

A hand with red nail polish is reaching for a curly fry in a bowl of sharing plates. The bowl is filled with curly fries, white sauce, red peppers, and cucumbers. In the background, there are other plates of food, including a bowl of purple onions and a bowl of white sauce. The image is framed by a dark blue background with yellow decorative elements: a grid pattern in the top left, a swirl in the middle left, and several horizontal stripes in the bottom left.

Match day
moments!

Game dates and
and sharing plates

Unlock new snacking occasions this
Summer with trending flavours and fries
that boost your bottom line.

Lamb Weston[®]
POSSIBILITIES IN POTATOES 

Let's make it!

Mediterranean Mezze Twisters



Seasoned
Twisters
A3156

Golden Twister Fries topped with feta, roasted peppers, olives, cucumber, and tzatziki.

Average Portion cost: £1.30
Suggested price: £10.00*

Why it works

Nostalgic British flavour with a modern twist. Easy pub/bar menu win, with broad appeal for groups.

* All costs and suggested pricing are indicative only and may vary based on ingredient sourcing, operational setup, and local market conditions.

LambWeston[®]

POSSIBILITIES IN POTATOES 



Mediterranean Mezze Twisters

INGREDIENTS

- 200g Twister Fries (frozen)
- 40g feta cheese, crumbled
- 30g roasted red peppers, sliced (jarred or freshly roasted)
- 20g olives, halved and pitted
- 20g cucumber, diced into small cubes
- 1 tbsp tzatziki
- 1 tsp fresh parsley, finely chopped

METHOD

- Cook the fries: Deep fry the Twister Fries at 175°C for 3–3.5 minutes, or oven-bake at 200°C for 18–20 minutes, until golden and crispy.
- Prep toppings: While the fries cook, dice cucumber, halve olives, and slice roasted peppers. Crumble feta into small pieces.
- Plate up: Place fries onto a wide sharing plate or shallow bowl, spreading them out for maximum coverage.
- Add toppings: Evenly sprinkle feta, roasted peppers, cucumber, and olives over the fries.
- Finish: Drizzle tzatziki across the dish in thin lines and sprinkle with chopped parsley.
- Serve immediately, ensuring fries remain hot and crisp.

SOCIAL & SHARING BEHAVIOURS:

Socialising is the #1 driver for eating-out visits across Europe, while functional/ solo meals are declining.

Circana State of the EU Foodservice Industry 2024

Sharing formats are popular with 18–34 year olds, who over-index on group occasions.

Global Data united-kingdom-pub-club-bar-to-2028

Operators are leaning into small plates and sharers to encourage dwell time and higher spend per person.

Lumina Intelligence, August 2024

Pubs-Bars-Market-Report-2024



The Group Stages

11th June

A	MEX		VS		RSA
A	KOR		VS		DEN/MKD CZE/IRL

12th June

B	CAN		VS		ITA/NIR WAL/BIH
D	USA		VS		PAR

13th June

C	HAI		VS		SCO
D	AUS		VS		TIB/ROU SVK/KOS
C	BRA		VS		MAR
B	QAT		VS		SUI

14th June

E	CIV		VS		ECU
E	GER		VS		CUW
F	NED		VS		JPN
F	URS/SWE POL/ALB		VS		TUN

15th June

H	KSA		VS		URU
H	ESP		VS		CPV
G	IRN		VS		NZL
G	BEL		VS		EGY

16th June

I	FRA		VS		SEN
I	IRN		VS		NOR
J	ARG		VS		ALG
J	AUT		VS		JOR

17th June

L	GHA		VS		PAN
L	ENG		VS		CRO
K	POR		VS		CUW
K	UZB		VS		CUW

18th June

A	DEN/MKD CZE/IRL		VS		RSA
B	SUI		VS		ITA/NIR WAL/BIH
B	CAN		VS		QAT
A	MEX		VS		KOR

19th June

C	BRA		VS		HAI
C	SCO		VS		MAR
D	TIB/ROU SVK/KOS		VS		PAR
D	USA		VS		AUS

20th June

E	GER		VS		CIV
E	ECU		VS		CUW
F	NED		VS		URS/SWE POL/ALB
F	TUN		VS		JPN

21st June

H	URU		VS		CPV
H	ESP		VS		KSA
G	BEL		VS		IRN
G	NZL		VS		EGY

22nd June

I	NOR		VS		SEN
I	FRA		VS		IRQ BOL/SUR
J	ARG		VS		AUT
J	JOR		VS		ALG

23rd June

L	ENG		VS		GHA
L	PAN		VS		CRO
K	POR		VS		UZB
K	COL		VS		CUW JAM/NCL

24th June

C	SCO		VS		BRA
C	MAR		VS		HAI
B	SUI		VS		CAN
B	ITA/NIR WAL/BIH		VS		QAT
A	DEN/MKD CZE/IRL		VS		MEX
A	RSA		VS		KOR

25th June

E	CUW		VS		CIV
E	ECU		VS		GER
F	JPN		VS		URS/SWE POL/ALB
F	TUN		VS		NED
D	TIB/ROU SVK/KOS		VS		USA
D	PAR		VS		AUS

26th June

I	NOR		VS		FRA
I	SEN		VS		IRQ BOL/SUR
G	EGY		VS		IRN
G	NZL		VS		BEL
H	CPV		VS		KSA
H	URU		VS		ESP

27th June

L	PAN		VS		ENG
L	CRO		VS		GHA
J	ALG		VS		AUT
J	JOR		VS		ARG
K	COL		VS		POR
K	URS/SWE JAM/NCL		VS		CUW JAM/NCL

