

Foodservice Digest

Leading trends for
foodservice and retail

Big, bold flavours

from disparate cuisines
find commonality in
fusion dishes that
draw from a global
pantry.*

When 2 become 1 – the perfect pairings to diversify your traditional tastes

Spring 2025 is all about sharing the love through innovation and diversification. Pairing nostalgic, old-school dishes with modern twists creates a unique fusion of flavours and experiences.

By blending tradition with innovation, menus can tap into the emotional connection diners have with comfort foods while surprising them with bold and unexpected combinations.

*Source: The Food People, Food & Beverage Trends 2025-2026

Variety is the spice of life:

- **Feed the soul:**
Break the rules of tradition with variety!
- **Freedom of choice:**
Have it how you want it, whenever you want it.
- **A modern take on nostalgia:**
Classic flavours reimaged with innovative ingredients.
- **Fusion excellence:**
Sweet and savoury meet to create big, bold flavours.

The rule is – there are no rules!

Why not try making these small changes to your menu for a new spin on old favourites?

Sweet donut served with hot honey dip

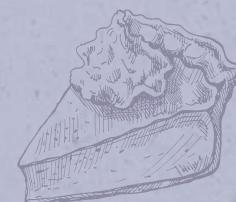
- o Sweet meets spicy in this indulgent dessert. A fluffy donut, fried to golden perfection in [Prep frying oil](#), is paired with a unique hot honey dip – think sweet honey with a kick of spice. Using the Honeyracha sauce from Lion adds an exciting flavour contrast, making it an unforgettable treat for your customers.

Fried pickles with a honey mustard dip

- o Crispy, tangy pickles are the ultimate comfort snack, and when paired with the creamy, slightly sweet [Lion Honey & Mustard Dressing](#), they become an irresistible appetiser. A great addition to bar menus or as a side for burgers and sandwiches.

Chocolate chilli torte

- o A decadent dessert for plant-based diners and chocolate lovers alike. This rich chocolate torte, made with [Whirl's versatile plant-based butter](#) alternative, offers a velvety texture and indulgent flavour. Finish it with a drizzle of [Lion's Very Hot Chilli Sauce](#) for a sophisticated balance of sweetness and subtle heat.



Wherever, Whenever, Whatever

Encourage customers to explore bold flavours at any time of day. With the rise of flexible dining habits, the rules of traditional mealtimes are fading. Entice diners to enjoy their favourite meals whenever they crave them.

Gen Z consumers
43% more likely
to seek out food
options that are
customisable
(GWI, 2024) mini
plates make this
possible

Whenever – breakfast for tea

Have what you want, when you want it. Encourage diners to enjoy breakfast favourites throughout the day! Break the mould with innovative pairings and twists.

Take baked beans to the next level with a kick of heat from Lion's hot sauces – whether it's a smoky chipotle twist or a fiery piri piri upgrade. Fry mini hash browns in Prep oil and serve as a loaded side. Top with crispy bacon, melted cheese, Lion Buttermilk Ranch Dressing, and spring onions.

Pop pancakes and waffles on your menu as an any-time snack – not just for dessert or breakfast! Serve 'swavoury' with fried chicken and a drizzle of maple syrup.

Wherever – sweet treats to delight

Anytime snacking on treats and decadent sweets. Cater to busy, on-the-go lifestyles with hand-held, indulgent sweet snacks that satisfy any craving.

Think a banoffee pie pot – a classic dessert reimagined for convenience. Layers of crushed biscuit, sliced bananas, whipped cream, and luscious caramel sauce made with Whirl's butter alternative assembled in a portable pot. Or take the humble rice pudding to the next level by serving it with a swirl of Lion's Apple Sauce. The creamy, comforting texture of the pudding is beautifully complemented by the sauce.

Whatever – make it mini

Fancy a roast but also hankering for a spicy noodle? You can! Tap into the growing demand for small plates and customisable meals. Remixing cuisines and flavours offers endless opportunities for creative expression.

Offer a playful twist on a British classic by serving a snack-size roast beef dinner inside fluffy, golden Yorkshire puddings topped with Lion's Horseradish Sauce. Perfect as a nostalgic appetiser or a hearty bar snack. Serve fish nuggets and chips – fried in Prep, alongside Lion Tartare Sauce mixed with a dollop of Lion's Very Hot Chilli Sauce for an added kick. Or create a mini chicken kiev – made with flavourful Garlic & Herb Whirl.

AAK Foodservice and our renowned brands provide the expertise and products to bring these trends to life.



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