COULD YOU BE TWELVE S NEXT KITCHEN HERO?

HELL S Kitchen meets Ready Steady Cook this Autumn as an award–winning Lancashire restaurant searches for its very own kitchen hero!

To celebrate 10 years in business and raise money for Trinity Hospice, Twelve Restaurant & Lounge Bar near Blackpool, Lancs, is searching for its very own amateur chefs to go head-to-head in a professional environment.

They are looking for two chefs to compete against one another and serve more than 70 diners with a live video kitchen link-up and a judging panel of local experts.

To compete, candidates must submit two dishes a starter and a main course – and the best entries will be chosen based on the composition of the dishes, seasonality, style and use of local produce.

Twelve have joined up with BBC Radio Lancashire to supply each candidate s Commis Chefs presenter Sally Naden, and the producer of the Ted Robbins Show, Alison Brown; in addition each candidate will also be assigned two chefs from Twelve.

The candidates will compete under the banners of Twelve's signature dessert dishes the Tangerine Dream Vs the Banana Butty.

Diners will have their say on who is the best team with a Ready Steady Cook! style of voting orange tangerines or yellow bananas!

Husband and wife team Caroline Upton and Paul Moss who own Twelve Restaurant & Lounge Bar and Twelve Event Management said the competition was a great opportunity for anyone with a real passion for food and cooking.

We all watch the television shows where individuals compete in a professional kitchen to the high standards of a renowned restaurant with famous and talented chefs but what is it actually like?

We are offering two brave candidates the chance to put their talents to the test and see if they have what it takes to compete in a professional environment.

But first, we want people to send us their submissions. The dishes can be any style of cooking, whether vegetarian or meat, inspired by home–cooking or food from around the world. Above all, they must be creative and stylish using seasonal and local ingredients! explained Caroline.

The deadline for submissions (starter and main course) is October 1st 2010, and candidates must be available for the event which will be held on Wednesday 27th October. Entries can be submitted by post to Twelve Restaurant & Lounge Bar or by email info@twelve_restaurant.co.uk.

For more information call 01253 821212.

Notes to Editors

- "Twelve Restaurant & Lounge Bar is located at the Fylde's historic gem, Marsh Mill Village, Thornton Cleveleys. 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, equipped with state-of-the-art kitchen facilities.

- " Paul Moss and Caroline Upton also operate Twelve Event Management which provides full event management services including organising locations, catering, entertainment, flowers, staffing and creative ideas.
- " 2010 anniversary celebrations: Twelve 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 & Lounge Bar is open six days a week, from Tuesday until Sunday, from 6.30pm and for Sunday lunch from 12noon–2pm.

For further information please contact: Juile Hackett or Denise Dawson at ICG on 01772 679383 or email julie@icgonline.co.uk or denise@icgonline.co.uk

ICG : Graphic Design " Public Relations " Marketing & Advertising " New Media Windy Harbour Barn, Harbour Lane, Warton, Preston PR4 1YB tel + 44 (0) 1772 679 383 fax + 44 (0) 1772 631 440 web www.icgonline.co.uk pr website <a href="https://www.icgonlin