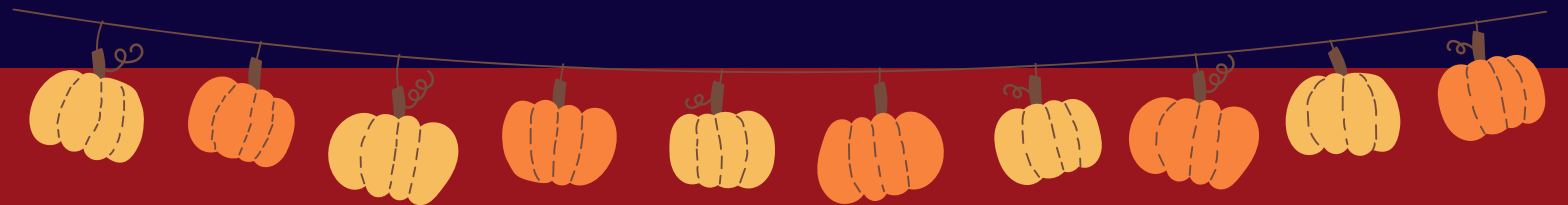




SPOTTED... OCT 25



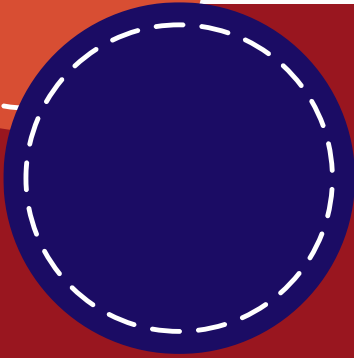
A sneak peek into consumer demands, flavours,
and future trends, spotted in October 2025.

Foodservice launches . Caribbean . Pumpkin pulp.

www.sleafordqf.com

Tel: +44 (0) 1529 305000





FOODSERVICE TRENDS & NEWS



Foodservice continues to reach consumers through diversification, clever collaborations, loyalty schemes and on trend flavour combinations.



FRIED CHICKEN

RAISING CANE'S

Raising Cane's from the US is going to open its first ever UK restaurant, tipped to open late next year.

The first restaurant will be in Piccadilly Circus, London. The restaurant will not be a franchise, but company operated and will have localised décor and memorabilia from London's community and cultures. (UK)

DIVERSIFICATION

SUBWAY

After a trial in select stores, Subway has now launched Spudway, their jacket potato version of Subway into all stores across the UK. The potatoes are freshly baked in store and customers can change any sub filling into a loaded spud. (UK)



DOMINO'S

Trialling in the Northwest and Northern Ireland across an estate of 187 stores, Domino's is launching a new chain called Chick 'N' Dip. They will be serving a range of chicken tenders, wings, boneless bites and a choice of nine dips. (UK)



GREGGS

Greggs has launched some new lines for Autumn. These lines include Chicken Fajita Bake, Firecracker Chicken Wrap, Pizza and Burger, three new toasties in Cheese & Ham, Cheese & Onion Chutney Toastie and BBQ Chicken Toastie. (UK)



LOYALTY SCHEME

LOUNGERS

Loungers is an all-day café, bar and restaurant, and they have launched The Lounge Passport, for a small payable fee that is donated to local charities.

When guests visit a Loungers, they can collect unique stickers and unlock different rewards such as drinks, snacks and merchandise. (UK)

CARIBBEAN CUISINE IN THE CARIBBEAN....



STEWES & CASSEROLES



FISH & SEAFOOD

Caribbean cuisine is a vibrant reflection of the region's history, people, and rhythm of life. It's a melting pot of flavours shaped by centuries of cultural exchange — African, Indigenous, European, Indian, and Chinese influences all blend to create something uniquely bold and deeply comforting.

At its heart, Caribbean food is about flavour, freshness, and fire. Fragrant herbs, tropical fruits, and signature spices define every dish — from the smokiness of Jamaican jerk chicken to the rich warmth of Trinidadian curry goat or the tangy zest of Bajan fishcakes. Staples like plantain, cassava, and rice meet ingredients like coconut milk, allspice, and Scotch bonnet peppers, delivering a balance of sweet, spicy, and savoury that's unmistakably island-born.

What truly defines Caribbean cuisine, though, is its sense of community and joy. Meals are more than food — they're social events, often shared outdoors with music, laughter, and storytelling. Whether enjoyed at a beachside shack, a London pop-up, or a Sunday family kitchen, Caribbean cooking carries the warmth of home and the spirit of celebration.

From street food to fine dining, the world is finally waking up to the depth and sophistication of Caribbean flavours — and it's only the beginning of the island food revolution.



PUMPKIN LEFTOVER IDEAS...

How will you use your Halloween pumpkin later this month?

Don't let that golden goodness go to waste! The pulp (and seeds!) are full of flavour and make the perfect base for soups, breads, cakes, pies, cookies and so much more. 🍪 🍲 🥣



Take it up a notch with a sprinkle of Chef William seasonings to bring your dishes to life...

- 🌶️ Chilli Flakes
- 🍂 Cinnamon
- 🍷 Nutmeg
- 🌿 Ginger
- 🌸 Cloves
- 🌿 Cumin
- 🌿 Coriander

