

APRIL 2024 - JULY 2024

# SUMMER TERM

SECONDARY PARENT NEWSLETTER



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## WELCOME TO THE SUMMER TERM

We hope you've had a great start to the Summer Term and you had a wonderful Easter break!

In this edition of our newsletter, we're excited to share some new menus; upcoming theme days including BBQ Day and Wimbledon Tennis, plus an Olive recipe.

As always, 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](mailto: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.



# SUMMER TERM

## SECONDARY PARENT NEWSLETTER

### SUMMER MENUS

We have launched new exciting menus for our students for the Summer Term. They have been developed especially for your school and are full of flavour, nutrition and variety.

We run the menus in 3 weekly cycles. We also have our Deli Bar on offer and have cold options including baguettes, sandwiches and a wide selection of salads.

**Oliver's SUMMER MENU WEEK 1**

	MON	TUES	WED	THURS	FRI
<b>MAIN</b>	SOUTHERN FRIED BIRD CHICKEN WITH CREAMY MAC & CHEESE (IE, MK, S, S1)	BEEF MEATBALL TAGINE WITH FRUITY CHICK PEAS (IE, MK, S, S1)	NOT DELI	CLASSIC MEAT LASAGNE WITH GARLIC BREAD & GARDEN SALAD (IE, MK, S, S1)	FISH & CHIPS WITH FRESH MINTED MUSHY PEAS & HOME MADE TARTAR SAUCE (IE, MK, S, S1)
<b>VEGGIE</b>	BUFFALO CAULIFLOWER MAC & CHEESE (IE, MK, S, S1)	FALAFEL & SMOKY RED PEPPER HUMMUS POTATO PUFFY (IE, S, S1)	NOT DELI	BALSAMIC GLAZED BEAN BUDS & FEU TART (IE, MK, S, S1)	CLASSIC MARGHERITA PIZZA & CHIPS (IE, MK, S, S1)
<b>PUDD</b>	PEACH UPSIDE DOWN SPICED & VANILLA SAUCE (IE, S)	LEMON CHEESECAKE (IE, MK, S, S1)	MIXED BERRY CROUNDE CAKE & CUSTARD (IE, MK, S, S1)	STRAWBERRY ETON MESSAGE POT (IE, MK, S, S1)	CHOCOLATE & ORANGE TARTAR (IE, MK, S, S1)
<b>STREET</b>	BEEF BURRA TACO & CAJUN SPICED WINGS (IE, MK, S)	NAAN CHICKEN CHICKEN TIKKA (IE, MK, S)	TINDAL DOUBLES WITH CORNED CHICKEN CHANNA & RED PEPPER KOLDA (IE, MK, S)	STEAK BIRD CHICKEN & FIRE PIT BEAN WRAP (IE, S)	SALT & PEPPER CHICKEN SPICE BAG (IE, S)
<b>PASTA PIZZINA</b>	TOMATO & BASIL PASTA (IE, S)	CREAMY PESTO PASTA (IE, MK, S)	MELTALL MARRIARA PASTA (IE, S)	MAC & CHEESE (IE, MK, S)	CHEFS CHOICE

**MEAL DEAL**

**Theme Days**

**WIMBLEDON TENNIS**

**Go Vegan**

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

**Oliver's SUMMER MENU WEEK 2**

	MON	TUES	WED	THURS	FRI
<b>MAIN</b>	BEEF CHILLI CON CARNE WITH STEAMED RICE (IE, MK)	TWO CHICKEN CHICKEN/CHICKEN STICKY RICE & KATSU CURRY (IE, S)	NOT DELI	TANDOORI BEEF KEEMA PICKLED FRESH ONIONS & BATA SERVED WITH PULAU RICE (MK)	FISH & CHIPS WITH FRESH MINTED MUSHY PEAS & HOME MADE TARTAR SAUCE (IE, MK, S, S1)
<b>VEGGIE</b>	VEGGIE CHILLI BURETTA & GARLIC SAUCE (IE, S)	VEGETABLE SPRING ROLLS STEAM RICE & KATSU CURRY SAUCE (IE, S)	NOT DELI	FIRE ROASTED CARBONAR & ROLLS PASTA DUAL WITH GARLIC BUTTERED NAAN BREAD (IE, MK)	VEGAN SAUSAGE ROLLS & CHIPS (IE, MK, S, S1)
<b>PUDD</b>	LEED SPICED TARTAR (IE, S)	LEMON BRITTLE CAKE & LEMON SAUCE (IE, MK, S)	APPLE STRUDEL & CUSTARD (IE, MK)	ORANGE & BERRY CROUNDE CAKE (IE, MK)	CHOCOLATE FUDGE CAKE (IE, MK)
<b>STREET</b>	CHICKEN CHOW MEIN (IE, S)	QJIN WHISK CUCUMBER & CHICKEN PALM (IE, MK, S, S1)	SINGAPORE FRIED BREADS (IE, S)	BIRD CHICKEN DRUMS TOASTED PITA, GARLIC YOGHURT & CHICKEN SALAD (IE, MK)	BIRD CHICKEN LEGS & CHIPS (IE, MK)
<b>PASTA PIZZINA</b>	TOMATO & BASIL PASTA (IE, S)	CREAMY PESTO PASTA (IE, MK, S)	MEATBALL MARRIARA PASTA (IE, S)	MAC & CHEESE (IE, MK, S)	CHEFS CHOICE

**MEAL DEAL**

**Theme Days**

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**Go Vegan**

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

**Oliver's SUMMER MENU WEEK 3**

	MON	TUES	WED	THURS	FRI
<b>MAIN</b>	JERK CHICKEN WITH RICE & PEAS (IE, MK, S, S1)	CLASSIC CASSIAGE & MASH (IE, MK, S, S1)	NOT DELI	CHICKEN TIKKA SHANKAR & PALAU RICE (IE, MK)	FISH & CHIPS WITH FRESH MINTED MUSHY PEAS & HOME MADE TARTAR SAUCE (IE, MK, S, S1)
<b>VEGGIE</b>	CARIBBEAN VEGETABLE CURRY WITH RICE & PEAS (IE, S)	VEGGIE SAUSAGE & MASH (IE, MK, S, S1)	NOT DELI	MULTIGRAIN VEGETABLE DUAL WITH VEGETABLE SAUSAGE, SMOKY SAUCE, MASH & BEAUTY LIME (IE, MK, S, S1)	FIRE ROASTED VEGETABLE MASH, SMOKY SAUCE, MASH & BEAUTY LIME (IE, MK, S, S1)
<b>PUDD</b>	STICKY BANANA & CINNAMON LEAF CAKE (IE, MK)	SUMMER BERRY CRUMBLE & CUSTARD (IE, MK)	STICKY TOFFEE PUDDING WITH BUTTERSCOTCH SAUCE (IE, MK)	LEMON MERINGUE PIE (IE, S)	CHOCOLATE MUGGLES CAKE (IE, MK)
<b>STREET</b>	CLASSIC EGGED CHICKEN BURGER, BUNGER SAUCE & PICKLES (IE, MK, S, S1)	STICKY BEEF PAD THAI (IE, MK, S, S1)	CRISPY KALE & BUTTERY TOMATO BAKE WITH JALAPENO VEGANITE (IE, MK, S, S1)	BIRD JERK VEGETABLE SPICED NACHOS WITH PICKLES & SAUCE SALSA (IE, MK)	PORK CHICKEN LEGS & CHIPS (IE, MK)
<b>PASTA PIZZINA</b>	TOMATO & BASIL PASTA (IE, S)	CREAMY PESTO PASTA (IE, MK, S)	MEATBALL MARRIARA PASTA (IE, S)	MAC & CHEESE (IE, MK, S)	CHEFS CHOICE

**MEAL DEAL**

**Theme Days**

**WIMBLEDON TENNIS**

**Go Vegan**

ALL DISHES SERVED WITH SEASONAL VEG OR CHEF SALAD

### MEAL DEAL

We offer a great value meal deal to students which is either a hot meal option (hot main and hot dessert) or a cold meal option (choice of a sandwich or baguette and a fruit or dessert pot).

Students will be able to select these from our clearly marked 'meal deal' labelling.

If your child is eligible to receive a free school meal from school, a meal deal is a perfect choice.



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## UPCOMING THEME DAYS

We are excited to bring even more theme days to the students this term.

These include our BBQ Day with an exciting choice of both meat and vegetarian options.

Our Wimbledon Tennis theme day which runs alongside the 2-week annual sporting event and, finally, to see the Summer holidays in, we will have our last theme day for the Academic Term which will be Ice Cream Day... hopefully with warmer weather!



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## OLIVE DINING SUMMER RECIPE

### STRAWBERRY CHEESECAKE ETON MESS

#### INGREDIENTS

- 300ml Double Cream
- 100g Cream Cheese
- 300g Strawberries
- 2 Tbsp Icing Sugar
- 2 Crushed Meringue Nests
- 2 Crumbled Gingernut Biscuits

#### 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.