

Client: City of Manchester Hospitality
Source: Cheshire Life (Main)
Date: 01 December 2008
Page: 106
Circulation: 17933
Size: 516cm2
AVE: 1759.56

PROMOTIONAL FEATURE | Zest Kitchens

Cooking up a storm

Zest Kitchens officially opened its stunning Siematic kitchen showroom in Chester city centre with a VIP evening where celebrity chef John Benson Smith turned up the heat with exciting cookery demonstrations on a fully working kitchen in the showroom.

A former winner of the title Northern Chef of the Year and executive chef of Manchester City Football Club, John Benson Smith delighted guests by creating a range of stunning and mouth-watering dishes. Guests at the VIP evening also enjoyed wine tasting by Grand Crew of selected wines to complement each dish.

Zest designers were on hand at the exclusive evening to offer advice on style solutions for all kitchen shapes and sizes. Zest has been supplying luxury bathroom solutions to discerning retail clients and premium developers for over 20 years. The addition of the fantastic Siematic kitchen studio earlier this year makes the Zest showroom a 'must-see' destination for anyone undertaking kitchen or bathroom projects.

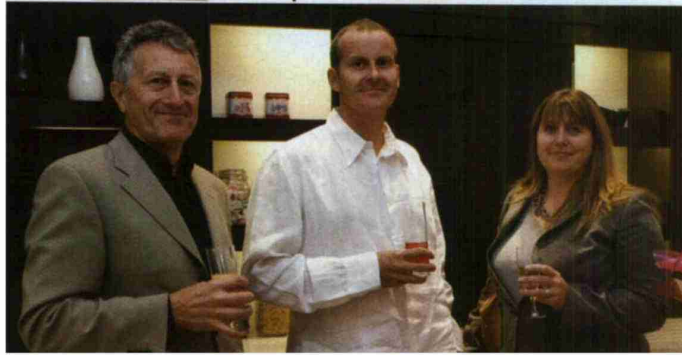
www.zestkitchens.co.uk



Client: City of Manchester Hospitality
Source: Cheshire Life (Main)
Date: 01 December 2008
Page: 106
Circulation: 17933
Size: 516cm2
AVE: 1759.56



Above: John Benson Smith
Left: One of the stunning SieMatic kitchens at the showroom



Above left: Celebrity chef John Benson Smith (left) officially opens the showroom with Mark Brindle, Managing Director of Zest (middle) and Bernard Otulakowski, Managing Director of SieMatic (right)
Above: Philip McCormick and Sean McCormick of McCormick Architecture with Pippa Adams of marketing agency Prodo



Client: City of Manchester Hospitality
Source: Cheshire Life (Main)
Date: 01 December 2008
Page: 106
Circulation: 17933
Size: 516cm2
AVE: 1759.56



Above left: John Benson Smith puts the finishing touches to his fillet of brill
Above: A SieMatic kitchen showcased at the showroom
Below: Bernard Otulakowski of SieMatic, Mark Brindle of Zest, Amanda Dunlop of SieMatic, Grant Hewlett and Charlene Maguire of Zest



Above: The finished three layer soup
Left: Steve Price of PH Property Holdings with Mark Brindle
Below: The completed dish of fillet of brill with sauce vierge

