

WELCOME

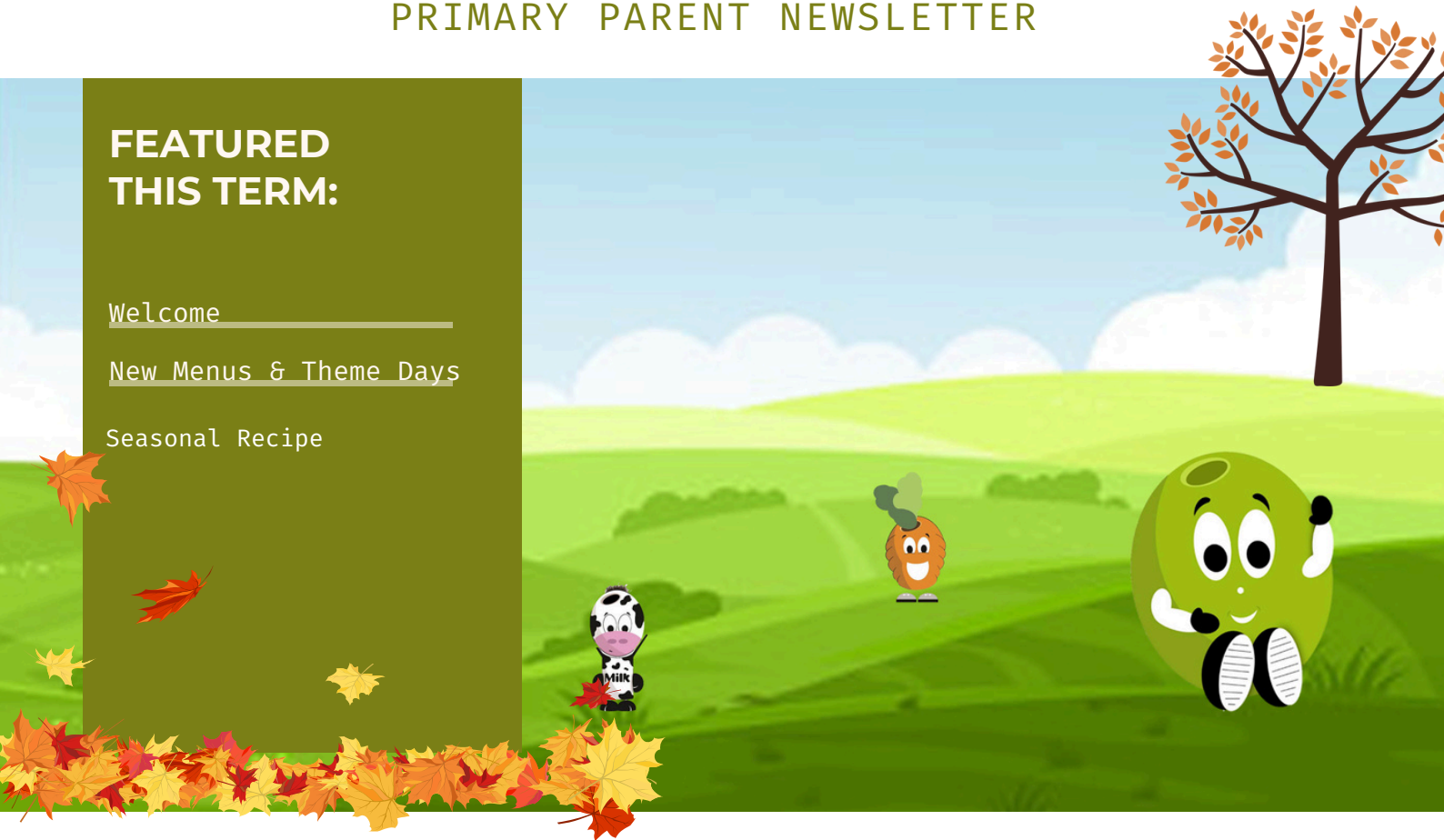
PRIMARY PARENT NEWSLETTER

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Welcome from all of us at Olive Dining

Hello and welcome!

I am excited to introduce you to Olive Dining, your new catering provider starting this September.

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 trained to create the menus we offer.

We focus on nutrition and design innovative menus that students will enjoy. Your input and feedback on our service are important to us, and we look forward to meeting you.

Stephanie Spratt
CEO, Olive Dining

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SAMPLE MENU

[WEEKLY MENU] *Olive* **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 Arrabiatta	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 Nussgets (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	Flapjack (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 SEPTEMBER	SPRING TERM JANUARY	SUMMER TERM MAY
EUROPEAN LANGUAGE WEEK	SMOOTHIE WEEK	NATIONAL BAKING DAY TIME TO BAKE
OCTOBER WORLD SPACE WEEK	FEBRUARY YORKSHIRE PUD DAY	JUNE WORLD MUSIC DAY
NOVEMBER DIWALI	MARCH WORLD BOOK DAY	JULY PICNIC DAY
DECEMBER CHRISTMAS TIME MERRY CHRISTMAS	APRIL WORLD CIRCUS DAY CIRCUS THIS WAY	AUGUST SUMMER TIME SUMMER

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SEASONAL RECIPE

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.