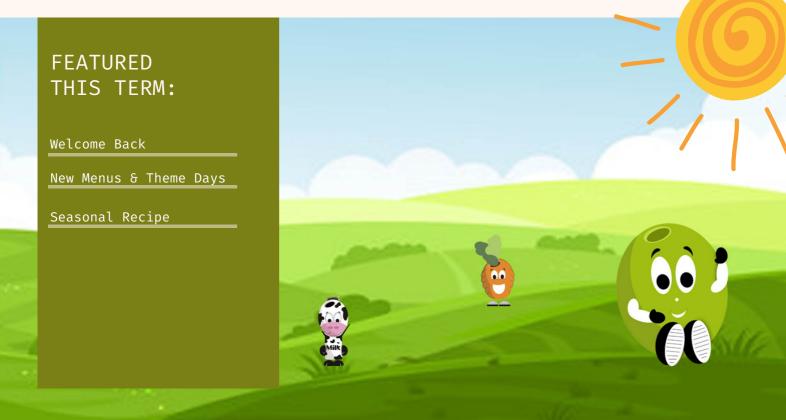
APRIL 2023

SUMMER TERM

PRIMARY PARENT NEWSLETTER



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

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WEEKLY MENU Olived WeeksCommencing: Mon 17th Apr - Mon 8th May - Mon 5th Jun - Mon 26th Jun - Mo					
	Monday	Tuesday	Wednesday	Thursday	Frizmy
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 P with Ket (Fi
Vegetarian Dish of the Day	Roasted Tomato 4 Basil Pasta Bake (G, MK)	Vegetable Sausages & Graw (CE, G)	Thyme & Gastic Roasted Outername Nut	Vegetable Korma (CE, G*)	Vegan Hot Dog in Sub De
Vegetable Choice	Penne Pasta (G) Roasted Medley of Vegetables	Mash Potato (MK) Carrots Green Bearc	Bab) Aslast Potatoes Mediey of Seasonal Vegetables	Vegetable Rice Naan Bread (G, MK)	Chips Beans P
Dessert of the Day	Apple Flapjack (G)	Consultate 4- Danas Cake with procolate Sauce (E, G, MK)	Fruit Jelly & Whipped Cream (MK)	Iced Sponge with Berry Sauce (E, G)	Ice Fruit Coll
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

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...



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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 gingernut 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 gingernut biscuits and serve.



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