

THE PAVILION

A perfect evening

The delicious food, nature-inspired decor and attentive service impressed Charlotte Le Marquand on her first visit to **The Pavilion at St Pierre Park Hotel**



The delightful peach Bellini and the view from our table. (25129935)



We enjoyed our dining experience at the Pavilion so much we were the last to leave. (Pictures by Charlotte Le Marquand, 25129958)

THE PAVILION made for a perfect evening and is an absolute must-visit for islanders and holidaymakers alike. Having never been to St Pierre Park's The Pavilion restaurant, I was looking forward to my first dining experience. The meal was a family affair and I was joined by my mum Debbie, dad Ross and brother Ben. We received a warm welcome from team manager Carlos Aguiar and were invited on a detour to the restaurant through the newly renovated hotel spa area including gym, treatment rooms and pool. Funds were certainly well spent, with sophisticated designs and views out onto the lake – I think we could all imagine getting use out of such fabulous facilities.

It was so good, I simply had to have a second later on with my dessert. Ross was pleased that alcohol-free beer was available and enjoyed his Beck's Blue. A vast variety of wines were also available. At our table we were served chilled water and warm white and brown bread with Guernsey butter. The starters arrived in no time and the dishes were beautifully presented and full of flavour. I went for the grilled tandoori spiced chicken with rocket, red onion, charred gem salad, yoghurt raita and crispy naan. The chicken was tender and the flavours and contrast of texture were excellent. Ross said his crab and lobster bisque with garlic croutons was not to be missed, with a freshly-made and authentic flavour. Debbie and Ben went halves on the baked Camembert to share, with toasted ciabatta and red onion marmalade. Ben said it was great for sharing with flavours that complemented each other well, while Debbie said the Camembert simply melted in the mouth. Our main courses arrived quickly and were delicious. I sampled one of the menu's vegetarian options – halloumi nicoise. The generous portion of crispy halloumi was served with green beans, new potatoes, olives, soft boiled eggs, pickled red onion and sun-blushed tomato. The touch of balsamic vinegar went well with the halloumi and the salad ingredients balanced the rich flavours. Ross had the 12-hour slow-roasted Jacob's ladder with tenderstem broccoli and truffle polenta chips.



Assiette of fish: sea bream, king prawns, salmon and scallop with confit cherry tomato, shallots and white wine veloute. (25129937)



Debbie's tea was her idea of a perfect cuppa. (25129952)

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On starting my dessert, which was topped with thin strips of white chocolate, I found this wonderful gooey centre. (25129954)



Jacob's ladder with tenderstem broccoli and truffled polenta chips. (25129944)



Crab and lobster bisque with garlic croutons. (25129931)



Corn-fed chicken breast with roasted heritage carrots, colcannon mash and a red wine jus. (25129946)



Dark cherry frozen soufflé with vanilla infused cream and Kirsch-soaked cherries. (25129950)

He said it did not disappoint, with meat simply falling off the bone and a dark, rich sauce to go with it. Debbie had the corn-fed chicken breast served with roasted heritage carrots, colcannon mash and a red wine jus. She said the chicken was succulent and the mash had a lovely flavour. Ben's assiette of fish was a real treat with fresh sea bream, king prawns, salmon and scallops along with a confit of cherry tomato, shallots and white wine veloute. Our waiter, Paul Falla, was very attentive throughout the evening and put smiles on our faces. We were all pretty full after the delicious starter and main courses but nobody can resist dessert. Apart from maybe Debbie, who settled for an after-dinner cup of English breakfast tea. Tea was available as loose leaf or tea bag, which Debbie liked, saying it meant diners could order their perfect cup. Ross had eyed up the dark cherry frozen

soufflé on its way to another table and did not hesitate to order it. With vanilla infused cream and Kirsch soaked cherries, he said it was spectacular and that he would have it again like a shot. Ben enjoyed refreshing scoops of strawberry ice cream and I, being a chocoholic by nature, was unable to resist the chocolate fondant with honeycomb ice cream. The contrast between the soft, warm fondant and the cold, crunchy ice cream with honeycomb pieces was wonderful and the gooey chocolate centre was perfect. After dessert, we were able to truly take in the relaxing setting. Calming music played quietly in the background and, paired with the slowly fading window view as the day drew to an end, it was very peaceful. We relaxed, taking it all in, and agreed we really must come again.



Baked Camembert to share with toasted ciabatta and red onion marmalade. (25129933)



Halloumi nicoise. Crispy halloumi, green beans, new potatoes, olives, soft-boiled egg, pickled red onion and sun-blushed tomato. (25129941)



Grilled tandoori spiced chicken with rocket, red onion, charred gem salad, yoghurt raita and crisp naan. (25129929)

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