



 **Accent**

**Vibrant healthy food,
supported by bright ideas.**

FRESH LOCAL INGREDIENTS - SEASONAL MENUS - BESPOKE SERVICE

At the heart of everything we do is a love of great-tasting, fresh and healthy food, prepared by teams who care. While pupils may see fast food as a treat, we know it doesn't help them feel good or live well.

That's why we focus on every aspect of our food, ensuring it is natural and nutritious. We use Red Tractor assured meat, sustainably sourced fish and UK-sourced fruit and veg where possible.



Our Menus

We offer a wide range of freshly prepared main meals (including vegetarian and vegan options), along with salads, sandwiches, desserts and fresh fruit. At break times, there is a selection of hot items, as well as muesli pots, home-baked cakes and much more.

Free School Meals

Eligible pupils can choose items from breakfast and morning break item with one allowance and any meal deal option available at lunch with an additional allowance every day. Their account is credited daily and an allowance will be available at breakfast, morning break and lunch time via our biometric system. We are cashless, but cards are accepted in the 6th Form.



Allergens

We do not use or store peanuts or tree nuts in our kitchens. We follow strict food safety procedures to manage allergens and reduce cross-contamination; however, as food is prepared in shared environments, meals cannot be guaranteed allergen-free.

Our Chef Manager or Allergen Guru is always on hand to support pupils with allergies or intolerances and provide a safe, nutritious and tasty lunch.

Hello
I'm the
Allergen
Guru
today!

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Marketing

We run a variety of Special Day menus, including Easter Treats, Popcorn Day and an End of Summer Party, adding fun and value to the lunch experience.

We also host Pop-Up Kitchen days, where classic street food meets traditional favourites, bringing even more variety and flavour to lunchtime, from paella to BBQ to and more.

