

APRIL 2023

SUMMER TERM

PRIMARY PARENT NEWSLETTER



FEATURED THIS TERM:

[Welcome Back](#)

[New Menus & Theme Days](#)

[Seasonal Recipe](#)



Welcome Back to the Summer Term!

We hope everyone had a wonderful Easter break and that you are set for a new term ahead. We certainly are! We've got brand new menus, more exciting theme days and seasonal recipes which you will receive each month!

As always, we're constantly looking at improving our sustainability goals and reducing food packaging and waste, ensuring a sustainable supplier chain, and buying local and organic whenever we can from our trusted suppliers.

We won't be slowing down our excellent service for the final term and, as you know, 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

Don't forget to also follow us on Instagram or Twitter where you can stay updated with our latest news and activities.



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BRAND NEW SUMMER MENUS



[WEEKLY MENU] *Oliver's*

Weeks Commencing: Mon 17th Apr - Mon 8th May - Mon 5th Jun - Mon 26th Jun - Mon 3rd July

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Dish of the Day	Chicken in a Tomato & Basil Sauce (CE)	Beef Butcher's Sausages & Graw (CE, G, SO, SU)	Roast Chicken, Stuffing & Roast Graw (G)	Chicken Korma (CE, G*)	Breaded Chicken with Ketchup (F)
Vegetarian Dish of the Day	Roasted Tomato & Basil Pasta Bake (G, MK)	Vegetable Sausages & Graw (CE, G)	Thyme & Garlic Roasted Chicken	Vegetable Korma (CE, G*)	Vegan Hot Dog in Sub Roll
Vegetable Choice	Penne Pasta (G) Roasted Medley of Vegetables	Mash Potato (MK) Carrots Green Beans	Baby Roast Potatoes Medley of Seasonal Vegetables	Vegetable Rice Naan Bread (G, MK)	Chips Beans & Peas
Dessert of the Day	Apple Flapjack (G)	Chocolate Cake with Chocolate Sauce (E, G, MK)	Fruit Jelly & Whipped Cream (MK)	Iced Sponge with Berry Sauce (E, G)	Ice Fruit Lollies
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	Salad Bar Homemade Bread (G, SO, MK) Fresh Fruit	Salad Bar Homemade Bread (G, SO, MK) Fresh Fruit	Salad Bar Homemade Bread (G, SO, MK) Fresh Fruit	Salad Bar Homemade Bread (G, SO, MK) Fresh Fruit	Salad Bar Homemade Bread (G, SO, MK) Fresh Fruit

ALLERGENS: CE = Celery, CR = Crustacean, E = Eggs, F = Fish, G = Cereals Containing Gluten, L = Lupin, MK = Milk, MO = Molluscs, MU = Mustard, N = Nuts, P = Peanuts, SO = Soya, SU = Sulphur, SE = Sesame Seeds * = May Contain

MAIN - KENT/SURREY

DID YOU KNOW?

Only 18% of school aged children in England actually meet their 5 a day target, averaging only 3 pieces a day!

HOWEVER, for children who eat school meals, the minimum amount of fruit and veg they consume during the school day could be three*

THEME DAYS COMING UP...

WORLD OCEAN DAY

8th June 2023

Starfish Shortbread
Gingernut Goldfish
Coral Cupcakes

WIMBLEDON TENNIS

24th June 2023

Selection of Traditional Sandwiches
Sausage Roll
Crudites
Strawberry Mini Milk

ST GEORGE'S DAY

St George's Day
24th April 2023

Sausage & Mash
Quorn Sausage & Mash
Peas & Carrots
Treacle Sponge & Custard

CORONATION DAY

5th May 2023

KING

WE WILL BE SERVING KING CHARLES'S FAVOURITE BESSERT 'LEMON CREAM'

ICE CREAM DAY

17th July 2023

Ice Cream
Chocolate
Strawberry
Vanilla

Toppings
Sprinkles
Sprinkles

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SEASONAL RECIPE

STRAWBERRY CHEESECAKE ETON MESS

INGREDIENTS

- 300ml double cream
- 100g cream cheese
- 300g strawberries
- 2 tbsp icing sugar
- 2 meringue nests, crushed
- 2 ginger nut biscuits, crumbled

METHOD

- Whisk the double cream and cream cheese to soft peaks.
- Hull the strawberries, then roughly chop half and quarter the rest.
- Blitz the chopped berries and icing sugar until smooth, then fold through the cream.
- Layer the strawberry cream into dessert glasses with the quartered berries, crushed meringue nests and crumbled ginger nut biscuits and serve.



STAY
HYDRATED

DON'T FORGET TO DRINK LOTS OF WATER!

It's important to stay hydrated all year round, but coming up for the summer it's especially important, as it's hotter and we tend to move around more.

Drinking lots of water helps keep our brains functioning at their best.

In order to reduce our plastic waste while encouraging hydration, Olive Dining provides jugs of fresh water on tables during meal times to discourage single-use plastic water bottles!

Free School Meals

DID YOU KNOW?

ALL children in KS1
(reception, year 1 & year 2)
are entitled to
Free School Meals