

Olive Dining Water
Stations offer
flavoured waters that
promote healthy
hydration.

Excellent value, hot or cold mix & match meal deals to offer greater choice & variety.



We have a daily salad bar available which is full of delicious and nutritious salads.





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









## **HELLO & WELCOME**



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

At Olive, we take great pride in the quality of our food and the ingredients we use.

We prioritise locally sourced produce to support the local community and reduce our environmental impact.

Our fantastic menus operate on a 3-week cycle, especially designed with the school in mind, which offer a variety of exciting and flavourful hot dishes.

Additionally, we provide a cold deli with a large number of freshly filled baquettes, sandwiches and bagels.

## **HEALTHY EATING**

We are committed to cooking every dish from scratch using fresh ingredients - no added sugar substitutes, packet mixes, or preprepared meals.

Instead, we create original recipes using wholesome, natural alternatives like fruits, vegetables, and herbs, all prepared on-site with care.

Our goal is to minimise waste to the lowest practical level by responsibly managing both the waste we produce and receive. We also conduct environmental audits and track our performance against set targets to continually improve our waste reduction efforts.





We offer a diverse range of culinary concepts, giving students the chance to explore and enjoy a wide variety of dishes from different cultures.



MORNING BREAK Students can enjoy a wide selection of morning break items, from Nachos with Salsa to BBQ Chicken Wings with Golden Rice and Chicken Chow Mein.



THEME DAYS Our theme days are held monthly for students and staff, creating a fun and engaging atmosphere with a special menu tailored to each theme.



## **POP UP EVENTS**

We host bespoke pop-up events that bring a fresh and unexpected twist to the school day. These events generate a real buzz among students and staff, offering unique food experiences.