

Aspens

Serving our customers

Recognising that school children of any age are customers, is what sets us apart from our competition. We know that great customer service, attention to detail and a passion for service are all vital ingredients to a successful school meal service.

From the smallest primary to the largest secondary school or academy, our teams are trained and motivated to look after our most important asset – the relationship between Aspens and the people we serve.

Great tasting food that your children will love

Quality, variety and choice – at an affordable price. We provide schools with great tasting food, produced using quality, locally sourced ingredients.

Our award winning menus – created by our team of Executive Chefs – are tailored on an individual basis for each and every school. We know that fresh ingredients, simply cooked and locally purchased, can make a real difference to the maintenance of good health.

Responsible catering

As well as ensuring the food on the plate is healthy, we have a range of fun activities that we run to help give our customers a set of skills for the future. Healthy eating can be a fun and an enjoyable experience and trying new foods can be exciting. We want our customers to understand the importance of eating the right foods and help them with their food and nutrition journey.

Special diets

Don't think that your child can't enjoy our great food if they have a special diet - they are an important part of our catering service. We can provide food if they have an intolerance, an allergy, or require an alternative choice due to religious beliefs.

Get in touch

We are experts in school catering and have years of experience when it comes to school food. If you have any questions about our service, please get in touch.

Aspens Services Ltd
Suite 268
79 Friar Street
Worcester
WR1 2NT

Email info@aspens-services.co.uk

Telephone 01886 821 511



CATERING, CLEANING & CONSULTING SERVICES

WWW.ASPENS-SERVICES.CO.UK

BACKING BRITISH



We are proud to buy from British farmers and producers.



We buy from Grade A certified dairies.



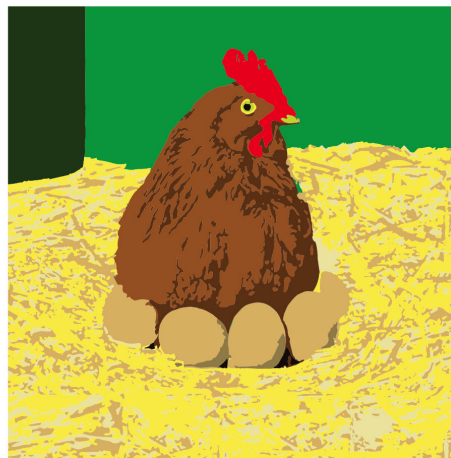
We buy Red Tractor meat and poultry.



We use seasonal produce from British farmers.



We buy MSC certified fish.



We only use free range eggs.

Aspens

