

TWELVE CELEBRATES LOCAL FISHING FAMILY DURING BRITISH FOOD FORTNIGHT

The Fylde coast's favourite foodie restaurant is celebrating British Food Fortnight and its commitment to working with local suppliers is so strong they are now appearing directly on their menus!

Twelve Restaurant & Lounge Bar located in Thornton Cleveleys near Blackpool, Lancs, is so proud of its local fish supplier a Fleetwood family that they are named directly on the A La Carte menu.

Known, simply as Steve Welsh's langoustine cocktail, this popular starter course embodies everything about British Food Fortnight which runs from 18th September – 3rd October 2010.

Twelve has been working with Steve Welsh, and his family firm, Welfish for more than a year. Deliveries are made at any time of the day or night, and Twelve's fish dishes change daily, depending on what Steve has caught.

The family's own trawler, The Colinne, fishes daily off the Cumbrian coast; Steve catches a wide variety of produce, including langoustine, plaice, turbot, wild sea bass, Dover sole and monkfish.

Paul Moss, Chef Proprietor at Twelve Restaurant & Lounge Bar, said: Increasingly at Twelve our suppliers are the people who grow, nurture and catch the food – the actual farmers, fisherman and vegetable growers.

Steve can suddenly turn up at a moment's notice within hours of stepping off the boat, striding through the kitchen with his galoshes and waterproofs still on carrying an amazing three-foot halibut, sparkling seabass or an enormous turbot.

We dedicated the langoustine cocktail dish to him, and many of our regular customers ask who he is and where he fishes. Our ethos here at Twelve is to use locally sourced, seasonal ingredients but with creativity and inspiration to give customers a truly unique culinary experience. We are delighted to be celebrating British Food Fortnight.

Notes to Editors

" Twelve Restaurant & Lounge Bar and Twelve Event Management is located at the Fylde's historic gem, Marsh Mill Village, Thornton Cleveleys in Lancashire. It is jointly owned by husband and wife team, Paul Moss, Chef Proprietor, and Caroline Upton, Front of House Proprietor.

" The restaurant is located directly underneath one of the tallest working windmills in Europe. The restaurant is a contemporary dining area and lounge bar. The restaurant is equipped with state-of-the-art kitchen facilities.

" 2010 anniversary celebrations: Twelve Restaurant is celebrating its 10th anniversary with a series of special events. More details are available at www.twelve-restaurant.co.uk

" Twelve employs 32 members of staff including Head Chef, Simon Ball, and Event Designer Dulcie Devlin.

" Awards: Twelve Restaurant is the only restaurant in Lancashire to have Bib Gourmand status in 2010 which it has retained for the sixth year running; 2AA Rosettes; Lancashire & Lake District Life Restaurant of the Year 2004–2005; Ceda Grand Prix Awards 2008 – best kitchen design.

" Twelve Restaurant is open six days a week, from Tuesday until Sunday, from 6.30pm and for Sunday lunch from 12noon–2pm.

" For more information about Welfish Ltd call 07970 676 806 or 01253 862630. 24 hrs.

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