

Friday 18th July

Dear Parents/Carers,

Our first theme of Year 5 will be Master Chef – Food of the gods, in which children will learn about the Ancient Greeks. To inspire the children, we will be having a visit from local restaurant ‘Eat Greek’ on Tuesday 16th September 2025, who will be providing the children with authentic Greek dishes to taste. Children will also have the opportunity to make dolmadakia (stuffed vine leaves) and a Greek salad.

The cost of this activity is £4.50 and is to be paid for online via Arbor. Please make your payment no later than **Tuesday 9th September 2025**. Whilst the cost of the activity is a voluntary contribution, it may have to be cancelled if insufficient contributions are received. If you have any problems with payments, please make an appointment to see Mrs Thorp as soon as possible.

If your child is allergic to any of the ingredients below, please [click here](#) to let us know by **Tuesday 9th September 2025** at 4.30pm.

Ingredients:

Portokalopita Orange cake

Contains: orange syrup (water, sugar, orange slices, cinnamon), puff pastry (**yoghurt**, **eggs**, sugar, sunflower oil, orange juice, orange aroma), baking powder, pastry sheets (**wheat** flour, corn starch, water, salt), candied orange slice (oranges, sugar, glucose syrup). *Product may contain traces of **soy**, **sesame** and **sulphites**.

Dolmadakia Stuffed Vine leaves

Contains: vine leaves in brine (water, salt, **citric acid**), rice, oregano, salt. *Product may contain traces of celery.

Tzatziki

Contains: Greek **yoghurt**, salt, olive oil, **vinegar**, cucumber, garlic, dill.

Pita bread:

Contains: corn flour, water, dry yeast, salt, sugar, sunflower oil, olive oil, oregano. *Product may contain traces of **wheat**.

Greek Salad

Contains: tomatoes, cucumber, red onion, green olives, **Feta cheese**, salt, olive oil, **vinegar**, oregano.

Many thanks,

Year 5 Team