

JANUARY - APRIL 2025

HAPPY NEW YEAR

PRIMARY PARENT NEWSLETTER

FEATURED THIS TERM:

Welcome to the Spring Term

New Menus & Theme Days

Seasonal Recipe

WELCOME TO THE SPRING TERM.

We hope you and your family had a restful and enjoyable festive break. We are excited to share with you all the exciting updates, events, and initiatives we have planned for our students, this term.

We are introducing fresh, innovative menus, engaging theme days, and delightful seasonal recipes to enrich our students' experience. Our dedicated team have been working hard to ensure that each month brings something new and special for our school community.

We look forward to a fantastic 2025 and thank you for your continued support.

Please do note, we love hearing feedback about our services, so please feel free to reach out with any questions or comments to marketing@olivedining.co.uk

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!



SPRING TERM

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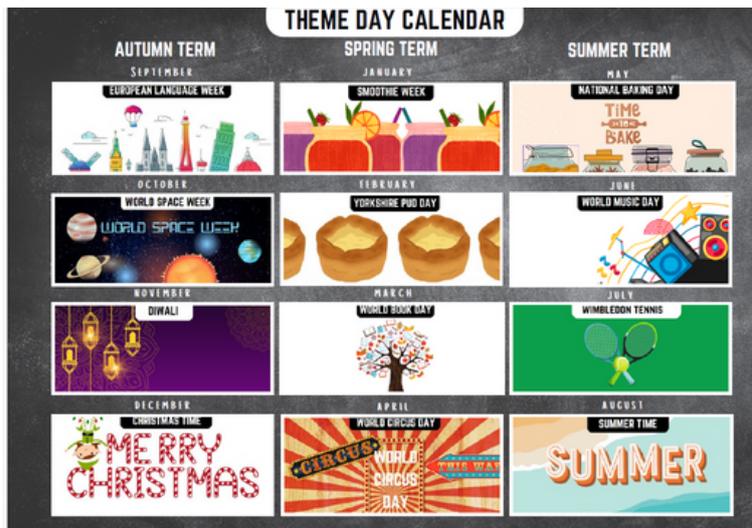
BRAND NEW SPRING MENUS

Our newly designed menus run in 3-weekly cycles, offering a large variety of different dishes and flavours, which suit all the children's tastes. They now display seasonal veg... Look out for the veggie icons! We have also updated our menus according to the legislation change regarding gluten. Allergens will show as normal, however the type of gluten will be changed.



SPRING THEME DAYS COMING UP...

Our special themed events will continue to take place each month, kicking off with 'smoothie week' which will include the likes of peach melba and super berry smoothie! These days aim to bring some extra fun and excitement for the children, and we believe days such as 'World Book Day' and cultural days, for example, 'Diwali' offer creative and engaging ways to enhance education and personal development, plus, they encourage an inclusive and vibrant school community.



CARROT CAKE

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INGREDIENTS:

250ml sunflower oil
4 large eggs
225g light brown sugar
200g carrots, coarsely grated
300g self-raising flour
2tsp baking powder
1tsp mixed spice
1tsp ground ginger

PREP TIME: 10 MINS

COOK TIME: 35 MINS

FOR THE ICING:

50g margarine, at room temperature
25g icing sugar
250g full-fat cream cheese
A few drops of vanilla extract

METHOD:

- Preheat the oven to 180C/fan 160C/gas 4. Grease two deep 20cm round sandwich tins and line the bases of the cake tins with baking parchment.
- Put the oil, eggs, and sugar into a large mixing bowl. Whisk until the mixture is well combined, lighter, and noticeably thickened. Gently fold the carrot into the cake batter, and then stir in the flour, baking powder, mixed spice, ginger, until evenly blended.
- Spoon the mixture evenly in the tin. Put the cake in the oven and bake for about 35 minutes, or until golden brown, risen, and shrinking away from the sides of the tin. Transfer to a wire rack to cool.

FOR THE ICING:

- Put the margarine, icing sugar, cream cheese and vanilla extract in a bowl and whisk using a hand or electric whisk until smooth and thoroughly blended.
- Spread the icing on the cake.