

Welcome from Accent Catering

Let us introduce ourselves...

Accent Catering

Founded in 2002, Accent is an independent company operated by one of our founders Derek Warman and Managing Director Ian Crabtree. We are an established caterer, passionate about supporting local British farmers and growers with seasonal quality ingredients at our core.

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.

Our menus encourage customers to try new and innovative dishes which are packed with fresh ingredients. Each month, pupils can look forward to vibrant, delicious dishes specially selected by our nutritionist to boost mood, sharpen focus and energise the body. It's food that fuels wellbeing - inside and out!

A Sustainable Future

We are proud to partner with the National Farmer's Union to support local suppliers and help our schools learn the importance of food provenance and the process food goes to 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).



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.

Marketing

All of this is backed up by great marketing and promotions. We run a variety of Special Day menus including Black History Month, Lunar New Year and National Pizza Day which are fun and add real value to the daily lunch occasion.

In addition, we have our Pop Up Kitchen days where classic Street Food meets the traditional lunch elements to add even more variety and flavours to lunch time. Look out for our Gyros, Chicken Katsu, Pancake Bar and much more. We have some exciting new marketing in the works for you but here's a taste of what was in store last year.



Allergens

Accent Catering are partners of the Natasha Allergy Research



Foundation and 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.

We look forward to welcoming everyone to the dining room!

Compared to an average packed lunch an Accent school meal contains:

30% LESS SALT

ALMOST 3X THE FIBRE

1/2 THE FREE SUGARS

Accent