

JANUARY - APRIL 2026

SECONDARY PARENT NEWSLETTER



Welcome to Spring Term

We hope you and your family had a restful and enjoyable festive break. We're excited to share the updates, events and initiatives we have planned for our students this year.

In 2026, we're introducing fresh, innovative menus, engaging theme days and seasonal recipes designed to enrich our students' experience. Our dedicated team has been working hard to ensure each month offers something new and special for our school community.

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

We always welcome your feedback. If you have any questions or comments, please reach out to us at marketing@olivedining.co.uk.

Great Value Meal Deal

Enjoy a delicious, nutritious and affordable meal with our School Meal Deal. You can pick either from a hot or cold option. Meal deals are available for Free School Meal Students too - just look out and choose items with our purple labelling on.



I AM IN THE MEAL DEAL



AVAILABLE FOR FREE SCHOOL MEAL STUDENTS TOO

Join the Olive Family!

Remember to follow us on our Social Channels.



Leave us a review

For any queries please contact: marketing@olivedining.co.uk



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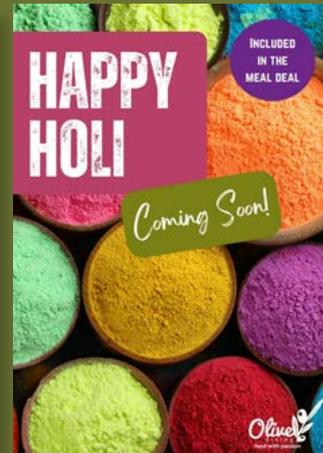
3 Weekly Menus

In addition to our three-week rotation of hot dishes, we also offer a variety of cold options, including sandwiches, baguettes and fresh delicious salads.

We have also updated our menus according to the legislation change regarding gluten.



Spring Theme Days Coming Up



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CARROT Cake

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

For the icing:

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

PREP TIME: 10 mins

COOK TIME: 35 mins

METHOD

1. 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.
2. 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.
3. 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:

1. 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.
2. Spread the icing on the cake.



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Reviews *****

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