

Twelve Corner Shop Opens

La Dolce Vita at Twelve

EXPERIENCE the bounty of Autumn Italian style as Twelve Restaurant & Lounge Bar embraces la dolce vita to celebrate the opening of its very own corner shop. Twelve which has an excellent reputation for modern British cooking is turning Italian for the month of November with dishes inspired by a delicious range of pasta, oils, sauces, herbs and spices that are now available in the new Twelve Corner Shop.

Twelve will be showcasing some of the fantastic food available in their new foodie heaven sourced from a famous New York gourmet food specialist.

Produce includes read-made sauces using fresh in-season Italian tomatoes, authentic egg-dried pastas, gleaming bottles of extra virgin olive oil and a delicious range of dressings using anchovies, lemons and basil.

Proprietor Paul Moss and his team of award-winning chefs will be experimenting with the new Italian produce to help customers create their own little piece of la dolce vita.

He explained: We want to celebrate this fantastic time of year by giving our menus a distinct Italian twist and showcase some of the fantastic foods that are now available at the new Twelve Corner Shop, located just yards from the restaurant.

Customers will be able to experiment with the very same ingredients at home, and make the most of some of the best quality food available in the North West.

Twelve's Italian menu will include jewelled pumpkin risotto, pork roasted with balsamic vinegar, gnocchi with chestnut and Italian sausage, clam and mussel linguine, slow roasted Forest of Bowland veal, and celebrating the funghi season, wild mushroom risotto. Italian desserts include vanilla panna cotta, grilled peach with amaretto biscotti and hazelnut ice-cream.

Throughout November, there is an offerta speciale on Twelve's Italian three-course market menu which costs just £16.50 per person. The offerta speciale, includes complimentary canapés and home-made breads and will be available on Tuesday, Wednesday, Thursday and Sunday evenings from now until 27th November.

Twelve Corner Shop is selling lots of great specialist food fresh from the Twelve kitchen! There are delicious preserves and chutneys include apple and plum chutney, red onion jam, pretty gift-wrapped home-made biscuits, spice mixes as well as single sachets of ingredients such as star anise and vanilla pods!

All these will be available in special Christmas hampers!

The Twelve Corner Shop is also a great destination shop for specialist kitchen equipment and tableware. Items available include electric dessert whippers, innovative molecular gastronomy starter-packs, cocktail-making equipment, beautiful, dining tableware such as Champagne flutes, glass bowls and canapé accessories. There will even be children's chef outfits!

Notes to Editors

" Photographs of Twelve Restaurant & Lounge Bar are available.

" Twelve Restaurant & Lounge Bar and Twelve Event Management is located at the Fylde's historic gem, Marsh Mill Village, Thornton Cleveleys, near Blackpool, 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.

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