

NOVEMBER 2023

WELCOME BACK

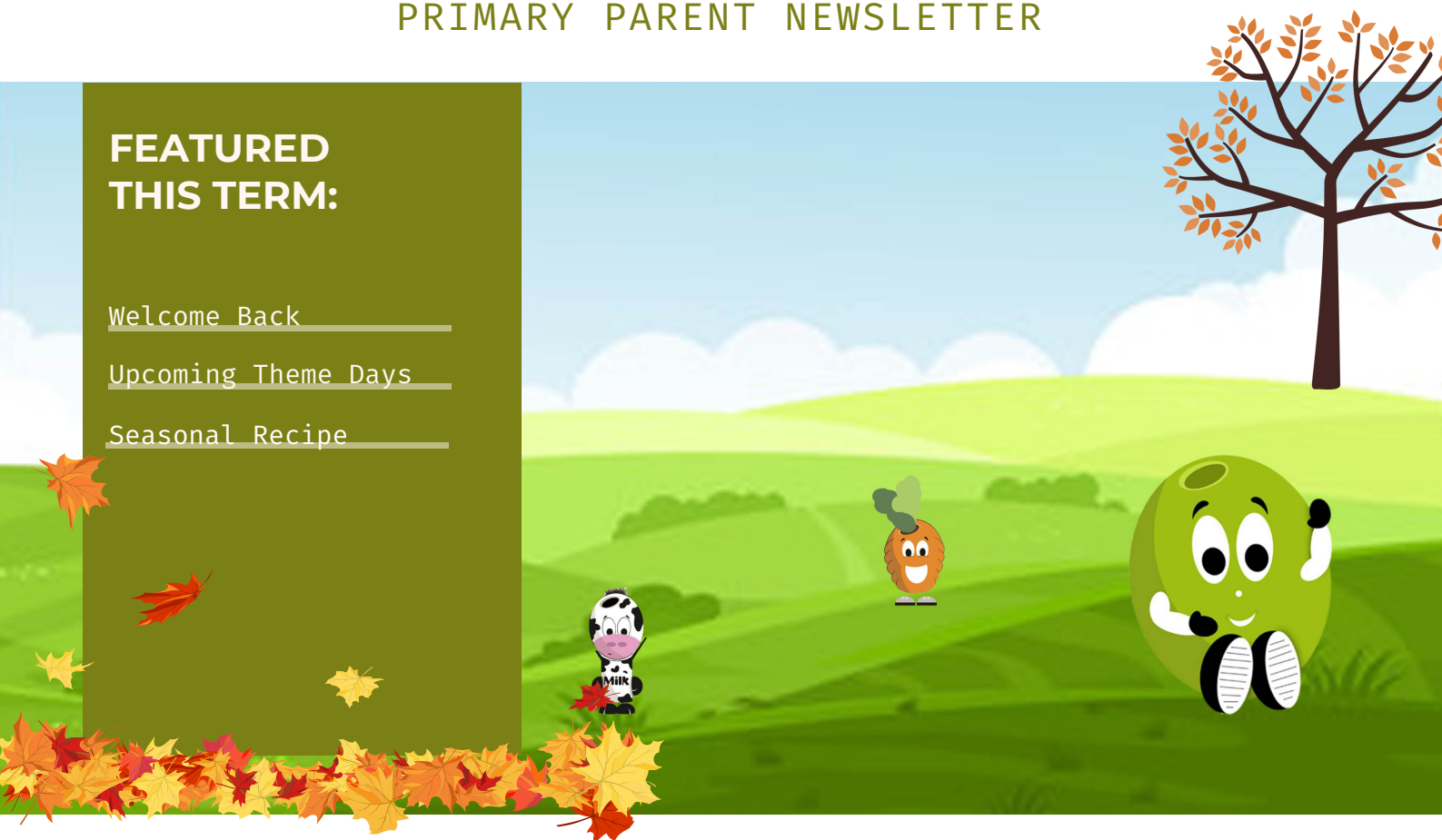
PRIMARY PARENT NEWSLETTER

FEATURED THIS TERM:

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Welcome Back!

We hope everyone had a wonderful half-term break and that you are ready for the last term before the Christmas holidays!

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 also have some exciting theme days coming up so do look out for these. There is our Children in Need Day later this month and our Christmas Festive Lunch in December, which we hope the children all enjoy.

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AUTUMN TERM

PRIMARY PARENT NEWSLETTER



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!



We are looking forward to our upcoming theme days, **Children in Need** and our **Festive Christmas Lunch**.

We do hope all the children can enjoy our Christmas menu which comes with all the festive trimmings!

CHRISTMAS LUNCH

MAIN

Traditional Roast Turkey with Festive Trimmings & Gravy
(G, SU)

or

Roast Vegetable Wellington with a Tomato Sauce
(E, G)

SIDES

Rustic Roast Potatoes, Peas, Carrots & Brussel Sprouts

DESSERT

Chocolate Yule Cake with Vanilla Cream

(MK, E, G)

or

Fruit Pot



NOVEMBER 2023

SEASONAL RECIPE

SANTA HATS



MAKES: 24

PREP TIME: 30 MINUTES

COOK TIME: 40-45 MINUTES

INGREDIENTS

Brownies

275g Butter, softened
375g Caster Sugar
4 Eggs
75g Cocoa Powder
100g Self-Raising Flour
100g Plain Chocolate Chips

Santa Hats

24 Strawberries
270ml Double Cream or Whipping Cream
120g Icing Sugar
1 tsp Vanilla Extract (Optional)
24 Mini Marshmallows (Optional)

METHOD

1. Preheat the oven to 180°C / Fan 160°C / Gas 4. Cut a piece of parchment to fit a 30cm x 24cm x 4cm tin.
2. Mix all the brownie ingredients together using a hand-held mixer or spoon until evenly blended.
3. Spoon the mixture into the tin and spread until the surface is level.
4. Bake for 40-45 minutes until the brownies have a crusty top and a skewer comes out of the centre clean.
5. In a medium bowl, using a whisk whip the cream until soft peaks start to form. Gradually start adding in the icing sugar until stiff peaks are formed. Add in the vanilla extract for extract flavour.
6. Once the brownies have fully cooled, cut to shape (either circles or squares). Cut the tops off the strawberries and place on a layer of cream (see picture for example).
7. Finish off with putting mini marshmallows on top of each strawberry.