#### **Foodservice - UK**



## <mark>Jul</mark>y 2014

#### **Eating Out Review - UK**

"Experience-driven facets are needed to help operators differentiate dining out from the rather lacklustre experience that many diners experienced during the recession when all eyes were on the price, and help reinvigorate consumer enthusiasm for spending on the category."

### **May 2014**

#### **Pub Catering - UK**

"Adding more treat elements such as cocktails and drinks flights can help venues enhance their special-occasion proposition and help to drive footfall for higher-spending occasions. Alternatively, launching more products facilitating regular purchase such as takeaway coffee and morning goods allows brands to further exploit their image as providing everyday value ...

### <mark>Ap</mark>ril 2014

# **Attitudes towards Family Dining -** UK

"More in-store entertainment and ordering/payment services are likely to take on a technological guise in the coming years as restaurants catch up to the fact that consumers, particularly children, are increasingly techsavvy."

#### **Pub Visiting - UK**

"Times have changed for the pub industry and publicans should be carefully working out how to tailor their food menus, for example by using local ingredients and tiering prices, to their customers to stave off competition from other pubs and restaurants."