

SEPTEMBER - DECEMBER 2024

WELCOME

PRIMARY PARENT NEWSLETTER



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WELCOME FROM ALL OF US AT OLIVE DINING

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

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.

We are introducing fresh, innovative menus, engaging theme days, and delightful seasonal recipes to enrich the children's experience.

Our Olive catering teams are trained in creating the menus we offer and in answering 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.

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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.



Our menus run in 3-weekly cycles, offering a large variety of different hot dishes and flavours, which suit everyone's tastes, and we are proud to prepare all our food from scratch, which is delivered by our dedicated catering team.

[WEEKLY MENU] Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish of the Day	Tomato & Basil Pasta (CE, GI)	Beef Burger (G, SO)	Beef Bourguoise (GI)	Chicken Amblyatta	Crusty Battered Fish Fillets (F, GI)
Vegetarian Dish of the Day	Butterbean Soup + Pesto Pasta (G, CE)	Vegetable Burger (GI)	Quorn + Roasted Vegetable Bouillabaise (E, CE, GI)	Mild Vegetable Chili (CE)	Vegetable Nuggets (GI)
Vegetable Choice	Sweetcorn + Broccoli Floret Chef Salad	Seasoned Wedges (GI) Carrots + Garden Peas Chef Salad	Medley of Vegetables Chef Salad	Steamed Rice Green Beans + Carrots Chef Salad	Chilled Potatoes Garden Peas Chef Salad
Dessert of the Day	Citrus Cucumber (E, GI) Fresh Fruit Salad Pot	Fruity Jelly Pot Fresh Fruit Salad Pot	Raspjack (GI) Fresh Fruit Salad Pot	Chocolate Chip Cookie (E, G, MK, SO) Fresh Fruit Salad Pot	Cinnamon Quiri (G, SO) Fresh Fruit Salad Pot
Jacket Potato Bar	Jackets Potatoe with a Selection of Toppings	Jackets Potatoe with a Selection of Toppings	Jackets Potatoe with a Selection of Toppings	Jackets Potatoe with a Selection of Toppings	Jackets Potatoe 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

We set up taste tables which are colourful and visual for the children to see what is available each day.



For those children who prefer a cold option for lunch, we offer a deli bar which is full of delicious, nutritious salads plus fresh baguettes/ wraps/ sandwiches.



Look out for our special themed events too - held once a month and coinciding with key dates throughout the year ! These bring some extra fun and excitement for the children.

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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.