

Royal Greenwich

Trust School





Olive Dining is passionate about the food we produce at your school.

Choosing great food is not just about a food choice but a whole lifestyle choice too.

The chef team at Royal Greenwich are passionate about creating the right choices for our customers, we ensure that our menus reflect popular flavours, cultural choices and made with high quality ingredients.

The onsite team are skilled and knowledgeable about the food we serve, they can provide students with information to support specific diets or cultural choices.

The menu changes 3 times per year and includes Chefs Specials and Theme Days to ensure innovation and variety.

Alongside our brilliant menu's we provide an extensive array of food choices from breakfast to home time, including hot and cold menu items from a two course lunch to a chilled salad box or noodle pot.







GOLD FOOD FOR LIFE

We are very proud to have obtained Gold food for life at Royal Greenwich this means we serve fresh, local and honest food.

- All meat on Food for Life Served Here menus is from animals reared on farms that meet UK legal welfare standards as a minimum.
- All eggs come from free range hens.
- Food for Life Served Here menus are free from endangered fish
- Food served on Food for Life Served Here menus is free from artificial trans fats and additives like aspartame and MSG.
- Food for Life Served Here helps to ensure that at least 85% of food is freshly made

HALAL

Olive Dining currently uses a HFA accredited UK Supplier of Halal Poultry, Beef and Lamb used in our daily menus.

