



# Vibrant healthy food, supported by bright ideas.

FRESH LOCAL INGREDIENTS - SEASONAL MENUS - BESPOKE SERVICE

## 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 meat that is Red Tractor assured, fish from sustainable stocks only and UK sourced fruit and veg where 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.

We also have our annual themes to encourage customers to try new and innovative dishes. This year's theme is 'Refresh - Mind, Body & Soul', each month pupils can look forward to feel-good dishes specifically selected by our nutritionists for their boosting 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 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.

### Want To Know Even More?

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

[www.accentcatering.co.uk](http://www.accentcatering.co.uk)



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

15% LESS SATURATED FAT

2x THE FIBRE

46% LESS SALT

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



Red Tractor certified meat

