

SEPTEMBER 2023

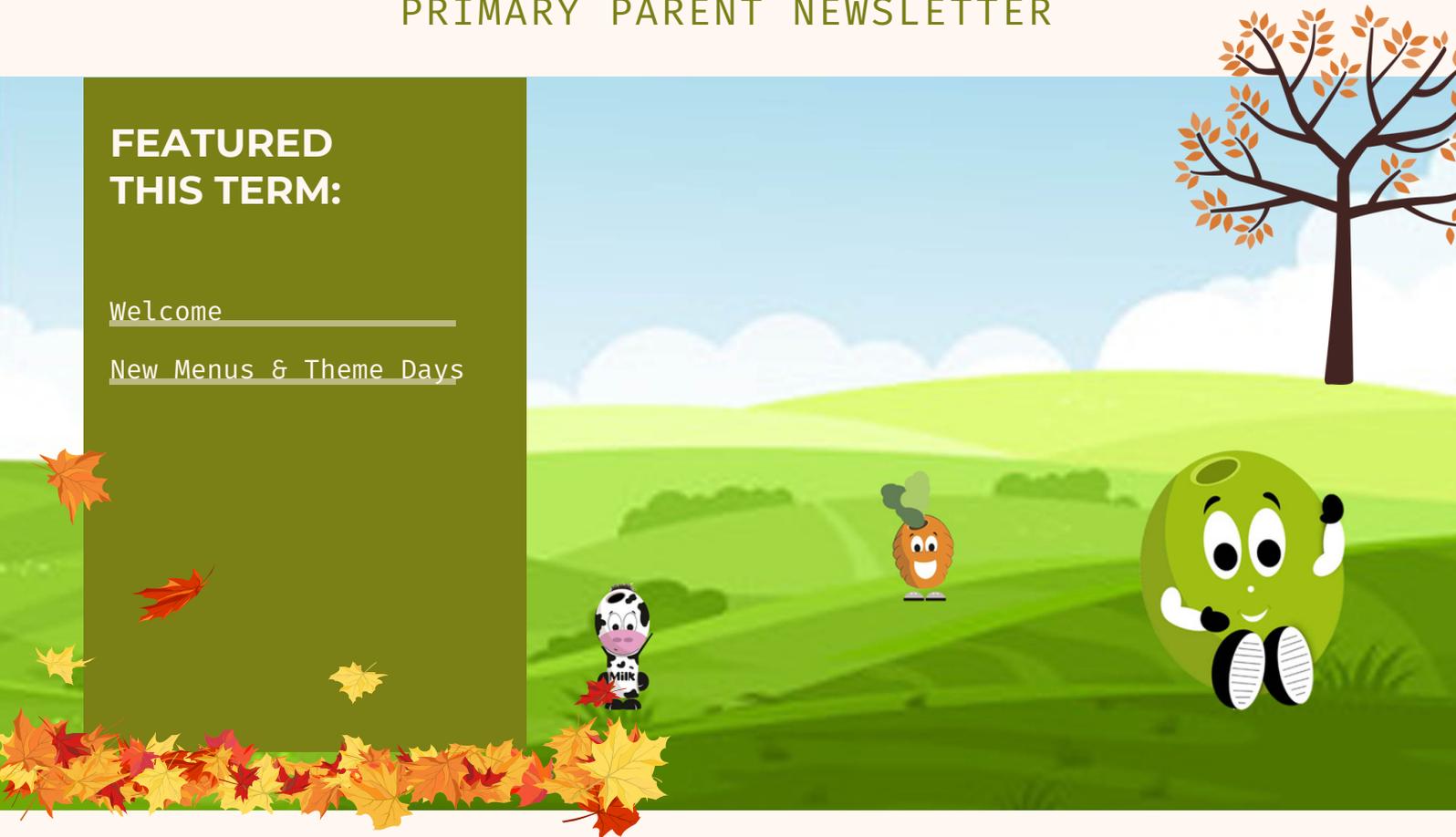
WELCOME

PRIMARY PARENT NEWSLETTER

FEATURED THIS TERM:

[Welcome](#)

[New Menus & Theme Days](#)



Welcome from all of us at Olive Dining!

Hello and welcome, I would like to take this opportunity to introduce you to Olive Dining. We will be your new catering provider starting from September.

Here at Olive, we pride ourselves on the food we produce and the ingredients that we use. We ensure that we use locally sourced produce to support the local community and manage road miles to support the environment.

All our food is prepared in the school kitchen from scratch and the staff are trained in creating the menus that we provide. Our focus is on nutrition, creating innovative menus that students will enjoy. Your input and feedback on the service we provide is important to us, and we very much look forward to meeting you.

Stephanie Spratt, CEO



SEPTEMBER 2023

AUTUMN TERM

PRIMARY PARENT NEWSLETTER

We hope everyone had a wonderful Summer holiday and that you are ready for the start of the new academic year - we certainly are!

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

We have a fantastic choice of menus which are run in 3-weekly cycles. Each of our menus have been especially created with your school in mind and offer exciting and varied hot dishes, packed full of flavour and nutrition.



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!



AUTUMN TERM

PRIMARY PARENT NEWSLETTER

SAMPLE MENU

[WEEKLY MENU] Week 1 

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|-----------------------------------|--|--|---|---|---|
| Main Dish of the Day | Tomato + Basil Pasta (CE, G) | Beef Burger (G, SO) | Beef Bolognaise (G) | Chicken Arriabiatta | Crispy Battered Fish Fillet (F, G) |
| Vegetarian Dish of the Day | Butternut Squash + Pepper Pasta (G, CE) | Vegetable Burger (G) | Quorn + Roasted Vegetable Bolognaise (E, CE, G) | Mild Vegetable Chilli (CE) | Vegetable Nuggets (G) |
| Vegetable Choice | Sweetcorn + Broccoli Floret Chef Salad | Seasoned Wedges (G) Carrots + Garden Peas Chef Salad | Medley of Vegetables (G) Chef Salad | Steamed Rice Green Beans + Carrots Chef Salad | Chipped Potatoes Garden Peas Chef Salad |
| Dessert of the Day | Citrus Cupcake (E, G) Fresh Fruit Salad Pot | Fruity Jelly Pot Fresh Fruit Salad Pot | Flanjack (G) Fresh Fruit salad Pot | Chocolate Chip Cookie (E, G, MK, SO) Fresh Fruit Salad Pot | Cinnamon Swirl (G, SO) Fresh Fruit Salad Pot |
| Jacket Potato Bar | Jacket Potato with a Selection of Toppings | Jacket Potato with a Selection of Toppings | Jacket Potato with a Selection of Toppings | Jacket Potato with a Selection of Toppings | Jacket Potato with a Selection of Toppings |
| Cold Selection | Home Baked Breads (G, SO) | Home Baked Breads (G, SO) | Home Baked Breads (G, SO) | Home Baked Breads (G, SO) | Home Baked Breads (G, SO) |

Allergens:
CE = Celery E = Egg F = Fish G = Gluten MK = Milk MU = Mustard SE = Sesame SO = Soya
SU = Sulphur Dioxide

Our menus run in 3-weekly cycles, offering a large variety of different dishes and flavours, which suit everyone's tastes.

We host special themed events and days once a month, which coincide with any key dates in the year.

They are a fun way to add extra excitement for our students.

THEME DAY CALENDAR

| AUTUMN TERM | SPRING TERM | SUMMER TERM |
|---------------------------------------|-------------------------------------|---------------------------------|
| SEPTEMBER Road to Dhal Day | JANUARY Science | MAY WORLD BEE DAY |
| OCTOBER BLACK HISTORY MONTH | FEBRUARY Chinese new year | JUNE Ice Cream Day |
| NOVEMBER CHILDREN IN NEED | MARCH EASTER | JULY SUMMER OF SPORTS |
| DECEMBER Festive Lunch | APRIL St George's Day | AUGUST |

