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INSIGHTS

by Quorn

Trends ROUNDUP

Dining choices are expanding, and flavour trends are continually breaking cultural barriers. With a growing number of restaurants offering a diverse range of meals from around the globe, we were delighted to see the range of meat free dishes as well as the increasing popularity of eating out and non-traditional eating occasions.

Take a look at what we discovered on our travels highlighting key food trends for 2020, and if you'd like to know more about Quorn® or if you have any feedback, get in touch by emailing us at foodservice@quornfoods.com

CHICKEN

Ever-popular due to its versatility across menus and perceived healthier credentials.

POPULAR CUISINES & FLAVOURS

Powerful flavours appearing from Asia and beyond.

BRUNCH

What you want, when you want. Casual dining or grab and go.

PLANT-BASED DINING

Calls for meat free variations of staples across the board; burgers, hot dogs, veggie breakfasts.

Click the
LINK TO
find out more



Introduction

7 Chicken TRENDS

Who doesn't love chicken? With the KFC vegan burger trial with Quorn, the future is bright for no chicken products.

Chicken has a versatile texture and flavour that's loved by so many different cultures that it's rarely off the menu. For meat free, we can learn from the experimentation with flavour. Le Bab's fried chicken, for instance – fused with sumac, urfa biber and spring onions – was a cultural mosaic of culinary influences.

But what about chicken that isn't actually chicken? At Lewis Hamilton's all vegan Neat Burger, we had a great experience of what meat free chicken has to offer.

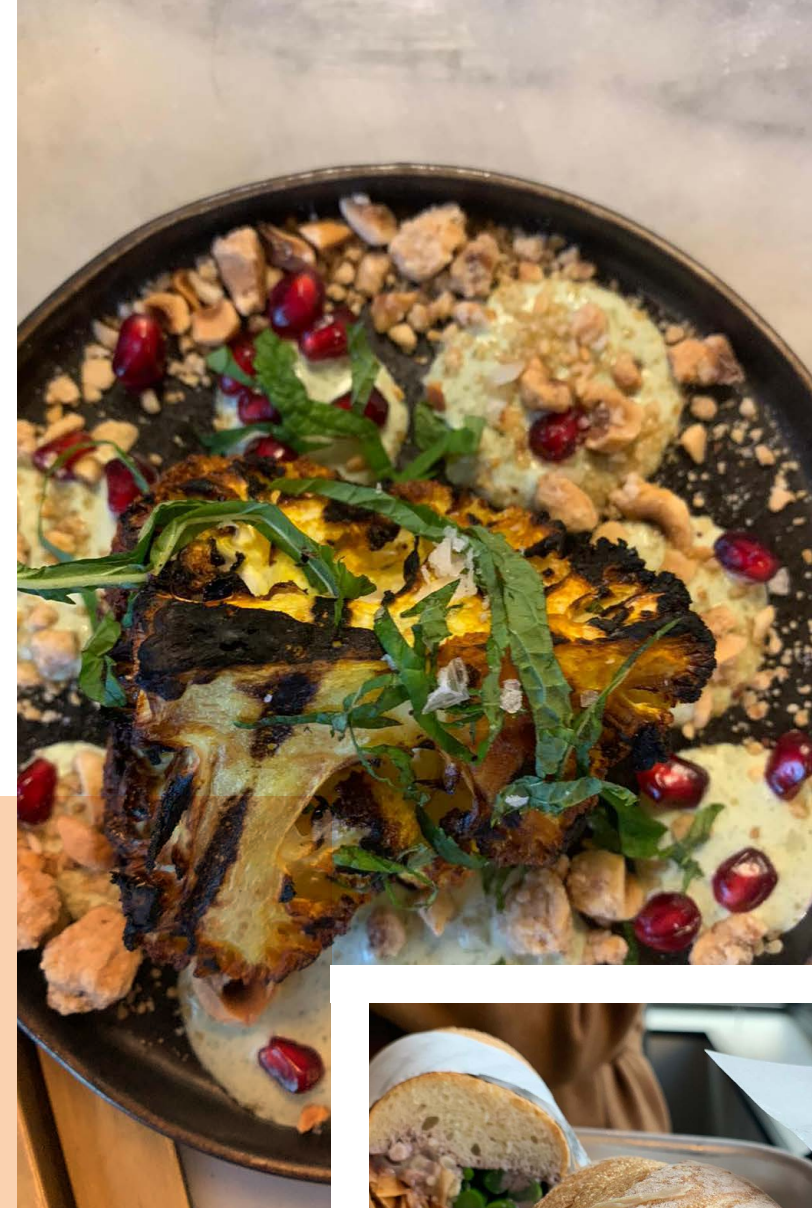
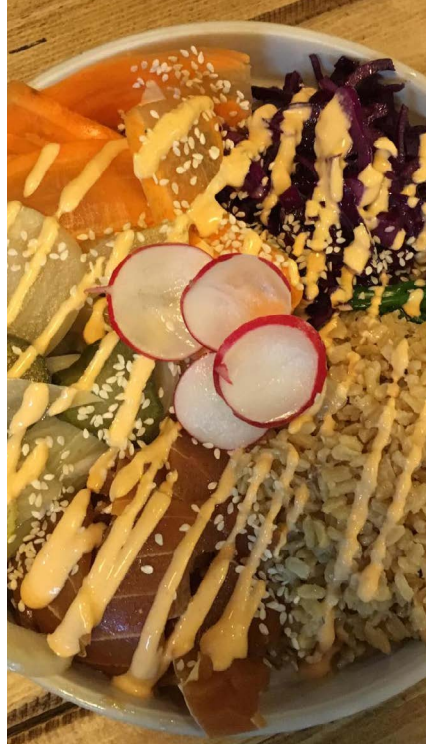


Chicken

Quorn
PROUDLY MEAT FREE



Popular cuisines & FLAVOURS



With a huge focus on Asian-inspired dishes, we didn't have to go far to be reminded of the dominance of this delicious cuisine. Popping up in unexpected garnishes and sauces, favourites like miso mayo, chili sambal and dahl were being served up for all dayparts, including breakfast!

There were some great examples of using Asian flavours in breakfast and lunch menu options. It's evident that consumers are keen to try out a wide variety of new flavours. Australian

entrepreneur Bill Granger has been meeting these new demands through his Indonesian and Malay-inspired breakfasts, all while maintaining a wonderfully Aussie atmosphere. Even the unassuming sandwich shop Sons + Daughters had some exciting fillings on offer, such as the spiced coconut, marsala and miso mayo. Elsewhere, vegan Japanese poke bowls, and Jerusalem-style kebabs has proven to us that, all across the country, restaurants are beginning to break the mould and experiment with new dishes.



Popular

Quorn
PROUDLY MEAT FREE



Brunch TRENDS



Brunch is being taken more seriously the more traction it gains as an offering. From the classic bacon brioche roll, to more exotic dishes such as broken tofu, shredded cabbage, and chili sambal on sourdough toast, we witnessed the diversity that brunch has to offer - and that was just at Granger & Co.!

Nestled between breakfast and lunch, brunch is a perfect point in the day for experimentation. But just because it allows for a little innovation doesn't mean that the end result has to be complicated. Staple sandwiches such as Sons + Daughter's egg salad sandwich prove that going with something simple still caters to the trendy midday meal.



Brunch

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Plant-based DINING

The 'Meat Free Monday' concept is now being seen to extend throughout the week. From morning to night, meat free menu options were on show – and were extremely popular to boot.

It's now a prerequisite that restaurants offer a vegan alternative. Even seafood, which has always been challenging to replicate as vegan in the past, has seen huge improvement. Unity Dinner's tempura 'prawnz' and 'tofish' bites were so accurate in taste and texture.



As well as these improvements, the classic vegan burgers in Neat Burger were the stand-out players emulating the real thing thanks to their barbeque grilling techniques. The nation's increasing interest in international cuisines means that naturally plant-based offerings, such as Le Bab's delicious falafel kebab with artichoke chutney and candy beetroot have



also received a welcome surge in popularity. With more people switching to vegan, veggie, or simply reducing meat consumption as 'reducitarians,' innovators are pulling out all the stops and it's key to keep the menu fresh for demanding meat free eaters.



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