

# Expanding Your Menu!

## Ideal for Restaurants & Take-Aways

Whether you want to increase the number of customers you have or widen what you offer to your existing customers, adding new items to your menu can be a real challenge.

The fish and chip market is very traditional and more often than not most customers decide what they want to eat before they even step foot inside of a takeaway. Don't let this put you off; it is always worth trying new ideas to win new customers. Revitalising your menu is also a good way to make sure that your customers don't suffer from menu fatigue and boredom which can force them to look elsewhere.

**We have some delicious speciality fishcakes and seafood products which work equally well in a takeaway or in a restaurant.**

### Salmon & Herb Fishcakes

A tasty fishcake prepared with a blend of Pink and Keta salmon fillet and Rosti potato. It is seasoned with dill and lightly enrobed in a crisp savoury breadcrumb coating.

#### SERVING SUGGESTIONS:

##### Takeaway;

Serve in the takeaway with chips, a lemon wedge and tartare sauce dip.

##### Restaurant;

Serve as a starter with a dressed green salad and a dollop of tartare sauce.



Deep fry in preheated oil at 180°C for 4-5 minutes or until golden brown.



2 Points

24 x 113g

Code 900053

### Salt & Pepper Squid Chunks

Pineapple cut squid chunks with a tasty salt & pepper crispy batter coating.

#### SERVING SUGGESTIONS:

##### Takeaway;

Add chips to make a complete meal.

##### Restaurant;

These bite sized chunks are ideal as a starter with a zesty lemon mayonnaise.



Deep fry in preheated oil at 180°C for 2-3 minutes or until golden brown.



2 Points

1kg

Code 915372

### Whitby Hot & Spicy Prawns

Succulent premium prawns marinated in a hot 'n' spicy seasoning, coated in crisp natural breadcrumbs.

#### SERVING SUGGESTIONS:

##### Takeaway;

Delicious with chips and a cooling mayonnaise dip. Or, add to the heat with hot chilli sauce.

##### Restaurant;

Serve as a starter on crisp lettuce leaves with a selection of dips.



Deep fry in preheated oil at 180°C for 4 minutes or until golden brown.



1 Point

450g, approx. 30 per pack

Code 915369

### Smoked Haddock, Spring Onion and Mozzarella Fishcakes

A lovely fishcake made using a blend of smoked haddock, creamy chunks of mozzarella, spring onions and fresh potato coated in a natural crispy breadcrumb.

#### SERVING SUGGESTIONS:

##### Takeaway;

Serve simply with chips and tartare sauce.

##### Restaurant;

Serve as a starter with a crisp mixed salad.



Deep fry in preheated oil at 180°C for 6 - 8 minutes or until golden brown.



1 Point

24 x 100g

Code 890193