

SEPTEMBER 2024 · DECEMBER 2024

WELCOME

SECONDARY PARENT NEWSLETTER

FEATURED THIS TERM:

[Welcome to Olive Dining](#)

[New Menus & Theme Days](#)

[Seasonal Recipe](#)



WELCOME TO THE AUTUMN TERM

Hello and Welcome to Olive Dining - your school's catering provider!

At Olive Dining, we take pride in the food we produce and the quality of our ingredients. We are committed to using locally sourced produce to support our local community and reduce road miles, helping to protect the environment.

All our food is prepared from scratch in the school kitchen, and our staff are

rained to create the menus we offer and answer any questions the students may have.

We love to hear feedback on the service we provide so do get in touch by sending any questions or comments to: enquiries@olivedining.co.uk

You can also follow the Olive Dining family online and stay updated with all our latest news and activities!



AUTUMN TERM

SECONDARY PARENT NEWSLETTER

As we embark on this academic journey together, we are excited to share with you all the exciting updates, events and initiatives we have planned for our students.

This year, we are introducing fresh, innovative menus, engaging theme days, and delightful seasonal recipes to enrich our students' experience.



Our dedicated team have been working hard over the summer to ensure that each month brings something new and special for our school community.

I AM IN THE
MEAL DEAL



We have excellent value for money, meal deal options available for the students which offer either a hot or cold option!



AUTUMN TERM

SECONDARY PARENT NEWSLETTER

3-WEEKLY MENUS

AUTUMN MENU WEEK 1

MON	TUES	WED	THURS	FRI
MAIN CHICKEN, RICE & MUSHROOM PIC. CREAMY PASTA & SEASONAL VEGETABLES VEG. & MILK \$10	LEMON & HERB CHICKEN (GL. ROAST) POTATOES, SEASONAL VEGETABLES & GRUYERE	BEEF CHILI CON CARNE, STEAMED RICE, SALSA & GUACAMOLE VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10
DISHES & SIDES VEGETABLE SOUP VEGETABLE PASTA VEGETABLES & SEASONAL VEGETABLES VEG. & MILK \$10	VEGETABLE PASTA WITH MUSHROOMS STICKY GLAZED & SEASONAL VEGETABLES VEG. & MILK \$10	VEGETABLE & CHICKEN CHILI STEAMED RICE, SALSA & GUACAMOLE VEG. & MILK \$10	VEGAN SAGUO MILK & CHIPS VEG. & MILK \$10	VEGETABLE & CHICKEN CHILI STEAMED RICE, SALSA & GUACAMOLE VEG. & MILK \$10
PASTA/PANINA MUSHROOM PASTA VEG. & MILK \$10	CREAMY PASTA VEG. & MILK \$10	TOMATO & BEEF PASTA VEG. & MILK \$10	MAC & CHEESE VEG. & MILK \$10	CHEF'S CHOICE VEG. & MILK \$10
PUDS TOFFEE PEANUT CRISPS WITH CREAM VEG. & MILK \$10	WANTON BREAD CHEESECAKE VEG. & MILK \$10	CARAMELISED BANANA CAKE WITH CHOCOLATE SAUCE VEG. & MILK \$10	WARM APPLE PIE & WHIPPED CREAM VEG. & MILK \$10	CHOCOLATE & BERRY BROWNIE VEG. & MILK \$10

MEAL DEAL

Theme Days

STREET

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

ALL BEERS SERVED WITH SEASONAL VEG OR CHEF SALAD

WEEK 2

WED	THURS	FRI
CHICKEN PIE SEASONAL VEGETABLES & GRUYERE VEG. & MILK \$10	CHICKEN THIGS MILK, PLAIN RICE & PASTA VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10
CHICKEN PIE SEASONAL VEGETABLES & GRUYERE VEG. & MILK \$10	CHICKEN THIGS MILK, PLAIN RICE & PASTA VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10
CHICKEN PIE SEASONAL VEGETABLES & GRUYERE VEG. & MILK \$10	CHICKEN THIGS MILK, PLAIN RICE & PASTA VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10

MEAL DEAL

Theme Days

WEEK 3

TUES	WED	THUR
CHICKEN PIE SEASONAL VEGETABLES & GRUYERE VEG. & MILK \$10	CHICKEN THIGS MILK, PLAIN RICE & PASTA VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10
CHICKEN PIE SEASONAL VEGETABLES & GRUYERE VEG. & MILK \$10	CHICKEN THIGS MILK, PLAIN RICE & PASTA VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10
CHICKEN PIE SEASONAL VEGETABLES & GRUYERE VEG. & MILK \$10	CHICKEN THIGS MILK, PLAIN RICE & PASTA VEG. & MILK \$10	FISH & CHIPS WITH FRESH POTATOES MUSHY PEAS & MASHED POTATOES SAUCE VEG. & MILK \$10

MEAL DEAL

Theme Days

STREET

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

ALL BEERS SERVED WITH SEASONAL VEG OR CHEF SALAD

In addition to our three-week rotation of hot dishes, we also offer a variety of cold options, including sandwiches, baguettes, and fresh, delicious salads.

THEME DAYS COMING UP...

This academic year, we're excited to introduce a new theme day pop-up calendar for students which features a range of exciting concepts and delicious menus for everyone to enjoy.



THEME DAY POP-UP CALENDAR

SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
KEBAB HUT	DAMEN BAR	INDIAN FEAST	CHRISTMAS TIME
CHINA GARDEN	PIZZA OVEN	YACHT BAR	BURGER BAR
TRAI KITCHEN	HOLIDAY BOSSIE BAR	BEU DILLA	SUMMER TIME



AUTUMN TERM

SECONDARY PARENT NEWSLETTER



SEASONAL RECIPE - BUTTERNUT SQUASH SOUP

INGREDIENTS

- 1 BUTTERNUT SQUASH, ABOUT 1KG, PEELED AND DESEEDED
- 2 TBSP OLIVE OIL
- 1 TBSP BUTTER
- 2 ONIONS, DICED
- 1 GARLIC CLOVE, THINLY SLICED
- 2 MILD RED CHILLIES, DESEEDED AND FINELY CHOPPED
- 850ML HOT VEGETABLE STOCK
- 4 TBSP CRÈME FRAÎCHE, PLUS MORE TO SERVE

METHOD

- Heat the oven to 200C/180C fan/gas 6.
- Cut the squash into large cubes, about 4cm/1½in across, then toss in a large roasting tin with 1 tbsp of the olive oil.
- Roast for 30 mins, turning once during cooking, until golden and soft.
- While the butternut squash cooks, melt the butter with the remaining 1 tbsp olive oil in a large saucepan, then add the onions, garlic clove and three-quarters of the chillies.
- Cover and cook on a very low heat for 15-20 mins until the onions are completely soft.
- Tip the butternut squash into the pan, add the stock and crème fraîche, then whizz with a stick blender until smooth. For a really silky soup, put the soup into a liquidiser and blitz it in batches.
- Return to the pan, gently reheat, then season to taste. Serve the soup in bowls with swirls of crème fraîche and a scattering of the remaining chopped chilli.