

APRIL 2024 - JULY 2024

SUMMER TERM

SECONDARY PARENT NEWSLETTER



FEATURED THIS TERM:

Welcome to the Summer Term

New Menus & Meal Deal

Theme Days

Seasonal Recipe



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

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

SUMMER MENUS

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.



MEAL DEAL

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.