

HELLO!

Welcome from all at Olive Dining!

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We love to hear feedback on the service we provide.

Please send any questions or requests to:
enquiries@olivedining.co.uk

You can also check out our app!
The Olive Dining app makes it easier than ever to stay up-to-date with what food is being served, and what's going on with the company.

We are also on Instagram and Twitter.



Follow us on social media!



@olivediningltd



@olivediningltd



WELCOME

What's New?

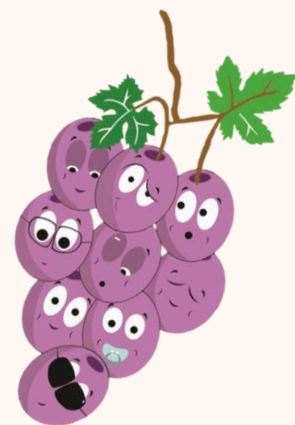
Hello and welcome, I would like to take this opportunity to introduce you to Olive Dining. We will be your new catering provider starting from April.

Here at Olive we pride ourselves on the food we produce and the ingredients that we use. We ensure that we use locally sourced produce to support the local community and manage road miles to support the environment. Recently we have been awarded the Gold Food Standard for Food for Life by the Soil Association.


All our food is prepared in the school kitchen from scratch, the staff are trained in creating the menus that we provide, our focus is on nutrition, creating an innovative menu that the students will enjoy.

Your input and feedback on the service we provide is important to us, and I very much look forward to meeting you.

Stephanie Spratt, MD Olive Dining Ltd



WEEK 1 MENU

[WEEKLY MENU] <small>Olive dining</small> Week 1					
Weeks Commencing: Monday: 12th April - Monday 3rd May - Monday 24th May - Monday 21st June - Monday 12th July					
	Monday	Tuesday	Wednesday	Thursday	Friday
 Main Dish of the Day	Chicken Sausages, Caramelised Onions and Gravy (G, MK, SU)	Mexican Style Beef (CE)	Roast Chicken & Roast Gravy (SO)	Beef Lasagne (G, MK)	Crispy Battered Fish Fillet (F, G)
Vegetarian Dish of the Day	Quorn Sausages, Caramelised Onions and Gravy (E, G, MK, SO)	Roasted Vegetable & Bean Fajita (CE, G)	Sweet Potato, Red Onion & Lentil Pasta (E, G)	Roasted Winter Vegetable Lasagne (G, MK)	Macaroni Cheese (G, MK, MU)
Vegetable Choice	Mash Potato (MK) Carrots Garden Peas	Steamed Rice Broccoli Cauliflower	Roast Potatoes Medley of Seasonal Vegetables	Garlic Bread (G) Green Beans Carrots	Chipped Potatoes Baked Beans Seasonal Vegetables
Dessert of the Day	Fresh Fruit Salad	Fresh Fruit Salad	Fresh Fruit Salad	Fresh Fruit Salad	Fresh Fruit Salad
Jacket Potato Bar	See Board for Details	See Board for Details	See Board for Details	See Board for Details	See Board for Details
Cold Selection	Help Yourself Salad Bar Home Baked Breads (G) Fresh Fruit	Help Yourself Salad Bar Home Baked Breads (G) Fresh Fruit	Help Yourself Salad Bar Home Baked Breads (G) Fresh Fruit	Help Yourself Salad Bar Home Baked Breads (G) Fresh Fruit	Help Yourself Salad Bar Home Baked Breads (G) Fresh Fruit
<small>Allergens: CE = Celery CR = Crustacean E = Eggs F = Fish G = Gluten L = Lupin MK = Milk MO = Molluscs MU = Mustard N = Nuts (Nut Free Menu) P = Peanut (Nut Free Menu) SE = Sesame SO = Soya SU = Sulphur</small> PLEASE NOTE: ALL MEAT SERVED IS HALAL					

St Paul's Way
Foundation School

Olive
dining
food with passion

COMING UP THIS TERM: THEME DAYS



APRIL 2021
ST GEORGE'S
DAY



MAY 2021
A TASTE OF AFRICA



JUNE 2021
THE QUEEN'S
BIRTHDAY

WHAT'S IN SEASON?

There are many benefits to eating seasonal produce as well the environmental aspect. Be it by plane, train or automobile – when food has to come a long way to get to you, it comes with a carbon footprint. It is also much healthier, it tastes better and it's exciting!

Whatever the reason, there's something about seasonal eating that seems natural and instinctive.



Apr: Broad Beans



May: Spinach



Jun: Raspberries

Seasonal Recipe: Spinach & Feta Pie

Ingredients - Serves 12 Method

- 400g Frozen spinach leaves, defrosted squeezed out excess water
- Pinch of nutmeg
- 200g feta cheese, crumbled
- 4 eggs
- 500g filo pastry
- Oil to brush

1. Roughly chop the spinach that has had the excess water squeezed out put into a bowl along with the feta, nutmeg and eggs. Mix well.
2. Carefully unroll the filo pastry. Cover with some damp sheets of kitchen paper to stop it drying out. Take a sheet of pastry and brush liberally with some of the oil. Drape oil-side down in a 22cm baking tray so that some of the pastry hangs over the side. Brush oil on another piece of pastry and place in the tin, just a little further round. Keep placing the pastry pieces in the tin until you have roughly three layers, then spoon over the filling. Pull the sides into the middle, scrunch up and make sure the filling is covered. Brush with a little more oil.
3. Heat oven to 180C/fan 160C/gas 4. Cook the pie for 30 mins until the pastry is crisp and golden brown. Remove from the tray, slice into wedges and serve with salad.



HALAL



At St Paul's Way
Foundation
Trust School 100%
of the meat served
is Halal.

COVID and Olive Dining's Sustainability & Environment Policy



How we're handling COVID

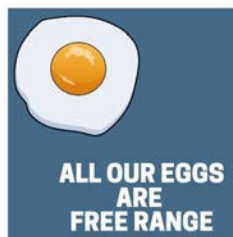
Olive Dining are taking the safety of the students and staff extremely seriously as we prepare to return to school in April. We are continuously reviewing Government guidelines and adjusting our Risk Assessments accordingly.

Some of the measures that we have put in place are as follows:

- Risk Assessments published on our website
- COVID 19 secure workplace declaration in place in the kitchens
- Team training on increased hygiene practises
- Employee Health declaration on resuming work
- No external visitors allowed in the kitchen
- No agency workers will be used
- Cashiers will wear visors where social distancing cannot be practiced
- Biometric readers sanitised between use
- Reduced menus to speed queues and aid social distancing



Sustainability and the Environment



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