

Welcome from Accent Catering

Let us introduce ourselves...

Hello!

From September 2026, Accent Catering is delighted to become the catering partner for Steyning Grammar School. We are incredibly proud to have been serving the Bohunt Education Trust since 2020, and are thrilled to now welcome Steyning Grammar School into our wider catering family within the Trust, creating even greater opportunities to share best practice, introduce new food concepts and deliver a consistently high-quality dining experience. We look forward to working closely with the school community to give students and staff an enjoyable food experience every day.

Accent Catering

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

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.

Our menus encourage customers to try new and innovative dishes which are packed with fresh ingredients. Each month, pupils can look forward to vibrant, delicious dishes specially selected by our nutritionist to boost mood, sharpen focus and energise the body. It's food that fuels wellbeing - inside and out!

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.

Marketing

All of this is backed up by great marketing and promotions. We run a variety of Special Day menus including Black History Month, Lunar New Year and National Pizza 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. We have some exciting new marketing in the works for you but here's a taste of what was in store last year.



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:

30%
LESS
SALT

ALMOST
3X
THE FIBRE

1/2
THE FREE SUGARS

Accent