

Accent Catering Services Ltd

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Accent Catering

We are proud to be appointed the caterer for Ewell Grove Primary & Nursery School from the beginning of April 2023. Based primarily in the South East, our values focus on fresh food and how we look after our teams and our customers.

Fresh Food

98.3% of our food is prepared from fresh ingredients, all our meat is Red Tractor (UK sourced) accredited, fruit & vegetables are UK sourced where possible & fish from sustainable stocks. We focus on producing great tasting food from scratch on-site, so you will not find our chefs using packet mixes or ready to use sauces. Qualified chefs with a passion for food heading up our kitchens delivering food our customers love to eat.

Balance

We are introducing the perfect 'Balance' between vegetarian and meat dishes, packed with extra goodness! Our nutritionist has made sure all dishes are high in protein and nutrients. As well as a reduced carbon footprint each bite is great for you!

Eat the Rainbow

With our brand new 'Eat the Rainbow' recipes pupils can look forward to vibrant and tasty ingredients. We will explore and learn about a variety of health beneficial foods every month!

Growing a Sustainable Future

We support our Schools with learning the importance of food provenance and the process food goes to from field to fork. We know how important sustainability is and we are fully signed up to the Courtaulds' Commitment (to reduce food waste) and the UK Plastics Pact (to remove all unnecessary single use plastic from our business).

Special Days

Our monthly 'Special Days' are a real opportunity to try different dishes from a range of foods from other countries to broaden your taste buds. These include interesting theme days such as Chinese New Year, Pancake Day and Christmas is always a special event for us.

Customer Service

We are proud to be serving the finest food from friendly and helpful staff. We have been recognised as a "Best Place to Work in Hospitality" each year since 2012.

All 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 after the Easter holidays to the dining room.

















