



World Cup

FOOD GUIDE



The World Cup is a great time to experiment in the kitchen with global flavours and influences. It's also the perfect opportunity to introduce your customers to new types of foods.

We have chosen a range of countries from around the world with diverse cuisines that you can take inspiration from in your menu.

From familiar favourites like nachos to new dishes such as Japanese gyozas or Brazilian brigadeiro, there is something new for every kitchen.

Key Dates

- Group stage: June 11-27
- Round of 32: June 28 to July 3
- Round of 16: July 4-7
- Quarter-finals: July 9-11
- Semi-finals: July 14-15
- Third-place play-off: July 18
- Final: July 19

FLAVOURS OF: CANADA

Poutine

Poutine is the National Dish of Canada, consisting of thin and crispy chips, gravy and cheese curds (which can be substituted for fresh mozzarella). Try making a Poutine pizza for a unique fusion dish that is perfect for an international event like the World Cup.

Maple Syrup

This Canadian staple is great for topping pancakes & waffles as well as glazing meats such as ham or bacon.



FLAVOURS OF: AMERICA

Barbecue

This American classic is a versatile option that can be added to any dish. Add barbecue sauce to sandwiches and wraps, use it to marinade meat, or mix it with mayonnaise for a quick & tasty dip.

Fried Chicken

Serve it with waffles to double-up on the American influence, or add it to a burger for more familiar flavours.

Mac & Cheese

This American favourite can be served as a main course with pulled pork or chicken added, as well as a side dish to burgers or hot dogs.



FLAVOURS OF: MEXICO

Nachos

The perfect finger-food for watching the World Cup. Nachos are quick and easy to make as well as being perfect for sharing.

Guacamole

Guacamole can be served with salads, wraps, dirty fries and more to add a Mexican twist. Frozen avocado can be used to more conveniently make fresh Guacamole from scratch.

Burritos

Hearty, filling and versatile - burritos are a popular choice that can easily be made vegan by using beans to replace chicken or beef.



FLAVOURS OF: SWEDEN

Swedish Meatballs

The quintessential Swedish dish - small meatballs with mashed potatoes and a creamy gravy. It's simple to make and sure to be a crowd-pleaser thanks to its familiar flavours and ingredients.

Salmon

Fish is a staple in Nordic cuisine. Swedes serve their salmon with dill, black pepper and lemon, a side of buttery boiled potatoes, and a mustard-dill sauce.



FLAVOURS OF: TURKEY

Lamb Kofta

Mildly spiced minced lamb served on a skewer with flatbread, rice, salad and dips. This dish is unique but contains familiar flavours for a great introduction to Middle-Eastern cuisine.

Hummus

Popular all around the Middle East, this dip is great for snacking or served as a starter with carrot sticks and flatbread. Level your hummus up by adding a drizzle of olive oil, a sprinkle of paprika or some fresh parsley.



FLAVOURS OF: BRAZIL

Feijoada

Brazil's national dish is feijoada - essentially a meat and black bean stew seasoned with garlic and bay leaves & served with rice. Feijoada is made from recognisable ingredients which can encourage consumers to try new cuisines.

Brigadeiro

Made from only 4 ingredients, these fudgy chocolate truffles are easy to make and they are great for all ages thanks to their indulgence and soft texture.



FLAVOURS OF: JAPAN

Katsu Curry

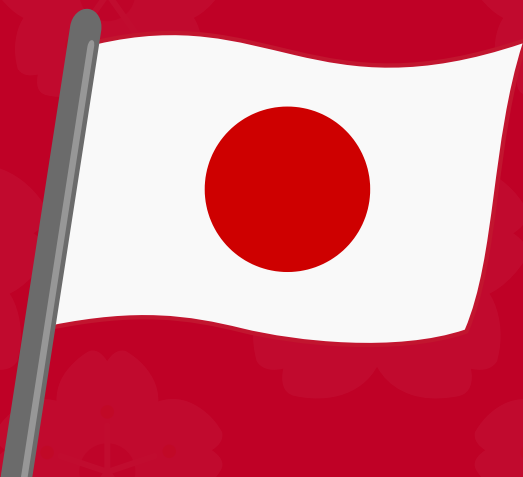
Japanese cuisine is increasingly popular, and katsu curry is no exception. Served with sticky rice and a panko-breaded fried chicken or cauliflower. With its mild flavour, katsu curry is a great way to introduce people to new foreign flavours.

Gyozas

These Japanese dumplings are perfect for sharing platters, and can be either savoury or sweet, with fillings varying from hoisin duck to apple.

Tempura Prawns

Fish is an essential part of Japanese cuisine, and what better way to serve it than fried in a light and bubbly tempura batter.





Need any more help menu
planning for the world cup?

Our team are happy to help.

Contact us using the
information below.

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