

Local businesses and charities alike rocked up to celebrate 15 successful years of Manchester caterers Herb & Spice. With tempting mini-dishes, such as tiger prawn in cucumber cups, and spicy lamb koftas, the party was sure to go with a bang...

All attendees were sent a personal invitation to the lunch, which promised 'a celebratory afternoon of canapés and drinks with friends'. And it didn't disappoint. "I go to lots of events where outside caterers are used. Whenever I see the pink branding, I know the food quality will be the best," commented Paul Mirage, Sales Director of Trafford Business Connect magazine. Paul is also Membership and Business Manager of Altrincham & Sale Chamber of Commerce. He added: "The birthday lunch was also a great way for businesses to sit together in a relaxed setting, while sampling Herb & Spice's delights. My personal favourite was the fish and chips!"

The event was held at The Bowdon Rooms, where the main reception room was kitted out with the Herb & Spice signature fuchsia theme, including beautiful table centrepieces. However, the pièce de résistance of the day (apart from the delectable dishes) had to be the 'live kitchen' that took centre stage. It was the mastermind of Herb & Spice's owner and Head Chef, Duncan Dickinson. "Live cooking in front of guests is always risky," he said, "but I knew it would add a sense of drama and something a bit different. I wanted people to see that we're confident in what we do, and that we enjoy every step of creating great food."

And the drama certainly didn't go unnoticed. "I was so impressed with what I first thought was a drinks bar, then I realised it was the kitchen!" expressed Kate Park, Event Director of Kate Park Events, a Manchester-based events company. "It really added a theatrical feel and made me see that Herb & Spice are really hands-on and care about what they do. It was such a unique set-up and the food was gorgeous. Thank you, Herb & Spice!"

Just some of the yummy and fun canapés crafted by the chefs included jerk chicken skewers, micro Ploughman's, cheese and onion pie in ramekins, and paying homage to their roots, the 'Manchester egg'. This consists of a quail's egg with layers of black pudding and sausage meat encased in golden breadcrumbs – a delicious Mancunian twist on a classic.

As Herb & Spice collaborate with several charities, amid the festivities was Rose Franks, Community Fundraiser at MedEquip4Kids. She said: "I attended the Herb & Spice 15th Anniversary Lunch at The Bowdon Rooms, along with our charity Chief Executive, Ghazala Baig, and we both had a fantastic time. The atmosphere was lovely: very relaxing and informal, and the food was fabulous! In my role, I'm required to raise funds for children's medical equipment from companies and the community in south Manchester and Cheshire, so it was a great opportunity to meet people from the local area. Congratulations to Herb & Spice on their 15th anniversary, and thank you for arranging such a special celebration."



Many happy returns Herb & Spice – and here's to many more!



A BIRTHDAY PARTY WITH TASTE

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