

Welcome from Accent Catering

September 2025

Accent Catering

We are proud to be appointed the caterer for Geoffrey Field Infant and Junior Schools from September 2025. 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

Our food is prepared from fresh, including a great range of dishes that will appeal to every child. We have used simple words so pupils can recognise the dishes but the same passion and care goes in to ensuring the curry is tasty but mild, the pizza homemade using our own 'secret' tomato based sauce, the Mac'n'Cheese as good as at home. In fact we go to great lengths to ensure every single dish and accompaniment is good enough to serve at home - delicious and nutritious!

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 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).



Free School Meals

Please remember that all children within KS1 are entitled to a Free School Meals, so we would encourage you sign your child up for lunch. It is great value for money, the portion sizes are generous and seconds always available. It is a great way to ensure your child has the best meal and is ready for the afternoon activities at school.

Marketing

All of this is backed up by great marketing and promotions. We run a variety of Special Day menus including Bonfire Night, Lunar New Year and World Book Day, which are fun and add real value to the daily lunch occasion.

We also have our annual themes to encourage children to try new and innovative dishes. This year's theme is 'The Fresh Little Allotment', each month pupils can enjoy tasty dishes and learn facts about our perfectly picked ingredients.



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:

15% LESS
SATURATED FAT

2x
THE FIBRE

46% LESS
SALT

1/2
THE FREE SUGARS

Accent