

JANUARY 2024 - MARCH 2024

HAPPY NEW YEAR

SECONDARY PARENT NEWSLETTER

FEATURED THIS TERM:

Welcome back

Festive Update

Seasonal Recipe



Welcome from all of us at Olive Dining

We hope everyone had a wonderful Christmas break and that you are ready for the Spring Term ahead. 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!



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FESTIVE UPDATE

SECONDARY PARENT NEWSLETTER

We are delighted to share with you some photos and special moments from our Christmas lunches. We would like to take the opportunity to thank you for all the wonderful feedback we received - our teams really appreciate the comments and we are so pleased to hear both students and staff enjoyed the festivities, food and service.



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FESTIVE UPDATE

PORTIONS OF TURKEY FOR DECEMBER 2023	60,000
PORTIONS OF ROAST POTATOES	58,000
PORTIONS OF ROAST POTATOES IN NOVEMBER	50,000



FESTIVE UPDATE

SECONDARY PARENT NEWSLETTER



St Bonaventure's @stbons · Jan 5

A big thank you to our Dining staff who make delicious meals for our staff and students to eat.

The Christmas dinner was lovely and we are so appreciative of their work!

@OliveDiningLtd

#DiningStaff #ChristmasDinner #AppreciationPost ❤️



St Matthew Academy @StMattAcad · Dec 19, 2023

Thank you to our fab catering team @OliveDiningLtd Christmas Lunch for almost 1000 went down a treat!

I love seeing Xmas lunches at schools, so festive

Thank you, it was. The kitchen staff did a great job! @OliveDiningLtd

@OliveDiningLtd Christmas lunch is open for business!!

Staff are serving and singing!



Hammersmith Academy @HammersmithAcad · Dec 15, 2023

It's feeling a lot like Christmas! We had our #ChristmasJumperDay today along with our #ChristmasDinner to raise money for @savechildrenuk. A huge thank you to @OliveDiningLtd for putting on a fabulous spread and to everyone who donated what they thought their lunch was worth.



Woodcote High School @woodcotehigh · Dec 13, 2023

All set here for our WHS Festive Christmas Lunch Extravaganza! 🎉🎅

Thank you to Head Chef, Colin, and all the elves at @OliveDiningLtd for creating such a wonderful feast! 🍽️

#WeAreWoodcote #ASPIRE #ChristmasDinner

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SPRING TERM

SECONDARY PARENT NEWSLETTER

3-WEEKLY MAIN MENUS

Olive's SPRING MENU

WEEK 1

MEAL DEAL £5.95

Theme Days

WEEK 2

MEAL DEAL £5.95

Theme Days

WEEK 3

MEAL DEAL £5.95

Theme Days

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

Go Vegan

ALLERGENS KEY:

GF - GLUTEN FREE, DF - DAIRY FREE, CF - COUSCOUS, L - LUPINE, NB - NUTS, P - PEANUTS, SO - SOY, S - SEASONAL SALAD, CH - CHICKEN, V - VEGETARIAN, F - FISH, C - CEREALS CONTAINING GLUTEN, E - EGGS

Our menus run in 3-weekly cycles, offering a large variety of different dishes and flavours, which suit everyone's tastes. We also have pod menus and 6th form menus!

THEME DAYS COMING UP...

We host special themed events and days once a month, which sometimes coincide with key dates in the year. They are a fun way to add some extra excitement around the menus for our students!

NATIONAL POPCORN DAY

COMING SOON

19TH JANUARY

Olive's

CHINESE NEW YEAR

COMING SOON

9TH FEBRUARY

Olive's

EASTER

COMING SOON

25TH MARCH

Olive's

EASY FAJITAS

SECONDARY PARENT NEWSLETTER



SERVES: 4

PREP: 20

COOK: 20

INGREDIENTS

FAJITAS

- 1 medium onion
- 1 red pepper
- 1 green pepper
- 2 chicken breast
- 1 tsp smoked paprika
- 1/2 tsp ground cumin
- 4 flour tortillas
- 150ml yoghurt
- 50g grated cheese
- 1 avocado

SALSA

- 1/2 red onion
- 2 tomatoes
- 1/4 coriander

METHOD

- Slice onions and peppers
- Slice chicken into strips and marinade in paprika, onion and 1/2 lime
- Leave to marinade for 30 minutes
- Make the salsa - dice red onion, tomatoes and chipped coriander, then add 1/2 lime juice
- Place pan on high heat
- Add a drizzle of oil then fry the onions, peppers and chicken
- Stir every 30 seconds
- Cook for 8 minutes until chicken is golden brown and cooked through
- Warm tortillas in microwave or a dry frying pan
- Serve family style with bowls of yoghurt, sliced avocado, lime wedges and salsa