

TREND OVERVIEW:



Glaze



Mushrooms



Hybrid Desserts



Glazing is big for 2023. This trend allows you to elevate those boring predictable staples on your menu and give them a zesty fruit-based flavour. We love honey glazed carrots or parsnips but have you also tried roasting your turkey in Cranberry and orange?



Mushrooms aren't just for summer, they are here to stay for Christmas. From a soup or fricassee on your starter menu to wellington for your vegan alternative, thanks to their meaty texture, mushrooms with solidify their place on our 2023 menus.



The hybrid desserts get a Christmas glow up. Say goodbye to boring chocolate yule log and hello to Mince Pie Croissant, Christmas Pudding Cheesecake, Pannetonut and Brownie Mince Pie!