Tuesday 10 October 2017

## FRIQUET LOBSTER & GRILL



The evenings may be cold and dark, but there's a warm and delicious welcome in store at the Lobster and Grill restaurant at Le Friquet Country Hotel, as Aaron Carpenter discovered when he took his family for dinner

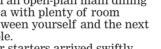
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overlooking the grounds, and chose from the five starter and

into sections – a quieter, more intimate setting by the window and an open-plan main dining area with plenty of room between yourself and the next

Our starters arrived swiftly, and I was even quicker to tuck in to my Guernsey crab

and the aroma of the warm crab and the presentation of the mixed salad in a cracked crab shell was surpassed only



thermidor

Eating engages all the senses by the rich, yet refreshing taste

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Guernsev crab thermidor with mixed leaves and lemon.

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Lobster bisque

of the thermidor. My gran, Sheila, was equally happy with her lobster bisque, which was smooth, velvety and a lovely start to her meal. My mother, Natalie, opted for the chicken and vegetable terrine, which arrived with a sweet pickle chutney. The terrine was full of finely-diced flavour and the chutney offered a bold but successful contrast which cut through its richness

nicelv The herb and pistachio coating on the wedge of Brie ordered by my sister, Melissa, was just Cranberry and cinnamon

and worked well with the cheese. choose from.

green beans. gusta





Herb and pistachio coasted wedge of Brie with a cranberry and cinnamon

Sticky toffee pudding with berries.



Sea bass with fondant potato and an asparagus veloute

**'My mum Natalie** decided to have the whole lobster thermidor, the most decadent dish on the menu. Having not eaten lobster for a number of years, she said it was a lovely treat'



Orange and Grand Marnier posset, served with crisp shortbread





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compote was a clever addition which was appealing visually

Moving onto the main courses, we had some impressive seafood and meat options to

Wanting to try out the latter side of the menu, I plumped for the slow-roasted pork belly, which was glazed with nonev and ac dauphinoise potatoes and

£26,00

The pork was tender, and the taste of the honey was there without being overpowering. However, the star element of the dish for me was the dauphinoise, which was prepared and seasoned to perfection.

Natalie decided to have whole lobster thermidor – the most lecadent dish on the menu. Having not eaten lobster for a number of years, she said it was a lovely treat and well worth paying a little extra for. It was simply garnished with mixed salad and new potatoes.

Fettuccine and wild mushroom gratin with dressed mixed salad.

Sheila chose the pan-fried sea bass, a favourite of hers, which she was very happy with. The fondant potatoes, spinach leaves and asparagus veloute which accompanied it rounded off the dish. Melissa had the fettuccine

and wild mushroom gratin with dressed mixed salad, the menu's vegetarian option, which was wholesome and used a lot of seasonal flavours. Melissa has a sweet tooth and was particularly looking forward to dessert, for which she ordered the chocolate

brownie with Madagascar ice cream

Often she finds brownies can be a little dry or stodgy, but this one wasneither; it was surprisingly light and had clearly been made with goodquality chocolate, she said. After a substantial main course, Natalie's orange and Grand Marnier posset, served with crisp shortbread, was a refreshing way to end the meal The orange-flavoured liqueur gave the posset a bit of extra punch.

finished my meal with a particular favourite and luxury of mine, sticky toffee pudding. It had a lovely, light texture and butterscotch sauce brought an injection of flavour to the pudding without weighing it down.

All in all, it was a fine dining experience with some impressive options on the menu I would particularly

recommend the restaurant to seafood lovers, for whom it

Chocolate brownie with Madagascar ice cream