

HAPPY NEW YEAR

A LITTLE UPDATE

COMING UP THIS TERM:

New Menus 1

Upcoming Theme Days

COVID - Safety Measures 2

Seasonal Recipe

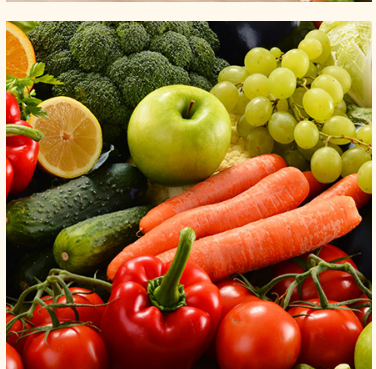
What's in Season 3

We love to hear feedback on the service we provide. Please send any questions or requests to: enquiries@olivedining.co.uk

Follow us on social media!

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A LITTLE UPDATE

Sample Menus

WINTER MENU WEEK 1

| | MON | TUES | WED | THURS | FRI |
|---------------------------------------|--|---|---|--|---|
| MEAL DEAL MAIN & DESSERT £ | <p>MEAL DEAL MAIN & DESSERT £</p> <p><i>Theme Days</i></p> | | | | |
| MAIN | Jack Chicken with Rice Pilaf | Turkey Cauli with MM Veggie Pasta Bake & Chilli Sauce | Traditional 'Sheer' Beef, Baked Potatoes, Yorkshire Pudding & Salad | Chicken Tikka Masala with Pilau Rice | Fish & Chips with Fresh Home Made Peas & Potatoes 'Tortosa Sauce' |
| VEGGIE | Caribbean Tossed Vegetable Curry with Sweet Potato | Falafel Dishes with Tahini & Chilli Sauce | Roasted Lamb & Chicken Leaf with Large Tomato Sauce | Sweet Potato & Sprouts Potato Dish | Vegetarian Chick Pea, Sweet Corn & Tomato Salads |
| PUDD | American Pancakes with Spaghetti Toppings | Lemon & Poppy Seed Cake with Lemon Sauce | Pump & Plum Cornish with Custard | London Oven Shared Pumpkin Cake with Custard | Chocolate Brownie with Orange Creams |
| HOT DELI | Pho or Banh Mi | Plantain & Potato Pasta | Pasta Pasta | Pasta & Pizza | Baked Fish Pudding with Potato, Lettuce & Sauce |
| STREET | BBQ Pulled Brisket Burger with Chilli Wings & Potatoes | Garage BBQ Chicken, Sausage, Rice & Chilli Sauce | Vegetarian Spring Roll, Egg Fried Rice, Sweet & Sour Sauce | Vegetarian Noodle with Chilli Sauce | Chicki Dishes |
| ALLERGENS KEY | <p>GF - GLUTEN FREE DF - DAIRY FREE F - FISH E - EGGS C - CELERIAC CS - CORN SO - SOY SAUCE L - LUPIN M - MILK N - NUTS NPK - NUTS, PEANUTS & KIDNEY BEANS NPKS - NUTS, PEANUTS & SESAME SEEDS NPKS - NUTS, PEANUTS & SESAME SEEDS</p> | | | | |

WINTER MENU WEEK 2

| | MON | TUES | WED | THURS | FRI |
|---------------------------------------|--|--|---|---|---|
| MEAL DEAL MAIN & DESSERT £ | <p>MEAL DEAL MAIN & DESSERT £</p> <p><i>Theme Days</i></p> | | | | |
| MAIN | Italian Beef Lasagne served with Spiced Bread | Thai Green Curry Shrimp & Peas | Butcher's Choice Sausage & Mash with Irish Curry | Yoghurt Chicken, Cakes, Steamed Rice & Sweet Cream | Fish & Chips with Fresh Home Made Peas & Potatoes 'Tortosa Sauce' |
| VEGGIE | '21' Cheese Mac & Chilli with Herb Chut & Meat Sauce | Mediterranean Vegetable Curry with Lentils | Veggie Sausage Toast in the Hoag with Lemon & Olive Oil | Roasted Vegetable & Black Bean with Sweetcorn Salads | Roasted Vegetables & Cauliflower |
| PUDD | Salted Caramel Cheesecake | Warm Apple Pie & Whipped Cream | Classic Jam & Custard | Hot Lemon Cake with Orange Sauce | Wintery Berry Plum Crumble & Custard |
| HOT DELI | Chicken Pasta | Roasted Mediterranean Vegetable Pasta | Carri BBQ Chicken Pasta | Turkey & Macaroni Pasta | Buttered Sausage with Chips & Gravy |
| STREET | Chicki Dishes | Pho or Banh Mi | Sausage, Veggie, Spicy Fry Noodles | Chicken Sausages with Herb Sauce, Char-grilled Wrap & Sticky Rice | Chicki Dishes |
| ALLERGENS KEY | <p>GF - GLUTEN FREE DF - DAIRY FREE F - FISH E - EGGS C - CELERIAC CS - CORN SO - SOY SAUCE L - LUPIN M - MILK N - NUTS NPK - NUTS, PEANUTS & KIDNEY BEANS NPKS - NUTS, PEANUTS & SESAME SEEDS</p> | | | | |

WINTER MENU WEEK 3

| | MON | TUES | WED | THURS | FRI |
|---------------------------------------|--|---|---|---|---|
| MEAL DEAL MAIN & DESSERT £ | <p>MEAL DEAL MAIN & DESSERT £</p> <p><i>Theme Days</i></p> | | | | |
| MAIN | Chicken & Mushroom Pie served with Creamy Mashed Potatoes | Classic Lasagne Bolognese with Seasonal Wedges & Burger Sauce | Roast Lamb & Potato, Chicken, Roast Potatoes, Winter Vegetables & Roast Gravy | Lamb Mince with Garlic Bread & Chilli Sauce | Fish & Chips with Fresh Home Made Peas & Potatoes 'Tortosa Sauce' |
| VEGGIE | Vegetarian & Vegan Cheese Cottage Pie | Mexican Veggie Burger with Seasonal Wedges & Burger Sauce | Roasted Vegetable & Lentil Stuffed with Tomato Sauce | Sourdough Sausage & Potato Pie | Chicken & Chips with Potatoes & Chips |
| PUDD | Banana & Chocolate Chip Cake with Chocolate Sauce | Wintery Berry Cheesecake | Sticky Toffee Pudding with Bourbon Sauce | Orbit Apple & Cinnamon Cakes with Lemon Sauce | Chocolate Fudge Cake with Vanilla Sauce |
| HOT DELI | Chicken & Potato Pasta | Turkey & Bean Pasta | BBQ Sausage & Macaroni Pasta | Chicken Pasta | Chicken & Potato Lasagne |
| STREET | Burger Bank | Chicki Dishes | Pho or Banh Mi | Pho or Banh Mi | Chicki Dishes |
| ALLERGENS KEY | <p>GF - GLUTEN FREE DF - DAIRY FREE F - FISH E - EGGS C - CELERIAC CS - CORN SO - SOY SAUCE L - LUPIN M - MILK N - NUTS NPK - NUTS, PEANUTS & KIDNEY BEANS NPKS - NUTS, PEANUTS & SESAME SEEDS</p> | | | | |

Upcoming Theme Days

25th Jan
Dirty Fries

DIRTY FRIES MENU

Slow Braised Brisket with Chimichurri Sauce (GF, M), BBQ Pulled Chicken (GF, M), Mexican Refried Beans & Avocado (GF), Cajun Spiced Breaded Potluck (GF, M, S)

SALADS
Mixed Leaves, Pickled Red Onions (SU), Roasted Paprika Sweetcorn, Sliced Chilies, Jalapenos, Lime & Cucumber Salsas, Sliced Tomatoes, Salsa, Spiced Roasted Peppers & Grated Cheddar (M)

DIPS
Chimichurri (GF), Garlic Mayo (E), Tomato Salsa, Buffalo Sauce (SU), Guacamole, Sour Cream (MM)

1st Feb
Chinese New Year

Olivedining CHINESE NEW YEAR 1 FEBRUARY 2022

GROUNDPOWER CHICKEN, DRIED CHILLIES & TOASTED SESAME
BEEF IN BLACK BEAN, SIZZLED ONIONS, CHILLI & SPRING ONION
SIROIAN STYLE VEGETABLES & QUDON

ORIENTAL EGG FRIED RICE
STIR-FRIED CHINESE GREENS, SOY SAUCE & GARLIC
PRAWN CRACKERS

TOFFEE AND SESAME BANANA FRITTERS WITH CHANTILLY CREAM
FORTUNE COOKIE

新年快乐
HAPPY CHINESE NEW YEAR
2022
YEAR OF THE TIGER

1st March
Shrove Tuesday

JOIN US FOR PANCAKES 1 MARCH 2022

A LITTLE UPDATE

Covid-19 Update

Olive Dining continue to take the safety of the students and staff extremely seriously as we start to return to school.

As always, we continuously review Government guidelines and adjust 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
- The wearing of PPE - visors and masks at food serving times and masks at all times

Seasonal Recipe Beetroot & Chocolate Brownies



Ingredients

- 375g Dark chocolate chips
- 375g Butter
- 6 Eggs
- 375g Caster sugar
- 225g Sifted plain flour
- A pinch of salt
- 50g Raw beetroot

Method

- Grease and line a baking tray with parchment
- Melt the chocolate and butter together in a bowl over a pot of simmering water
- Beat the eggs and sugar together until light and fluffy
- Add the melted chocolate mix to the eggs and mix
- Fold in the sifted flour and salt
- Pour mixture into a baking tray
- Bake for 20 minutes at 165C
- Leave to cool, portion and serve.

A LITTLE UPDATE

What's in Season?

Eating seasonal produce whenever possible is the eco-decision.

Seasonal fruit and veg requires significantly less emissions to grow as it will not require heating greenhouses and does not need to be flown overseas. Buying seasonal also allows the local and national farmers to flourish, and also means your food is fresher, tastier and packed with nutrients. What's not to love!



January Beetroot

Packed with essential nutrients, beetroots are a great source of fibre, folate, potassium & vitamin C



February Oranges

Oranges are a great source of several vitamins and minerals, especially vitamin C, thiamine, folate & potassium



March Rhubarb

Rhubarb is a great source of vitamin K1, which is important for blood clotting and bone health