

JANUARY - APRIL 2025

HAPPY NEW YEAR

SECONDARY PARENT NEWSLETTER

FEATURED THIS TERM:

[Welcome to the Spring Term](#)

[New Menus & Theme Days](#)

[Seasonal Recipe](#)



WELCOME TO THE SPRING TERM.

We hope you and your family had a restful and enjoyable festive break. We are excited to share with you all the exciting updates, events, and initiatives we have planned for our students.

This year, we are introducing fresh, innovative menus, engaging theme days, and delightful seasonal recipes to enrich our students' experience. Our dedicated team have been working hard to ensure that each month brings something new and special for our school community.

We look forward to a fantastic 2025 and thank you for your continued support.

Please do note, we love hearing feedback about our services! Please feel free to reach out with any questions or comments at marketing@olivedining.co.uk

You can also follow us on Instagram and Twitter to stay updated with all our latest news and activities. Join the online Olive Dining family today!



SPRING TERM

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3-WEEKLY MENUS



In addition to our three-week rotation of hot dishes, we also offer a variety of cold options, including sandwiches, baguettes, and fresh, delicious salads.

We have also updated our menus according to the legislation change regarding gluten. Allergens will show as normal, however the type of gluten will be fitted.

SPRING THEME DAYS COMING UP...

Our theme days are set to continue once a month this term, adding some extra fun and excitement for our students and staff.

JANUARY

CHINESE GARDEN

MENU

- SWEET & SOUR CHICKEN BALLS
- VEGETABLE SPRING ROLLS
- CURRY SAUCE
- SWEET & SOUR
- SOY & GARLIC
- EGG FRIED RICE
- WOK FRIED SOY & GINGER GREENS
- PRAWN CRACKERS
- BANANA FRITTER COOKIES

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FEBRUARY

PIZZA OVEN

MENU

- CLASSIC PEPPERONI
- BBQ VEGGIE SUPREME
- CHERRY TOMATO & TORN MOZZARELLA CALZONE
- SEASONED BAKED WEDGES
- RED PEPPER & SWEETCORN SALAD
- GARLIC & HERB | BBQ | HOT SAUCE | SWEET CHILLI
- CHOCOLATE SHORTBREAD COOKIES

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MARCH

TACO FEAST

MENU

- CRISPY CHICKEN, LETTUCE, BAJA MAYO & CHARRED PINEAPPLE SALSA WITH SOFT CORN TORTILLAS
- ANCHO CHILLI BEEF BIRRIA, WHITE ONION & CORIANDER WITH HARD SHELL TORTILLAS
- CAJUN ROASTED SWEET POTATO, PINK ONIONS & AVOCADO SALSA WITH SOFT CORN TORTILLAS
- CHILLI & GARLIC ROAST WEDGES
- CHILLI MAYO | BAJA MAYO | SALSA
- CHILLI & LIME ROASTED PINEAPPLE UPSIDEDOWN CAKE

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APRIL

BURGER BAR

MENU

- FULLY LOADED CHEESEBURGER OR SPICY BEAN BURGER WITH CHARRED CORN RELISH & CHIPOTLE MAYO
- KETCHUP | MUSTARD | BURGER SAUCE | CHIPOTLE MAYONNAISE
- ROSEMARY SALTED RUSTIC WEDGES
- AUTUMN VEGETABLE SLAW
- SMORES ROCKY ROAD

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CARROT CAKE

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INGREDIENTS:

250ml sunflower oil
4 large eggs
225g light brown sugar
200g carrots, coarsely grated
300g self-raising flour
2tsp baking powder
1tsp mixed spice
1tsp ground ginger

PREP TIME: 10 MINS

COOK TIME: 35 MINS

FOR THE ICING:

50 g margarine, at room temperature
25 g icing sugar
250 g full-fat cream cheese
a few drops of vanilla extract

METHOD:

- Preheat the oven to 180C/fan 160C/gas 4. Grease two deep 20cm round sandwich tins and line the bases of the cake tins with baking parchment.
- Put the oil, eggs, and sugar into a large mixing bowl. Whisk until the mixture is well combined, lighter, and noticeably thickened. Gently fold the carrot into the cake batter, and then stir in the flour, baking powder, mixed spice, ginger, until evenly blended.
- Spoon the mixture evenly in the tin. Put the cake in the oven and bake for about 35 minutes, or until golden brown, risen, and shrinking away from the sides of the tin. Transfer to a wire rack to cool.

FOR THE ICING:

- Put the margarine, icing sugar, cream cheese and vanilla extract in a bowl and whisk using a hand or electric whisk until smooth and thoroughly blended.
- Spread the icing on the cake.