

Prue Leith Opens King's High Restaurant



Renowned restaurateur, caterer, TV cook, broadcaster and cookery writer, Miss Prue Leith, opened the new King's High School restaurant in Warwick on 10 November.

Miss Leith inspired the girls of King's High in a special assembly before the opening. She talked about the importance of food in school, reminding them of the lessons she learned in Finland during her period as Chair of the School Food Trust (saying that this role which she left in 2010 was "the most important job I'd ever done. And so it has proved.") In Finland a number of healthy eating initiatives in schools coupled with an integrated curriculum contributed to the radical reduction in obesity levels there in the last 15 years.



Miss Leith addresses the school



Official opening with (l to r) Mrs Marshall (Chair of King's High Governors), Miss Leith, Laura Burnett (Head Girl) and Mrs Surber (Headmistress)

The opening of the restaurant marks the final phase of the school's major Capital Development Plan. The old, much-loved school dining room has been transformed into a new, light and airy bistro-style restaurant. It is not only the dining room itself which has been transformed – the food also has a new Mediterranean feel to it thanks to the arrival of the new executive chef, Mr Carlo Lubrano. The use of fresh and seasonal ingredients was demonstrated in a celebratory menu enjoyed by Miss Leith and invited guests at the Official Opening.

Headmistress, Mrs Elizabeth Surber commented: "We are so excited about our new restaurant which provides our girls with a beautiful and relaxing space where they can enjoy their food. I couldn't agree more with the quotation from Elsa Schiaparelli with which our Chairman, Mrs Jane Marshall concluded her welcome today 'Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship.'



With Carlo Lubrano, Executive Chef