

SPECIAL THEME DAYS



THEME DAYS

We host exciting and fun themed days throughout the year, tied to school key events and activities.

Our chef development team create a special menu for each occasion, and our on-site team decorate the dining room to make the experience memorable and enjoyable for the children.

TASTE TABLE

We set up a daily tasting table for the children so they can visually explore the dishes available each day.

This helps them decide what they'd like to eat before reaching the counter, encouraging independent choice and reducing queue times.



Olive
dining
food with passion

Hello from OLIVE



HELLO & WELCOME

Hello and Welcome! We are delighted to take this opportunity to introduce you to Olive Dining.

At Olive, we pride ourselves on the food we produce and the ingredients we use. We ensure that we use locally sourced produce to support the local community and manage road miles to protect the environment.

We have a fantastic choice of menus which run in 3-weekly cycles. Each of our menus have been especially created with the school in mind and offer exciting and varied hot dishes, packed full of flavour.



HOT & COLD OPTIONS

In addition to our menus and hot school meals, we also offer a cold deli selection featuring freshly prepared salads, sandwiches, and baguettes - all tasty and nutritious.

This cold option is perfect for children who prefer a lighter meal and offers a convenient alternative for parents, helping save both time and money on packed lunches.

We believe there are many advantages to children enjoying a school meal - whether hot or cold. These benefits include promoting a balanced diet, reducing the risk of hunger, and supporting better focus and concentration in the classroom.



Daily Taste Tables are set-up for students to see what is on offer that day.

Deli Salad Bars offer a variety of delicious and nutritious salads for students.



All KS1 Students can enjoy free school meals, and depending on location may be entitled in KS2 as well.



All allergens are always clearly listed on our menus and at the counter.



We follow a zero-waste food policy, with sustainability as a core priority in everything we do.