

WELCOME BACK

SECONDARY PARENT NEWSLETTER

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Welcome back from all of us at Olive Dining

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 each month!
Indian Feast in November and our special Christmas Countdown which run through all of December.

NOVEMBER 2024

OLIVE HIGHLIGHTS

SECONDARY PARENT NEWSLETTER

There is always lots going on, not forgetting our theme day calendar where we have some special themed menus for students to enjoy.



Please do note, we love hearing feedback about our services! Please feel free to reach out with any questions or comments at enquiries@olivedining.co.uk or by calling our head office at 01959 564 700.

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!



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NOVEMBER 2024

THEME DAYS

SECONDARY PARENT NEWSLETTER

THEME DAYS COMING UP...

INDIAN FEAST

Indian Feast
Flavours Full of Spices

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CHRISTMAS TIME

Christmas Countdown
Festive Specials

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NOVEMBER

INDIAN FEAST

MENU

CHICKEN DHANSAK

BHAJI LOADED NAAN

PANEER JALFREZI

DAHL MAKHANA

SERVED WITH SAFFRON RICE

MANGO & COCONUT LASSI

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DECEMBER

CHRISTMAS COUNTDOWN

MONDAY

TURKEY BIRRIA
TACO WITH HOT
CRANBERRY SAUCE

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PARSNIP SOUP

SEASONAL RECIPE



We have added a recipe to our newsletter which you may like to try at home.

METHOD Serves 4 - 20 minutes cooking time

- Put the parsnips, onion, garlic, chilli flakes, stock, salt and pepper in a larger saucepan.
- Bring to the boil and then cook over a medium heat for about 20 minutes or until the parsnips are very tender.
- Add the milk and blend until smooth. If your soup is too thick when it is finished, you can add a little extra milk or stock.

INGREDIENTS

- 800g Parsnips - peeled and cut into small chunks
- 1 onion – roughly chopped
- 2 garlic cloves – roughly chopped
- ½ tsp dried chili flakes (add more or less to your taste)
- 750 ml hot vegetable stock
- Salt and pepper – add more at the end to your taste if needed
- 300ml milk (can swap to a dairy free alternative to make this recipe vegan)