



“Dining at school should be fun and exciting - the children that we serve need to be inspired by the food we offer and assured that we have applied our time and expertise in providing them with the nutritional balance they need and expect. At Holroyd Howe, we take these responsibilities very seriously and work tirelessly to deliver our services with care, spirit and professionalism.”

Nick Howe, Managing Director



about us...

Established in 1997, Holroyd Howe Independent is one of the UK's leading contract caterers, specialising solely in the provision of food services to independent schools and colleges.

**Whilst we do not want to be the biggest, we do want to be the best
- this drives us on!**

We serve meals that are fresh, contemporary, nutritionally balanced and sourced locally. We are committed to maintaining a healthy eating policy and work in partnership with our schools and an expert nutritionist to promote the wellbeing of pupils and staff.

at St Andrew's School...

... we provide the following:

- Food that is all freshly prepared food using seasonal ingredients, locally sourced.
- Breakfast which is served to boarders and day children, which is comprised of cereals, fruit salads, yoghurt pots and a hot or cold daily special to keep pupils interested.
- An extensive salad bar using fresh ingredients with minimal dressings.
- An exciting selection of main meals - traditional favourites, modern classics with a twist and dishes from around the world. Themed lunches keep the offer alive, whether it be an authentic curry, Mexican or Asian dish.
- Tempting homemade desserts and homemade yoghurt pots with fresh fruit purees.
- Supper as a more informal event, where we try to create a 'home from home' feel for the boarders and children who are sleeping over or collected late. Meals are laid out in dishes on tables for pupils to help themselves, promoting choice and creating a relaxed ambience.
- A wide selection of fresh fruit which is available at all meal times.

