

Introducing Accent

Accent Catering

At the heart of everything we do is our love of great tasting, fresh and healthy food, prepared by teams who care. We know pupils consider fast food to be the biggest treat imaginable but we know that it does not make you feel good or live well.

That's why we focus on every single aspect of our food to ensure our customers get the very freshest, natural fast food that is healthy, great tasting and nutritious. We use sustainably sourced food, UK sourced fruit and vegetables and Red Tractor meat wherever possible.

Our Menus

There is a wide range of main meals prepared from fresh (including vegetarian and / or vegan offers), freshly prepared salads, sandwiches, desserts and fresh fruit. At break times, there are a selection of hot items accompanied by an array of muesli pots, home baked cakes, cookies and muffins.

To encourage customers to try new and innovative dishes, we work hard to create a service that is fun and adds value beyond the traditional lunch time offer. From tasting tables, school assembly talks, theme days, pop-up chef demos, cookery clubs for all ages, to supplier days where we promote seasonal ingredients.

Free School Meals

If your child receives Free School Meals, they can choose any two items from the extensive daily menu (main course and dessert) for their free school meal, regardless of price, in recognition of the importance of meals at school. To pay for the meal, we will effectively credit your child's account on a daily basis and this will be available for lunchtime and they will access the funds via our Biometric system, the same as the other students.

Allergens

At Accent we never purchase or store tree nuts or peanuts in our kitchens and never include them as ingredients in our dishes. While some supplier products may carry a "may contain" nut warning, we minimise their use and work closely with our clients to exclude them entirely upon request. We follow strict food hygiene and food safety procedures to manage allergens and minimise the risk of cross-contamination, but as food is prepared in shared environments, we **cannot** guarantee meals are completely allergen-free.

Our Chef Manager and/or our Allergen Guru are always available to provide a nutritious tasty lunch and support children with allergies and intolerances. For more information, please speak to our Chef Manager and/or our Allergen Gurus.

Marketing

All of this is backed up by great marketing and promotions. We run a variety of Special Day menus including Bonfire Night, Chinese New Year and Pancake Day which are fun and add real value to the daily lunch occasion.

In addition, we have our Pop Up Series days where classic Street Food meets the traditional lunch elements to add even more variety and flavours to lunch time. Look out for our Greek Gyros, Korean Kitchen, Burrito Bar and much more.

Want To Know Even More?

Head over to the Accent website, which is jam packed with information and exciting recipes:

www.accentcatering.co.uk





COMPARED TO AN AVERAGE PACKED LUNCH, AN ACCENT SCHOOL MEAL CONTAINS:

30% LESS SALT

ALMOST 3X THE FIBRE

1/2 THE FREE SUGARS

Adding value beyond the dining room

Look out for great value meal deals, tasting tables, pop-ups and planned theme days.

We work hard to create a service that is fun and inspires pupils with new food trends.





Seasonal menus

Committed to sustainability

Accent