



DOES YOUR LOCAL TANDOORI SERVE HONEYTOP NAAN?

When local Indian catering company, Shobhas, branched out into wedding catering, they were able to offer their bride and grooms-to-be a unique tailor-made service, supplying and serving all their own food for an authentic culinary Indian experience. The only thing missing was the perfect naan bread to accompany the tasty cuisine.

In stepped the UK's leading naan bread producer, Honeytop Speciality Foods who have now been supplying the company with all their naan needs for over five years. Honeytop are the only outside food Shobhas use for their wedding catering, and the naan bread has proved incredibly popular over the years.

Mr Rahman, marketing manager at Shobhas explains: "The summer is our busiest time of year, when in a typical weekend we can cater for up to 3,000 wedding guests. We have witnessed a growing demand for Indian cuisine, even at traditional British weddings, and because we understand how special the day is to our customers we want to ensure that they get the best choice and quality and enjoy the finest food.

"We only use Honeytop to supply our naan bread as their product is always of the highest quality. Because of the traditional baking methods they use, their naan bread looks and tastes very authentic and the feedback we've had from customers has been excellent."

Having the flexibility to give the customers what they want is not new to Honeytop. In fact it's something the company is committed to. Honeytop's innovative approach has enabled them to create a variety of authentic ethnic breads to suit everyone's taste. Thanks to its bespoke machinery, traditional baking methods and in-house specialists, Honeytop is expert in delivering the most authentic naan bread available commercially.

Charles Eid, joint managing director of Honeytop, is dedicated to improving the standards of ethnic baking and maintains that high quality and innovation are key to producing the finest products. He explains: "Adopting a flexible approach allows us to adapt to the customer's needs and at the same time improve the quality of our product, helping us meet the consumer demand for that authentic Indian experience.

“Shobhas use our naan bread for all of their parties, weddings and large banquets across the region; they offer their customers the full authentic Indian meal experience in the food they offer and that includes our breads. For example, when their customers ask for naan, they expect restaurant authenticity and that is exactly what they get. We are delighted to supply Shobhas as a local business who, like Honeytop, are striving to raise the standards of ethnic baking, without compromise.”

