

Why Suzanne James.....?

Suzanne James is an award winning chef, based in South East London.

The story behind her success is inspirational, demonstrating clearly the passion, commitment and energy which she devotes to her business on a daily basis. Both colleagues and clients find themselves swept up by her natural enthusiasm and drive.



Whilst training as a chef at Westminster College Sue never lost sight of her vision to one day run her own catering company. After saving £10.00 per week for a year and armed with a wish and a prayer it was finally time to make her dream a reality in 1997. Five years later in 2002 she happened upon a fabulous preparation kitchen, became a limited company and head hunted Mr Graham Tooke, who joined to become Director of Events.



The rest, as they say, is history. Yet despite winning numerous awards for her innovative and environmental approach to catering, and becoming increasingly well known within the industry Suzanne continually strives to reduce the company's environmental impact whilst maintaining the exceptional standards that have brought such success.

This means that every venue and every client we work with can be sure of the same quality of service and attention to detail, whether we are providing a business lunch for 10, a dinner for 100 or a canapé reception for 200.

At Suzanne James we understand that every venue and client is unique; we don't believe in set menus or short cuts. We will provide menus that are appropriate to both the venue and the client and will have our enthusiastic, professional staff on hand to ensure every detail is attended to.

For more information, and to see some of the amazing venues we already work with please visit our website at www.suzannejames.co.uk