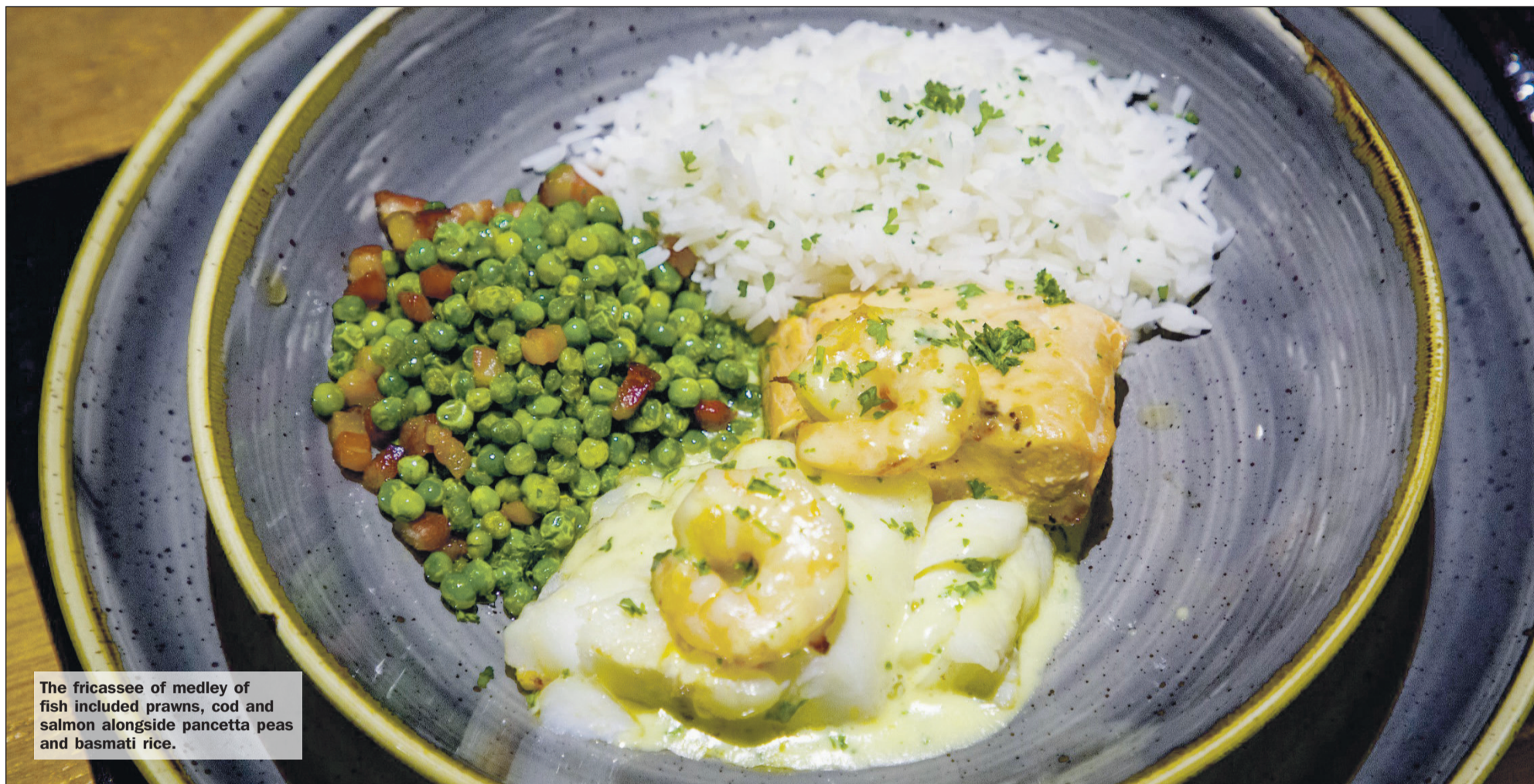


COPENHAGEN

Winter warmer

Danielle Kenneally and friends ventured out on a nippy February evening to sample the winter menu at Hotel de Havelet's Copenhagen bar and grill



The fricassee of medley of fish included prawns, cod and salmon alongside pancetta peas and basmati rice.

The Authentic Taste of the Sahara

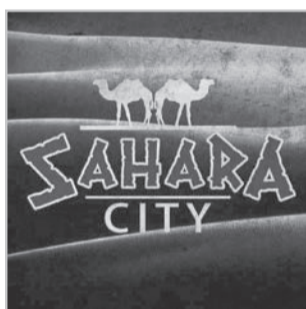
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FROM the moment we entered Copenhagen at Hotel de Havelet in St Peter Port, we were made to feel welcome and at ease. The lights were set just as we wanted, the table was the one we preferred, drinks served as soon as we were settled. It was an evening of joyous laughter and chatter, complemented by food that was wondrous to behold. Presented with the winter menu, myself and three friends perused the choices on offer to us, settling for a different dish each. For starters, there was chicken and ham terrine, traditional Guernsey bean jar, tempura asparagus spears, and chef's soup. Juliet's chicken and ham terrine came with pickled girolles – a chanterelle mushroom to me and you – tarragon mayonnaise and a honey mustard dressing and was described as refreshing, with tasty vinegar-pickled mushrooms, alongside a creamy mayonnaise. She said the meat was on the right side of chunky and with the addition of crispy bread it was the perfect

starter to the rest of her meal. Emily's traditional Guernsey bean jar became known as a warm cuddle, which was appreciated on a nippy night. 'It's flavoursome with delicious toasted crispy bread, tender pork, succulent beans. It makes me very warm inside,' she said. 'A very hearty meal that reminds us of our heritage.' I had the chef's soup, which turned out to be butternut squash. It was yummy and scrummy and also healthy, the right kind of dish for this weather. Although for me the best starter was Sophie's tempura asparagus spears in choron sauce with tapenade. The asparagus spears were battered and deep fried to perfection. Crispy, tasty and simply amazing. Plus they also came with a sauce made with olives, capers and anchovies that was the perfect accompaniment. A hit amongst us all. Teased with the starters, hopes were high for the mains and boy, they did not disappoint. Wild game casserole, lamb shank, fricassee of medley of fish, and homemade breaded scampi tails.



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Another cuddle was on the cards as Juliet declared she was about to get her own warm hearty hug from her wild game casserole.

'Definitely hearty and rich,' she said. 'It's got good chunky meat, soft sweet carrots and tasty new potatoes - it's a quality casserole.'

The 'very French' fricassee of medley of fish was the dish of choice for Emily, who said the fish was thoroughly flaky, moist and tender.

No funny business, she called it, coming with prawns, cod and salmon alongside pancetta peas and basmati rice. A real fresh palette cleanser.

My dish was the lamb shank, which we were told was a popular dish on the menu. This didn't surprise me, because just as every dish had been impeccably presented, so was this, even down to the burnt rosemary, scorched to bring the fresh herby scent out. But not only did it look good but it tasted amazing, simply falling off the bone and melting in the mouth. Irresistible - and it had the added accompaniment of sweet carrots, creamy

mash and mint sauce.

Sophie went for the homemade scampi tails that came with fries, salad and tartare sauce. It was again another winner for Sophie and she thought it fresh and healthy and she enjoyed the homemade scampi and the beetroot in the salad. Despite eating every morsel - it was simply that good - we managed to fit in dessert. How could we not try the apple crumble with custard or the sticky toffee pudding with vanilla ice cream? Even as I write this, the sweet tooth in me is craving another serving. Yes I scraped the bowl. Sweet sugar.

Finishing with a coffee and a mint to wake us up from our comatose food bliss, we just about roused ourselves to move.

It was all just so cosy and lovely that we stayed in that warm cuddle that is Copenhagen for many hours, reluctant to leave and go back into the cold February night air. But leave we did, though with a resolve to come again soon.

◆ To book telephone 722199 or go to www.restaurantcopenhagen.com.



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