

APRIL 2023

SUMMER TERM

SECONDARY PARENT NEWSLETTER

FEATURED THIS TERM:

[Welcome to Olive Dining](#)

[New Menus & Theme Days](#)

[Seasonal Recipe](#)



Welcome to the Summer Term

Welcome back to the Summer Term!
We hope everyone had a wonderful Easter break and that you are ready for this term ahead. We certainly are!

You will have brand new menus, exciting theme days coming up and seasonal recipes which you will receive each month!

As always, we love to hear feedback on the service we provide so please do get in

touch by sending any questions or comments to:

enquiries@olivedining.co.uk

or call our head office on: 01959 564 700

We are also on Instagram and Twitter so do follow the online Olive Dining family where you can stay updated with all our latest news and activities!



APRIL 2023

SUMMER TERM

SECONDARY PARENT NEWSLETTER

SUMMER MENUS

SUMMER MENU

WEEK 3

MEAL DEAL
£2.50

Eat the Seasons

	MON	TUE	MON	TUE	MON	TUES	WED	THURS	FRI
MAIN	PRF PRF CHICKEN WITH GOLDEN RICE & COLESLAW (IE, MU)	BEEF CHILLI CON (IE, G)	BUTCHER'S CHOICE BEEF SAUSAGE & MASH WITH ONION GRAVY (ICE, G, MK, SO, SU)	CLASSIC LI CHEESEBU BURGERS PICKLES & S (VEGG) (IE, G, MK, Y, SO, SI)	JERK CHICKEN WITH RICE & PEAS (VEG)	CLASSIC BEEF LASAGNE WITH GARLIC BREAD & GARDEN SALAD (IE, G, MK, SE)	HOT DELI	BBO CHICKEN FAJITAS WITH TORCHED CAJUN PEPPERS & SOUR CREAM (IE, MK, MU)	FISH & CHIPS WITH FRESH WHITED MUSHY PEAS & HOMEMADE TARTARE SAUCE (IE, F, G, SU)
VEGGIE	CAJUN VEGETABLE GUMBO WITH LOUISIANA HOT SAUCE (ICE, G, MU)	VEGETARIAN TACO & PR CRACKERS (ICE, G, MU)	CARIBBEAN VEGETABLE CURRY BURRIOT WITH JESTY SLAW & HOT PEPPER (ICE, G)	VIETNAMESE BUN CHOI MAROL (IE, G, S)	VEGAN COURGETTE & KALE KATSU CURRY (V)	SINGAPORE STYLE VEGGIE NOODLES WITH WON FRIED BREADS (IE, G, SU)	HOT DELI	VEGETABLE SAMOAS WITH LENTIL DHAL & DIPS (ICE, G, MK, MU, SE, SO)	CHEESE & ONION PASTY (IE, G, MK)
ALL DISHES SERVED WITH SEASONAL VEG OR CHEF CHEF SALAD									
PUD	APPLE ROLLAGE WITH CINNAMON SUGAR & CREAM (IE, G, MK)	LEMON DR CAKE WITH SAUCE (IE, G, MK)	BANOFFEE PIE (IE, MK)	SLAWKER STONING (IE, MK)	JAM & COCONUT SPONGE WITH CUSTARD (IE, G, MK)	LEMON & ORANGE POLENTA CAKE (IE, G)	APPLE & SUMMER BERRY DROPLE WITH VANILLA CUSTARD (IE, MK)	STICKY BANANA & SALTED CARAMEL LOAF (IE, G, MK)	AMERICAN PANCAKES WITH BERRY SAUCE (IE, G, MK)
PASTA PIZZINA	BEEF MEATBALL MARINARA (ICE, G) OR TOMATO & BASIL (ICE, G)	SPICY CHI (ICE, G) OR APRACHA (ICE, G)	BEEF MEATBALL MARINARA (ICE, G) OR TOMATO & BASIL (ICE, G)	SPICY CHI (ICE, G) OR APRACHA (ICE, G)	BEEF MEATBALL MARINARA (ICE, G) OR TOMATO & BASIL (ICE, G)	SPICY CHICKEN (ICE, G) OR APRACHATA (ICE, G)	ROASTED VEG (G) OR TOMATO, OLIVE & CAPER (ICE, G)	CREAMY PESTO (IE, MK) OR MAC 'N' CHEESE (IE, MK)	CHEF'S CHOICE

Go Vegan ALLERGENS KEY: CE - CELERY, CH - CHICKEN, E - EGGS

Go Vegan ALLERGENS KEY: CE - CELERY, CH - CHICKEN, E - EGGS

Go Vegan ALLERGENS KEY: CE - CELERY, CH - CHICKEN, E - EGGS, F - FISH, G - GLUTEN, L - LUPIN, M - MILK, MU - MUSHROOMS, NI - NUTS, NI+ - NUTS CONTAINING OILS, NI+ - MUSTARD, SE - SESAME SEEDS, SO - SOY, SU - SUIZON, SU+ - SOY PHOSPHORUS, Y - YEAST

DID YOU KNOW?

Only 18% of school aged children in England actually meet their 5 a day target, averaging only 3 pieces a day!

HOWEVER, for children who eat school meals, the minimum amount of fruit and veg they consume during the school day could be at least three!

THEME DAYS COMING UP...

ST GEORGE'S DAY

24TH APRIL 2023

BUTCHER'S CHOICE SAUSAGES WITH ONION GRAVY

TRADITIONAL FISH PIE

QUORN SAUSAGE TOAD IN THE HOLE WITH ONION GRAVY

CREAMY MASH POTATO

PEAS & CARROTS

SYRUP SPONGE & CUSTARD

SCHOOL'S OUT FOR SUMMER

17TH JULY 2023

BBQ MENU

BARBECUED CHICKEN FAJITAS SERVED WITH BURNT TOMATO SALSA AND CHEDDAR

CLASSIC HOT DOG WITH CARAMELISED ONIONS

KOREAN BBO MUSHROOM TACOS, HOMEMADE KIMCHI & HOT SAUCE

SEASONED WEDGES

RAINBOW COLESLAW

POTATO & CHIVE SALAD

STRAWBERRY CHEESECAKE

CORONATION DAY

5TH MAY 2023

KING

WE WILL BE SERVING UP KING CHARLES'S FAVOURITE DESSERT 'LEMON CREAM'

WIMBLEDON TENNIS

26TH JUNE 2023

STRAWBERRY SHORTLAGE SUNDAYES WITH GLAZED ICE CREAM TROTTING

FISH & CHIPS

9TH JUNE 2023

FISH & CHIPS

BATTERED SAUSAGE

CHIP SHOP CHICKEN CURRY

LOADED FRIES

CHEESE & ONION PASTY

MUSHY PEAS

CURRY SAUCE

GRAVY

APRIL 2023

SUMMER TERM

SECONDARY PARENT NEWSLETTER



SEASONAL RECIPE

STRAWBERRY CHEESECAKE ETON MESS

INGREDIENTS

- 300ml double cream
- 100g cream cheese
- 300g strawberries
- 2 tbsp icing sugar
- 2 meringue nests, crushed
- 2 gingernut biscuits, crumbled

METHOD

- Whisk the double cream and cream cheese to soft peaks.
- Hull the strawberries, then roughly chop half and quarter the rest.
- Blitz the chopped berries and icing sugar until smooth, then fold through the cream.
- Layer the strawberry cream into dessert glasses with the quartered berries, crushed meringue nests and crumbled gingernut biscuits and serve.

PASTA POPINA



PASTA POPINA AVAILABLE DAILY
TASTE OF ITALY

ENJOY AS PART OF THE MEAL DEAL



We are delighted to have launched our new pasta concept which offers a variety of pastas, sauces, pesto's and Italian sides.

It allows students to create their perfect pasta dish just the way they like it!

FREE SCHOOL MEALS

YOUR CHILD MAY BE ELIGIBLE TO RECEIVE A FREE SCHOOL MEAL. IF THEY ARE, THEY CAN OPT TO ENJOY OUR MEAL DEAL OFFER