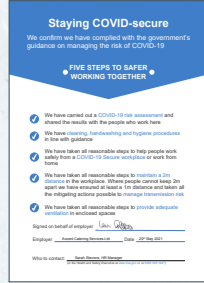


WELCOME TO

ACCENT CATERING

A BESPOKE CONTRACT CATERER

EST 2001



THE LATEST NEWS

CATERING EXCELLENCE

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 as 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. Over 98.3% of our food is prepared from fresh, all our meat Red Tractor assured, fish from sustainable stocks only and the fruit and veg UK sourced where possible.



OUR MENUS

All our food is prepared from fresh, including a wide range of main meals (including vegetarian and / or vegan offers), freshly prepared salads, sandwiches and desserts, including 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.

This year we are introducing 'Eat Smart' an option on our lunch menu which allows customers to choose a dish that is based on healthier eating, whether it is the cooking style or ingredients. Centred around poultry, wholemeal pastas, brown rice and of course vegetables the meals are delicious and nutritious!

ALLERGENS & NATASHA'S LAW

Whilst we have a nut free policy, all our food is prepared in an environment **where food allergens and nut traces may be present**. Food allergens are identified on our menus or packaging but if you have special dietary requirements, please speak to our Chef who will be happy to let you know what you are able to eat and if nothing on the menu is suitable, they will find you an alternative!



With the introduction of Natasha's Law this autumn, we have revised our whole Grab and Go range, introducing new products, packaging and labelling. To comply with the law, all our pre-packaged goods made on site will be labelled with the full ingredient listing.

MARKETING

All of this is backed up by great marketing and promotions. We run a variety of Special Days including Wimbledon, Chinese New Year, American 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 Burrito, Mac'n'Cheese or Korean Pop Ups.

We also have our annual themes to help customers understand where food comes from and encourage them to try new and innovative dishes such as Beetroot Brownie or Sweetcorn Succotash. This year is 'Well Seasoned' and next year will focus on 'Brains and Grains'.

PROMOTIONS

Our promotions focus on delivering great value for money. Whether it is a Main Meal Deal, a Street Food or Sandwich Meal Deal, they are all focused on assuring you that our customers can get a substantial lunch at a set price.

FREE SCHOOL MEALS

If your child receives Free School Meals, they can choose any two items from the extensive daily menu (main course, dessert and small bottle of water) 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 Finger Recognition, the same as the other students.

WANT TO KNOW EVEN MORE?

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

www.accentcatering.co.uk

WHAT'S ON?

OUR MARKETING

Look out each day for the great value meal deals, exciting promotions and prizes, offers and loyalty schemes, pop ups and planned theme days. There is something for everyone.



Because we pay attention to every little detail
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