# FALL FOR FLAVOUR



Discover a whole world of flavours to warm up your **AUTUMN** days.

# ACCENT FOODIES

## AUTUMN NEWSLETTER 2026



# HELLO THERE!

## ACCENT CATERING

Founded in 2001 we are an established caterer, passionate about supporting local British farmers and growers with seasonal quality ingredients at our core.

## FRESH FOOD

We tailor our menus depending on the age of the pupil, our ethos, however, remains the same; we never compromise on our commitment to our craft – creating amazing food from quality produce by skilled chefs.

We focus on every aspect of our food to ensure our customers get the freshest food that is healthy, great tasting and nutritious. We use sustainably sourced food, UK sourced fruit and vegetables and Red Tractor meat wherever possible. Qualified chefs with a passion for food head up our kitchens delivering food our customers love to eat. You will not find our chefs using packet mixes or ready made sauces.

We've been hard at work crafting a catalogue of new delicious recipes for pupils to look forward to each month during lunchtimes and beyond. We cannot wait to see them in action and hope that pupils enjoy them as much as we do.

## A SUSTAINABLE FUTURE

Through our work with the National Farming Union we have access to farming ambassadors who can help our schools learn the importance of food provenance and the process food goes through from field to fork. We know how important sustainability is and we're fully signed up to the Courtauld's Commitment (to reduce food waste) and the UK Plastics Pact (to remove all unnecessary single use plastic from our business).

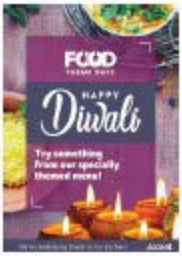
NFU EDUCATION

## SPECIAL DAYS

As specialist school caterers we believe that catering is so much more than a meal put on a plate. 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.

We all work hard together, helping our pupils build strong and healthy relationships with food. Creating positive, lasting memories of food that will stay with them for the years to come.




## ALLERGENS




Accent take the responsibility for managing food allergies and special diets very seriously. We seek to reassure parents and guardians that we have a detailed understanding of the subject and recognise the importance of having robust procedures in place.

All of our menus are fully allergen checked and labelled. Our teams fully trained each term and on-site Allergen gurus are trained and knowledgeable to ensure every customer is catered for.

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

**30% LESS SALT**

**ALMOST 3X THE FIBRE**

**1/2 THE FREE SUGARS**

*SAMPLE MENU

# MAINS

FROM £2.55

| MON | TUE | WED | THU | FRI |
|---|---|---|---|---|
| **MASALA MOMENTS** | **AMERICAN BBQ** | **MOST OF ROAST** | **TASTE OF INDONESIA** | **FISH & CHIP SHOP** |
| Smokey Butter Chicken Masala with Mango Chutney | BBQ Pulled Chicken Slider | Roast Chicken with Stuffing & Herb Gravy | Nut-less Satay Chicken with Lemongrass & Coconut Sauce | Battered Fish Fillet OR Crispy Chicken Tenders |
| Smokey Tofu Makhani with Mango Chutney | BBQ Mac & Cheese with Garlic Breadcrumbs | Vegan Red Lentil Sage & Onion Sausage Roll with Herb Gravy | Nut-less Satay Tempeh with Lemongrass & Coconut Sauce | Cheese & Tomato Turnover |
| Pilau Rice<br>Spicy Roasted Cauliflower<br>Pappadums | Ranch Slaw<br>Seasoned Wedges<br>Onion Rings | Crunchy Roast Potatoes<br>Savoy Cabbage & Carrots<br>Yorkshire Pudding | Sticky Ginger Rice<br>Pickled Cucumber<br>Prawn Crackers | Chips<br>Peas<br>Baked Beans<br>Curry Sauce |





MON
TUE
WED
THU
FRI

## HOT DELI/GLOBAL EATS

FROM £3.00

Hot Dog with Mustard & Crispy Onions

Portuguese Peri-Peri Chicken & Rice

Soy & Ginger Chow Mein Noodles

Thai Style Pork With Chilli & Coconut

## DESSERTS

FROM £1.15

Chocolate Streusel Cake

Pancakes With Toffee Sauce

Caramel Apple Shortbread Crumble & Custard

Lemon & Blueberry Sponge

Carrot & Ginger Flapjack

W/C: 01/09/26, 15/09/26, 12/10/26, 09/11/26, 30/11/26

**ALLERGEN INFORMATION** If you have a food allergy or intolerance, please ask the Allergen Guru or Chef Manager about the ingredients in your meal.



**PASTA/JACKETS STATION AND SALAD BAR AVAILABLE EVERYDAY!**



**LOOK OUT FOR OUR MEAL DEALS AND GRAB & GO!**



25 YEARS