

MAY - JULY 2026

SECONDARY PARENT NEWSLETTER



Featured this term

- Welcome to the Summer Term
- New Menus & Theme Days
- Seasonal Recipe

Welcome to Summer Term

We hope you've had a fantastic start to the Summer Term and enjoyed a lovely Easter break.

In this edition of our newsletter, we're excited to share our new menus, upcoming theme days including our Summer BBQ and International Food Week, plus an exclusive Olive recipe for you to try at home.

As always, we welcome your feedback. If you have any questions or comments, please email us at marketing@olivedining.co.uk or call our head office on 01959 564 700.

You can also follow Olive Dining on Instagram and Twitter to keep up to date with our latest news and activities.

Great Value Meal Deal

Students enjoy a delicious, nutritious and affordable meal with our School Meal Deal. They can pick either from a hot or cold option. Meal deals are available for Free School Meal Students too - they need to look out and choose items with our purple labelling on.

I AM IN THE MEAL DEAL



AVAILABLE FOR FREE SCHOOL MEAL STUDENTS TOO

Join the Olive Family!

Remember to follow us on our Social Channels.



Google
Reviews ★★★★★

Leave us
a review

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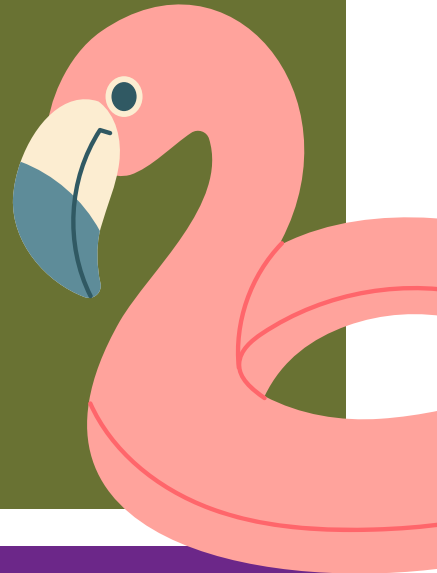
3 Weekly Menus

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.



Summer Theme Days Coming Up



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Leave us a review

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STRAWBERRY *Cheesecake*



Delicious



INGREDIENTS

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

PREP TIME: 20 mins
CHILL TIME: 30 mins

METHOD

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



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