



## Top North West Chefs Relish In Their Recipes on the Second Floor, Harvey Nichols

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Over 60 of the region's finest chefs and restaurateurs came together on Monday 12th September at Harvey Nichols Manchester to celebrate their new book launch with a cooking extravaganza like no other. Three North West top chefs cooked their complex, signature dishes as featured in the book "Relish Greater Manchester & Cheshire".

The cooks of the day included celebrity chef Andrew Nutter, who also wrote the book's foreword. Andrew cooked his fish dish to start, Brill with Roast Pepper Crust, Seared Scallops and Bury Black Pudding (fish supplied courtesy of Neve). The main course, Tasting of Spring Lamb (courtesy of Frost Butchers) was presented by Chris Holland, Head Chef at the award winning Alderley Restaurant at the Alderley Edge Hotel. For the dessert Harvey Nichol's own Stuart Thompson, Head Chef of the Second Floor Restaurant served a delicious Manuka Brulee. This was a chance to see the masters at work, as they created three tantalizing courses from the Relish Manchester & Cheshire book for some of their most respected peers. Andrew presented the 3 courses with a short speech about what it means to be part of North West dining scene. He explains, *'Having been involved in the Northwest's restaurant dining scene since the tender age of 21, I have seen first-hand the change in chefs' attitudes to finding and sourcing great produce, and it's amazing to see the calibre of great chefs that this region is now producing here today.'*

Renowned wine supplier, Boutinot provided wine to accompany each course. Relish Publications proudly sponsor "Hospitality Action" for which raised £415 from a raffle. The lucky winner was presented with a complete series of Relish Books and a Harvey Nichol's hamper.

Some of the other chefs who attended, who also feature in the book, included Robert Owen Brown from The Mark Addy, Laurence Tottingham and Mary-Ellen McTague from Aumbry, Robert Walker from The Peacock Room, Stuart Collins and Mark Rossi from Michael Caines at Abode Chester and Manchester, plus many more of the region's finest culinary talent.

The Relish Manchester and Cheshire hard back book offers a visual feast of stunning food photography and a flavour of the region through recipes provided by chefs from the best restaurants and hotels across both Greater Manchester & Cheshire. Creating award winning meals in your own home has never been easier with this book.

After the success of Relish Cumbria, Relish Scotland, Relish Yorkshire Second Helping, Relish North East, Relish Merseyside & Lancashire which launches on September 19th; Relish Greater Manchester & Cheshire is equally as impressive. This 224 glossy page book featuring 60 recipes (starters, mains, desserts), wine recommendations and a hand-picked Larder Guide of the region's best local suppliers makes it the perfect gift. It is competitively priced at £17.50, available at local and national bookshops, Amazon, Harvey Nichols, the Restaurants themselves as well as online at [www.relishpublications.co.uk](http://www.relishpublications.co.uk). (p&p Free)

To view our series of Relish Cook Books and to read about the restaurants we have featured visit our new website - [www.relishpublications.co.uk](http://www.relishpublications.co.uk).

For a CD sample of recipes and images, for books to give away for competition prizes, or to interview any of the chefs please contact:

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