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TAKEAWAY FOOD MENU INNOVATIONS

discover a range of menu ideas to boost profits

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Looking to boost your profits and attract a hungry new crowd without complicating your kitchen? It's time to add the Spice Bag to your menu.

THE SPICE BAG
with chicken & chips

What you need

Big Al's Crispy Shredded Chicken
1kg | FGCHBASC

Roosters Chinese Salt & Chilli Seasoning
2.5kg | SUNRCSC

Aye Aye Frozen Chips
2x5kg | FGCCFA

Foil Laminated Food Bag
Case-500 | WRBBC

Red & Yellow Peppers and Onions
we recommend sourcing fresh & local

Works well with

Meadowvale Salt & Pepper Crispy Shredded Chicken Breast
1kg | FGCHMSP

Medium Takeaway Box
Case-260 | FTPMBB

Directions...

1. Cook the products
Cook up your chips and a portion of your crispy chicken pieces. You want the chicken to be exceptionally crispy so they hold up to being tossed and steamed in the bag.

2. Prepare the extras
Throw in a handful of the sliced peppers and onions. Flash-fry or grill them on high heat just until they start to soften but still keep a bit of their crunch.

3. Mix and shake
Add the chips, chicken, peppers and onions into your bag, dust the entire mixture generously with your salt-and-chilli seasoning and shake until everything is evenly coated and mixed.

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HOUSE-MADE FISH CAKE
with chips

Use smaller fish cuts or trimmings to create house-made fish cakes. Boost profits, cut waste, and serve customers another chip shop favourite.

What you need

Frozen at Sea Wild Alaska Pollock Fillet Block
7.5kg | FFWAPB

World of Ceres Fish Cake Mix Complete
12x500g | DGFCM12

Goldensheaf Golden Breadcrumbs
4kg | DGBC7

Aye Aye Frozen Chips
2x5kg | FGCCFA

Milk and Parsley, Dill or finely chopped Onion for mixture
we recommend sourcing fresh & local

Works well with

Utilise your fish trimmings
Cod, Haddock, Saithe or any white fish

Hook & Fish Tray Medium
Case-500 | FTHFCT145

Hook & Fish Greaseproof (300x200mm)
Case-1000 | WRHF32

Directions...

1. Make the fishcakes
Using diced pollock fillets or your fish trimmings, add to milk or water, seasoning and butter (optional) and bring to a simmer. Add your parsley, dill and/or onion and the fishcake mix and combine. When all the liquid is absorbed shape and then coat in breadcrumbs and prepare to deep-fry..

2. Cook the fishcakes & sides
Deep-fry your fishcakes (can be from frozen if prepared ahead of time or from fresh). Cook up your chips in the normal manner.

3. Combine and serve
Portion together appropriately in your chosen way and garnish as desired.

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A fantastic way to uplift a mini fillet and boost revenue. Super easy & handy, serve as part of a meal deal with a portion of chips and a drink.

POSH FISH FINGER SANDWICH

make a meal deal, pair with chips and a drink

What you need

Glacialis Pollock 2-4oz Skinless & Boneless (MSC)
3x6.35kg | FFNSLBLP24

Middleton's Kings Heritage Blend 30 Batter Mix
16kg | FLBMKH16

Friars Sliced White Fish Roll
Case-40 | FGBWFB

Oakshire Tartare Sauce Sachets
100x28g | PCOAKTS

Fresh Salad
we recommend sourcing fresh & local

Works well with

Frozen at Sea Wild Alaska Pollock Fillet Block
7.5kg | FFWAPB

Hook & Fish MK1 Large Box
Case-125 | FTBSSLHF

Fresh & Tasty Greaseproof (300x210mm)
Case-1000 | WRFT

Directions...

1. Make and prepare the fillings & toppings
Using smaller fillets or when using pollock block - add two pieces, batter and cook the fish in your normal manner. Have your salad fresh and prepared using any salad you like, we like fresh leafy lettuce and crisp fresh sliced tomatoes.

2. Assemble
Generously fill a ready sliced Friars Sliced White Fish Roll and add a generous helping of tartare sauce (Oakshire extra large sachets are brilliant for this), complete with the freshly fried mini fillet and you have an impressive Posh Fish Finger Sandwich.

3. Box and serve
Using a Hook & Fish MK1 Large Box elevate this to a real treat and pair with a portion of chips and a drink to make a fantastic meal deal.

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A Seafood Banquet brings variety to your menu, adds excitement, and helps customers discover new favourites in your shop.

SEAFOOD BANQUET

with a range of species

What you need

Rammi Saithe 16-32oz Skinless PBI
2x10kg | FFIS16R20SA

Hake Fillet 6-9oz Skinless (MSC)
2x7kg | FFHFS69

Ocean Sound Wholetail Scampi
10x454g | FFFCOS

Pacific West Salt & Pepper Squid
1kg | FGSPS1

Oakshire Mayonnaise Sachet
100x28g | PCOAKM

Works well with

Various dipping sauces like Garlic Mayo, Sweet Chilli or Oakshire Tartare Sauce Sachets
100x28g | PCOAKTS

Hook & Fish Tray Medium
Case-500 | FTHFCT145

Hook & Fish Greaseproof (300x200mm)
Case-1000 | WRHF32

Directions...

1. Prep and cook the products
Having cut and shapped the Saithe and Hake into goujon size pieces batter and cook as you normally would. Deep-fry the scampi and the squid as the packaging directs. You can also add spicy breading to the Saithe for extra flavour.

2. Prepare the extras
Prepare any garnish or sides you might wish to serve with the Seafood Banquet including dipping sauces.

3. Combine and serve
Portion together appropriately in your chosen way and garnish as desired.

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Add loaded chips with chicken to your menu for a comforting value meal for customers. Attracts young people and is also a profitable serving for shops.

LOADED CHIPS WITH CHICKEN

with shredded chicken, spring onions & BBQ sauce

What you need

Meadowvale Salt & Pepper Crispy Shredded Chicken Breast
1kg | FGCHMSP

Aye Aye Frozen Chips
2x5kg | FGCCFA

Alfees BBQ Sauce
2.5kg | SAUABBQ25

Fresh Spring Onions
we recommend sourcing fresh & local

Works well with

42ND STREET Chicken Fillet Bites
2kg | FGCH42B

Fresh & Tasty Medium Tray
Case-500 | FTFTMT

Fresh & Tasty Greaseproof (300x210mm)
Case-1000 | WRFT

Directions...

1. Cook the products
Cook up your chips and a portion of the crispy shredded chicken. You want the chicken and chips to be as fresh as possible to maintain crispness and texture.

2. Prepare the extras
Have some finely diced spring onions and your BBQ sauce set aside ready for use.

3. Layer and serve
Portion the chips on a tray and season, add a layer of crispy chicken, squeeze Alfees BBQ sauce over the shredded chicken and chips, then add a sprinkling of spring onions.

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A comforting value meal for customers. Attracts young people and is also a profitable serving for shops and keeps your menu feeling fresh.

LOADED CHIPS WITH FISH

with fish bites, spring onions & garlic mayo

What you need

Frozen at Sea Wild Alaska Pollock Fillet Block
7.5kg | FFWAPB

Aye Aye Frozen Chips
2x5kg | FGCCFA

Rich Sauces Garlic Mayo
1litre | SAURGM1

Fresh Spring Onions
we recommend sourcing fresh & local

Works well with
Any of your fish trimmings
The Pollock Fillet Block is a cost-effective product allowing Fish Bites and Posh Fish Finger Sandwiches to stay on the menu consistently

Rich Sauces Chipotle Mayo
1litre | SAURCM1

Fresh & Tasty Medium Tray
Case-500 | FTFTMT

Fresh & Tasty Greaseproof (300x210mm)
Case-1000 | WRFT

Directions...

1. Cook the products
Cook up your chips and a portion of fresh fish bites using the Pollock fillet block or alternativly a great way to use your fish trimmings.

2. Prepare the extras
Have some finely diced spring onions and your sauce set aside ready for use.

3. Layer and serve
Portion the chips on a tray and season, add a layer of fish bites then in a zig zag pattern squeeze from the bottle an option of Rich Sauces Garlic Mayo or Rich Sauces Chipotle Mayo over the fish pieces and chips then a sprinkling of spring onion.

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Attractive for younger people and a profitable addition to a shops menu. Customers could choose how many goujons and which dips.

SPICY COATED SAITHE GOUJONS

and dipping sauces with a difference

What you need

Rammi Saithe 16-32oz Skinless PBI
2x10kg | FFIS16R20SA

Roosters Spicy Chicken Breading
12.5kg | SUNFSR12

Rich Sauce Chipotle Mayo
1litre | SAURCM1

Rich Sauces Garlic Mayo
1litre | SAURGM1

Works well with

Roosters Lemon Pepper Seasoning
1.6kg | SUNRLPF

Goldfish Curry Dip
1.27kg | SAUGCD127

Fresh & Tasty Small Tray
Case-500 | FTFTST

Fresh & Tasty Greaseproof (300x210mm)
Case-1000 | WRFT

Directions...

1. Prep and cook the products
Having cut and shapped the Saithe into goujon size pieces coat in a small batch of specially prepared batter that combines you batter mix with spicy chicken breading and cook as you normally would.

2. Prepare the extras
Prepare some dipping pots of the sauce.

3. Combine and serve
Portion together taking the time to make presentable and garnish as desired.

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The perfect option for the gym going, health conscious and protein focused customer. Leverage the post work-out crowd with exactly what they want.

PROTEIN POWER BOX

Chicken, Bacon & BBQ Slaw >70g of protein <650kcal

What you need

Meadow Vale Steamed Cooked Fillet
4x2.5kg | FGCHMSCFN
190g avg fillet - 238kcal/Protein >53g

Skinless Rindless Unsmoked Back Bacon
2.27kg | FGBACON
100g serving - 213kcal/Protein >17g

Alfees BBQ Sauce
1litre | SAUABBQ1L
80g serving - 125kcal/Protein <1g

Fresh Shredded Cabbage, Red Onion & Carrot
we recommend sourcing fresh & local
150g serving (50g each) - <65kcal/Protein <3g

Works well with

Fresh & Tasty Medium Box
Case-500 | FTFTMT

Fresh & Tasty Greaseproof (300x210mm)
Case-1000 | WRFT

Directions...

1. Prep and cook the products
Steam or micowave the chicken and grill the bacon to not add any additional calories then chop the bacon. Combine the shredded vegetables and mix with 50g approximately of the BBQ sauce (saving the remaining to dress the dish).

2. Assemble
Spread your fresh slaw in the Fresh & Tasty tray lined with greaseproof paper then top with the chicken and bacon and season.

3. Combine and serve
Finally drizzle the remaining BBQ sauce over the top and garnish with a wedge of lemon and fresh parsley.

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