



A Bit About Me...

I'm Matt Birtwistle.

My journey as a chef began at the young age of 14, driven by an unwavering passion for food and hospitality. From the very start, I immersed myself in the industry, learning from the best chefs and honing my craft with dedication.

Throughout my career, I've earned multiple qualifications across all aspects of hospitality, working in prestigious, intimate private dining settings, catering on luxurious private yachts, and leading teams in large corporate venues and hotel restaurants. With over 20 years of experience both in the UK and overseas, I bring a wealth of knowledge and expertise to every event.

At MBChef, my team and I are committed to delivering the very best for your special occasion. It's your event, and with my personal touch, we'll ensure it's a success. I'll guide you through a variety of menu options, including:

Tasting Menus
International Cuisine
Buffet & Grazing Tables
Three-Course Set Menus
Wedding Menus
Wine Tastings

Whatever your event requires, we'll provide a warm welcome for your guests and can discuss all your bespoke needs in person. I'm confident that, with MBChef, you and your guests will enjoy an unforgettable experience with exceptional food crafted by myself and our talented team

Please don't hesitate to contact me birtymatt@gmail.com