

JANUARY 2024

WELCOME

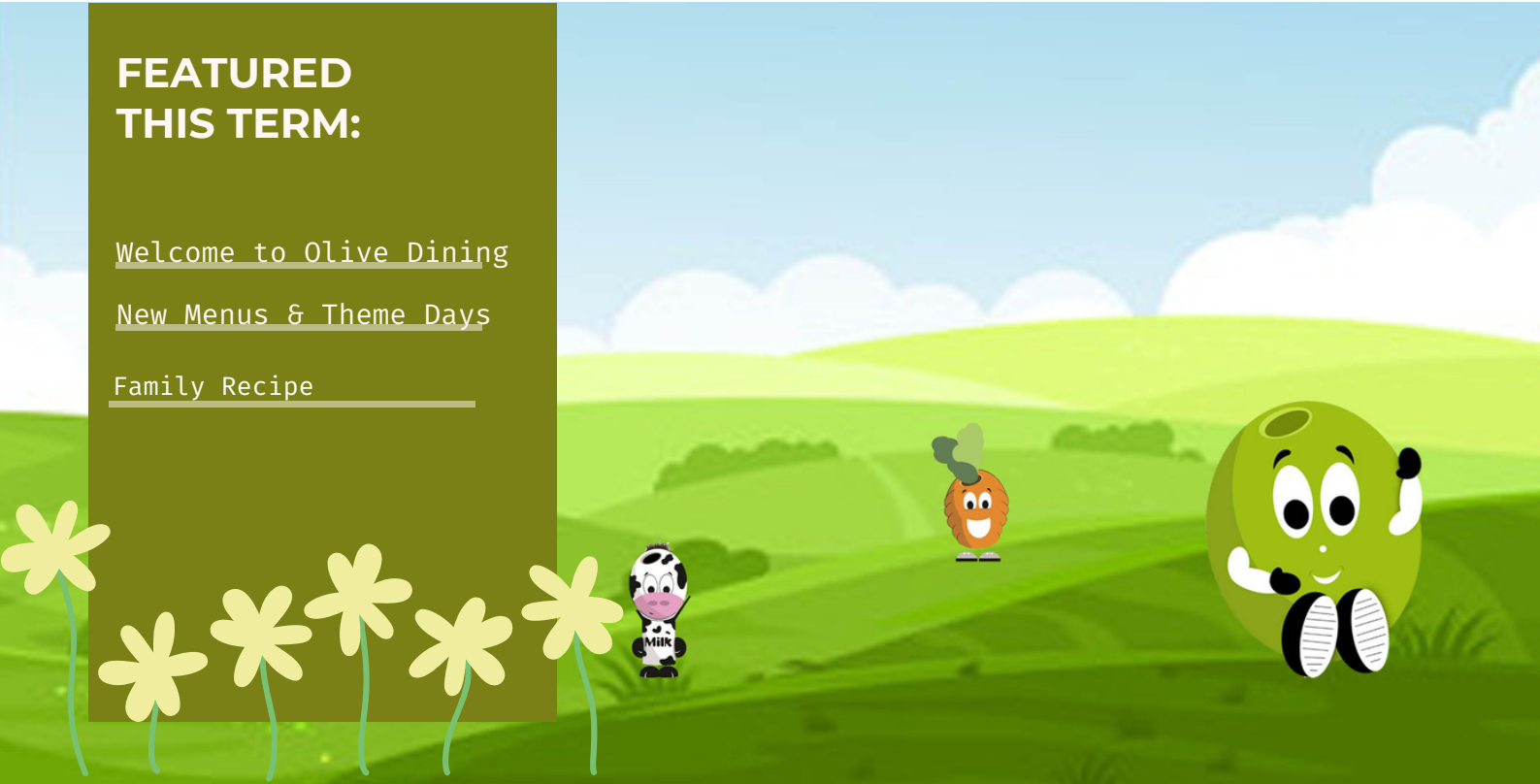
PRIMARY PARENT NEWSLETTER

FEATURED THIS TERM:

[Welcome to Olive Dining](#)

[New Menus & Theme Days](#)

[Family Recipe](#)



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 are excited to be your new catering provider.

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



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SPRING TERM

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We hope everyone had a wonderful Festive break and that you are ready for the start of the new 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!



SPRING TERM

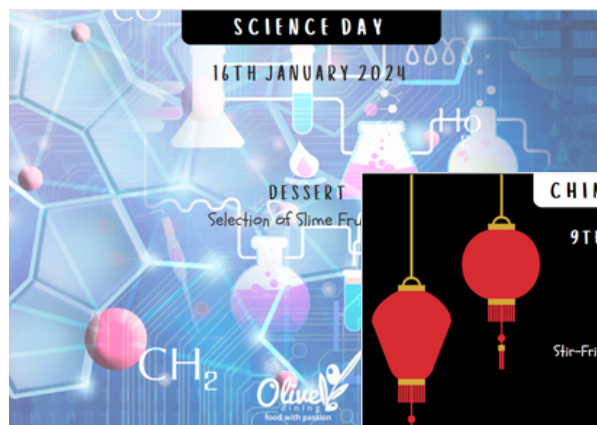
3-WEEKLY MENUS

[WEEKLY MENU]				Oliver Week 1
Week Commencing: Mon 8th Jan - Mon 29th Jan - Mon 26th Feb - Mon 18th Mar				
 Main Dish of the Day Vegetarian Dish of the Day Vegetable Choice Dessert of the Day Jacket Potato Bar Cold Selection	Monday	Tuesday	Wednesday	Thursday
	BBQ Jerk Chicken	Beef Burger + Homemade Potato Wedges (G, SE*, SOI)	Roast Turkey + Homemade Potato Wedges (G, SE*, SOI)	Chicken and Homemade Potato Wedges (G, SE*, SOI)
	Jerk Vegetable Curry (G*)	Vegetable Bean Burger + Homemade Potato Wedges (G, SE*)		Fish Fillets + Chips
	Rice + Peas with Seasonal Vegetables	Baked Beans or Corned Beef (E, MD)		
	Banana Sponge with Vanilla Sauce (E, G, MK)	Fruit Jelly		
	See Board For Details	See Board For Details		
	Salted Bar Homemade Bread (E*, G, MK, SOI) Fresh Fruit	Salted Bar Homemade Bread (E*, G, MK, SOI) Fresh Fruit		

[WEEKLY MENU]					
<div>  Week 2 </div>					
Week Commencing: Mon 15th Jan - Mon 15th Feb - Mon 4th Mar - Mon 31st Mar					
	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish of the Day	Spaghetti Beef Bolognese (G)	Pepperoni Pizza (G, MK)	Roast Beef & Gravy	Mild Chicken Tikka Masala & Rice (C, G, MK)	
Vegetarian Dish of the Day	Veggie Bolognese with Sauteed (C, G)	Veggie Supreme Pizza (G, MK)	Uthman Vegetable Quiche & Nut Free Pesto (G, MK)	Vegetable & Lentil Dahl Rice (C, G)	
Vegetable Choice	Garlic Bread & Green Salad	Seasoned Potato & Sweetcorn	Rustic Roast Potatoes & Seasonal Vegetables	Seasonal Vegetables	
Dessert of the Day	Lemon Drizzle Cake (G, G, SU)	Fruit Jelly	Classic Jam Sponge & Custard (G, G, MK, SU)	Selection of Fruit Mousse (MK)	
Jacket Potato Bar	See Board for Details	See Board for Details	See Board for Details	See Board for Details	
Cold Selection	Salad Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Salad Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Salad Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Salad Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	

[WEEKLY MENU]		Olive Week 3			
Week Commencing: Mon 22nd Jan - Mon 19th Feb - Mon 12th Mar					
Main Veg. of the Day	Monday Butcher's Sausage & Crushed Potato with Gravy (C.E., G. MK, SO, SD)	Tuesday Sweet & Sour Chicken (C,D)	Wednesday Roast Chicken & Gravy	Thursday Beef Lasagne (E*, G, MK)	Friday Fish Fingers & Chips (F, G)
Vegetarian Veg. of the Day	Veggie Sausage & Crushed Potato with Gravy (G, MK)	Vegetable Chow Main (E*, E, G, M*, SO)	Roasted Vegetable Rice Parrot & Tomato Sauce (C-E, G, G)	Mac & Cheese (G, MK)	Marshmallow & Chips (G, MK)
Vegetable Choice	Seasonal Greens	Steamed Rice & Stir Fried Greens	Rustic Roast Potatoes & Seasonal Vegetables	Green Salad or Coleslaw (E, M, U)	Beans or Peas
Dessert of the Day	Forest Fruit Tray Bake (E, G, MK)	Fruit Jelly	Apple Crumble & Custard (G, MK)	Fruit Rajjack (G)	Double Chocolate Chip Cookie (E, G, MK, SO)
Jacket Potato Bar	See Board for Details	See Board for Details	See Board for Details	See Board for Details	See Board for Details
Cold Selection	Sliced Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Sliced Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Sliced Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Sliced Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit	Sliced Bar Homemade Bread (E*, G, MK, SO) Fresh Fruit

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



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EASY FAJITAS

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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