

HELLO!

from all of us at Olive Dining!

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We love to hear feedback on the service we provide.

Please send any questions or requests to:
info@olivedining.co.uk

You can also keep up to date with our news and events by joining our online family - we are on Instagram and Twitter!

 [@olivediningltd](https://twitter.com/olivediningltd)

 [@olivediningltd](https://www.instagram.com/olivediningltd)



Free School Meals

At Olive Dining, we believe there are many benefits for children eating a school lunch. These range from ensuring children eat a balanced diet; avoid going hungry and losing concentration; and offering opportunity to develop social skills and table manners as they get to sit down with other pupils at dining tables.

IMPORTANT NEWS!

**FREE SCHOOL MEALS FOR
PRIMARY SCHOOL STUDENTS**

DID YOU KNOW YOUR CHILD CAN ENJOY A
FREE SCHOOL MEAL IN KEY STAGE 1
(RECEPTION, YEAR 1 & 2)

YOUR CHILD MAY ALSO BE ENTITLED TO A FREE
SCHOOL MEAL IN KEY STAGE 2
SCAN THE QR CODE TO FIND OUT!



Theme Days

Theme Days
coming up to
Christmas



Gingerbread

DECORATING DAY

Monday 12th December 2022

We would like to invite a small selection of your hard working students to join our chef manager and team in the canteen to make and bake some gingerbread biscuits.

Please let us know if this is of interest.



Christmas Lunch Menu



Traditional Roasted Turkey served with all the Festive Trimmings

Roasted Vegetable Parcel with Tangy Tomato Sauce

Roasted Potatoes
Brussel Sprouts
Peas and Carrots

Chocolate Yule Cake with Vanilla Sauce
or
Fresh Fruit Salad



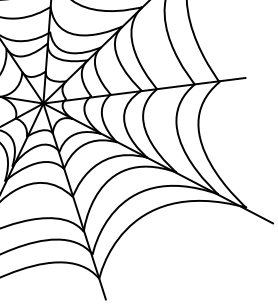
WORLD CUP 2022



21ST NOVEMBER - 18TH DECEMBER

KEEP ON THE BALL TO BE IN WITH A CHANCE TO WIN!





Pumpkin Soup



We have added a recipe to our newsletter which you may like to try at home.

METHOD

- Heat 2 tbsp olive oil in a large saucepan, then gently cook 2 finely chopped onions for 5 mins, until soft but not coloured.
- Add 1kg pumpkin or squash, cut into chunks, to the pan, then carry on cooking for 8-10 mins, stirring occasionally until it starts to soften and turn golden.
- Pour 700ml vegetable or chicken stock into the pan and season with salt and pepper. Bring to the boil, then simmer for 10 mins until the squash is very soft.
- Pour 150ml double cream into the pan, bring back to the boil, then purée with a hand blender. For an extra-velvety consistency you can pour the soup through a fine sieve. The soup can now be frozen for up to 2 months.
- To make the croutons: cut 4 slices wholemeal seeded bread into small squares.
- Heat 2 tbsp olive oil in a frying pan, then fry the bread until it starts to become crisp.
- Add a handful of pumpkin seeds to the pan, then cook for a few mins more until they are toasted. These can be made a day ahead and stored in an airtight container.
- Reheat the soup if needed, taste for seasoning, then serve scattered with croutons and seeds and drizzled with more olive oil, if you want.

INGREDIENTS

- 2 tbsp olive oil
- 2 onions, finely chopped
- 1kg pumpkin or squash (try kabocha), peeled, deseeded and chopped into chunks
- 700ml vegetable stock or chicken stock
- 150ml double cream
- For the croutons
- 2 tbsp olive oil
- 4 slices wholemeal seeded bread, crusts removed
- handful pumpkin seeds