



## Lexington Catering to launch 'let's energise'

Lexington Catering is helping its clients and their staff to start 2011 as they mean to go on by introducing their 'let's energise' food range, making delicious, super healthy, high energy and nutritious food even more accessible. The 'let's energise' range has been designed in conjunction with Oliver Gray, founder of energiseYou to deliver super high energy with carefully balanced nutrition throughout the day.

Developed in conjunction with Lexington's Development Chef David Steel, the range has been developed over a number of months and David has been working closely with Oliver Gray to ensure that the final products reflect the sound nutrition principles that energiseYou, promotes whilst still being fresh, delicious and innovative, all with a Lexington twist. energiseYou are the UK's leading experts in employee health & wellbeing, focused on helping companies to improve the health, energy & performance of their staff. Within the specially designed 'let's energise' range, David Steel has developed breakfast smoothies, shaker pot salads, wraps and boxed salads along with healthy snacks, including granola bars and pistachio oat cakes, to ensure that customers can maintain high energy levels all day long and still enjoy tasty, delicious food in the process.

Oliver Gray, founder of energiseYou says "I am really excited about the innovative 'let's energise' food range that energiseYou have helped Lexington develop. We see it as an essential part of a company's wellbeing strategy to ensure their dining facilities have healthy, high energy foods available for their employees. By introducing the new high energy range we hope that Lexington's clients are able to increase performance and productivity within the work place, and help their staff feel more energised every day."

Initially a grab and go range is being rolled out to all Lexington's sites on January 10th and will be followed by the 'let's energise' range of hot meal options as well as a specially designed hospitality range.

Robert Kirby, Chef Director, Lexington, says "Lexington is really excited to be able to offer our clients a specially developed product range that will increase the healthy eating options within the workplace. More and more companies are recognising that what people eat can have a direct impact on their work performance, either in a positive or negative way – so our 'let's energise' range has been designed to deliver great nutrition, health and high energy to ensure that our customers can get the most out of their meals. By developing a range to like this, Lexington is showing that it is committed to supporting our clients' individual wellbeing initiatives in addition to providing a great new food range for the New Year ahead."

### **Notes to Editors:**

- Lexington Catering was set up in 2002 by co-founders Mike Sunley, Katharine Lewis and Rachel Lindner. Lexington Catering has enjoyed considerable growth and acclaim, and provides delicious food and drink for people at work. Lexington is passionate about creating the best dining experiences for their customers and a highly valued catering management service to clients. For further information please visit [www.lexingtoncatering.com](http://www.lexingtoncatering.com)
- energiseYou are the UK's leading experts in employee health & wellbeing, focused on helping companies to improve the health, energy & performance of their staff. For further information please visit [www.energiseyou.com](http://www.energiseyou.com)

For further information contact Russell Scanlon, Sales and Marketing Director, or Iona McCaie, Sales and Marketing Coordinator.

Russell Scanlon; 0207 236 0666 or 07715 494 164 [russell.scanlon@lexingtoncatering.com](mailto:russell.scanlon@lexingtoncatering.com)

Iona McCaie; 0207 236 0666 or 07855 797 565, [iona.mccaie@lexingtoncatering.com](mailto:iona.mccaie@lexingtoncatering.com)