws.

In our prep schools, having accurate information about dietary needs and allergies is crucial for us to prepare and serve meals that meet their requirements. Our dietitians and catering team work together and follow a robust process, so you can feel reassured that whenever safely possible, an alternative menu will be provided.

Our guide 'Medical Diet Menus - A Guide for Parents, Guardians & Carers' contains further information about the medical diet process for prep schools and includes step by step instructions for you to record this information to ensure we are fully aware of any medical diet requirements.

In our senior schools, our catering team will provide accurate allergen information to your child. We ask that your child speaks to the team if they want to know about specific allergens so that they are able to make an informed, safe choice.



Here is what's coming!



AUTUMN 2023

September

National/International Day/Events

- Zero Waste Week 4th-8th September
- National Tofu Month 1-30th September
- World Paella Day 20th September
- World Heart Day 29th September
- World Dumpling Day 26th September

Cos Lettuce
Hampshire

Blackberries
Kent

Aubergine
Kent

Seasonal Focus

- Zero Waste Week - Trashed pop up
- National Tofu Month - Tofu dishes throughout the month
- Dumpling day! Dumplings throughout the day (breakfast+lunch)
- World Heart Day - heart-healthy foods

Seasonal Campaign

- Autumn is here! Autumnal specials
- Start of school - welcome lunch

October

National/International Day/Events

- World Vegetarian Month 1st-31st October
- Halloween 31st October
- National Curry week 2nd-8th October
- World Egg Day 13th October
- World Pasta Day 25th October

Carrots
Worcestershire

Pumpkins
Hampshire

Cobnuts
Kent

Seasonal Focus

- Halloween special menu - pumpkin recipes
- Halloween bakery specials
- Halloween vegetable suppliers - pumpkin pop up table
- National Curry Week - Curry from around the world throughout the week
- World Pasta Day - Pasta lunch specials!
- World Egg Day - Egg breakfast specials

Seasonal Campaign

- Seasonal/autumnal transitional specials throughout the month
- Generic Autumn marketing

November

National/International Day/Events

- World Vegan Day 1st November
- Bonfire Night 5th November
- Diwali 31st October - 4th November
- British Pudding Day 9th November
- Thanksgiving 28th November
- St. Andrew's Day 30th November

Swede
Suffolk

Gala Apple
Kent

Chicory
Essex

Seasonal Focus

- World Vegan Day! Winter vegan comforts throughout the week
- Bonfire Night - Bonfire themed specials
- Diwali - South Asian themed menu
- Thanksgiving lunch
- St. Andrew's Day - Traditional Scottish Menu

Seasonal Campaign

- Winter warmers - soup specials throughout the month - soup and bread meal deals

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WINTER 2023/24

December

National/International Day/Events

- Hanukkah 26th December - 2nd January
- Winter Solstice 21st December
- Christmas 25th December
- New Years Eve 31st December

Parsnips
Suffolk

Sprouts
Cambridge

Comice pears
Kent

Seasonal Focus

- Happy holiday/ New Year/ Merry Christmas
- Hanukkah inspired dishes
- Winter warmer dishes throughout the month
- Christmas drinks specials

Seasonal Campaign

- Christmas lunch
- Festive bakery specials
- Generic Christmas marketing

January

National/International Day/Events

- Veganuary 1st-31st January
- Burns Night 25th January
- Australia Day 26th January
- International Sticky Toffee Pudding Day 23rd January

Savoy Cabbage
Nottingham

Russet Apples
Kent

Jerusalem Artichoke
Worcestershire

Seasonal Focus

- Healthy eating month!
- Scottish produce/ menu for Burns Night
- Australian themed food menu
- Sticky Toffee Pudding offering

Seasonal Campaign

- Promote Veganuary - e.g., Vegan Mondays/ Vegan specials throughout the month
- Vitalicious pop-up
- Promote healthy fresh juices
- Introduce new healthy juice dedicated to Veganuary
- Vegetable/ fruit supplier pop up table

February

National/International Day/Events

- World Nutella Day 5th February
- Chinese New Year (Year of the Dragon) 10th February
- Super Bowl 11th February
- Valentine's Day 14th February
- Real Bread Week 17th - 25th February
- Shrove Tuesday 13th February

Cauliflower
Kent

Braeburn Apples
Kent

Celeriac
Suffolk

Seasonal Focus

- Pancake Day special, sweet and savoury
- Pancake Day - making demonstrations
- Chinese New Year special menu
- Super Bowl - American classics menu
- Nutella bakery specials

Seasonal Campaign

- Valentine's Day specials all week

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Healthy Eating

Enjoying great-tasting healthy food in early life often leads to healthy eating habits that stay with you.

Working with our Head of Nutrition, Hannah Locket, we ensure that our menus for United Learning are continuously focused on delivering nutritious, tasty and visually appealing healthy meals.

We have a bespoke collection of award-winning healthy eating brands designed to appeal to a range of tastes and needs.



Vitalicious

Blitzed to order fruit and vegetable juices - Getting your five a day has never been easier!



Grains & Greens

Vegetarian and vegan dishes that are protein packed and taste incredible



FreeFrom

Our alternatives to traditional sweet treats cater to a range of dietary requirements without compromising on taste

Veggie BBQ Recipe

Elote - Mexican grilled corn

Ingredients

- 2 tablespoons ricotta
- 2 tablespoons mayonnaise
- 1/2 teaspoon chipotle chilli powder
- 1/2 teaspoon of paprika
- 4 whole corn on the cob with husk
- 6 tablespoons grated parmesan cheese
- 1 lime, quartered
- Pinch of salt

Instructions

- Preheat BBQ - It's best to cook over fire and coal but a normal grill will do
- Combine the ricotta, mayonnaise, paprika and chipotle powder in a small bowl
- Keep the corn in the husk and grill, turning occasionally
- When the corn is almost cooked pull the husk, season with salt and return to the grill turning occasionally to char the kernels. This should take about 15 minutes
- When cooked spread each corn with one tablespoon of the sauce and sprinkle with the parmesan and then squeeze the lime all over the corn





Introducing Green Force Champions

Green Force is our new sustainability initiative at United Learning.

Green Force is our sustainability initiative based at United Learning that links our menus directly back to the pupils' environment and acts as a vehicle for teaching pupils about sustainability, sourcing and society.

Through Green Force, we introduce pupils to the importance of eating locally produced, seasonal food and how what they consume can directly impact the environment.

In a recent case, we prevented over 250 plastic bottles from entering recycling at an education site by introducing our own branded reusable water bottles.



Trashed

As caterers, we take our responsibility to eliminate food waste incredibly seriously. Not only is it financially wasteful but food waste has a detrimental effect on the environment, both at a local and global level.

One of the unique ways we are doing this is through our award-winning food concept, Trashed.

Trashed focuses on creating delicious dishes by incorporating underused cuts of meat and vegetables that often end up being thrown away or overlooked.





Web: lexingtonindependents.co.uk

