



GRANGE LODGE

Everything from what to eat, to where to eat.

ROC SALT
BEACH CAFE & RESTAURANT
OPEN 6 DAYS A WEEK
Serving Coffee, Cakes, Lunches and evening meals Thursday, Friday and Saturday.
Available for private functions
CLOSED MONDAYS
Please call 246129 for more information
www.rocsalt.gg info@rocsalt.gg

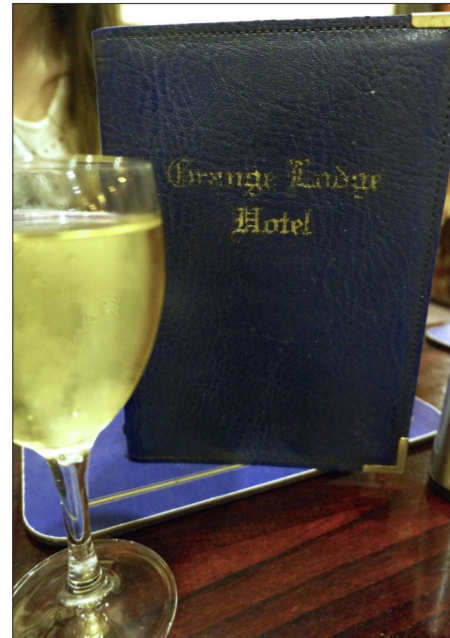
NOW SERVING
FRESH, DELICIOUS HOME COOKED FOOD 7 DAYS A WEEK
www.thequeensinn.gg
EARLY BIRD 10% DISCOUNT 6-7:30pm
RELAX THIS SUMMER WITH CRAB & LOBSTER SALAD OR JUICY STEAKS IN OUR NEW BEER GARDEN
T: 01481 238398 E: reservations@thequeensinn.gg

Open 7 days a week for lunch and dinner, serving Bar Meals mid day till 1.45pm and dinner 6.00pm till 8.45pm.
The Tudor Bar is a favourite with the locals, offering Entertainment every weekend and serving some of the finest food in the Island.
The BLACK ROCK GRILL is served daily.
Super Sunday carvery available every Sunday lunch.
Tel: 257290

A firm favourite with the locals, this family run and friendly pub has a pool table, popular menu including a children's menu. Children are welcome to enjoy the safe and enclosed outdoor play area the Postie Pirate Ship.
Bar meals are served Tuesday to Saturday lunch 12.00pm till 2.00pm and dinner 6.00pm till 8.30pm. Closed Mondays except bank holidays. Open Sunday's 12pm - 4pm.
Tel: 236353

The Grange Lodge Hotel is a family run hotel since 1924 open 7 days a week serving bar meals from sandwiches, salads to prime Scottish steak and a daily changing specials board.
We are child friendly and have a large outdoor garden perfect to relax in the sun and enjoy a drink or lunch.
Looking for a function?
At the Grange Lodge we have a function room and can cater from 2 to 60 people from a sit down meal to a standing informal drinks event.
Please contact us for more information, tel: 725161

SUMMER MADNESS
AT THE
THE IMPERIAL HOTEL
2 Course Menu £12.95
3 Course Menu £15.00
SUNDAY CARVERY
4 COURSES £15.95
Bar menu is also available
Reservations are highly recommended
Roqueaine Bay, Torveval, Guernsey.
T: 01481 264044
www.imperialguernsey.com



Food for the soul

Having not visited the Grange Lodge Hotel since childhood, **Nicola Gibbons** was delighted to find it as comfortable and welcoming as she remembered - and the hearty food was even better



A generous helping of fillet steak served with onion rings, mushrooms, tomatoes, peas and chips.

WHERE did the summer go? Has it actually been? Well, there was that day in June when the temperature soared to 29C, but aside from that it's not exactly been a scorcher. And now we're greeting autumn with a slight chill in the air and thoughts of 'should we or should we not flick the central heating on?'. But just as the seasons change, so does my appetite, and on an evening last week the girls and I found the perfect place to satisfy our cravings... The Grange Lodge Hotel. Having not been since I was a youngster, it was fantastic to see the hotel's restaurant had kept its cosy and traditional atmosphere, serving triumphantly hearty dishes - food that feeds the soul as well as the stomach and with good-value prices too. The starters, mains and desserts are more than enough to satisfy the heartiest of appetites. A generous portion of mouth-watering deep-fried mushrooms started the evening off with a bang for me. A squeeze of fresh lemon and a little jug of tartare sauce was the perfect accompaniment to the crisp batter and succulent mushrooms - it truly was a winner. Anna opted for smoked salmon served on a bed of melon. The dish was beautifully garnished with salad and strawberries, which added a nice touch. The salmon was delicious and complemented well by the sweet melon. The portion size was again generous and, served with gluten-free bread, it was clear the staff had made an effort to accommodate Anna's dietary requirements. Seafood lover Helen could not wait to tuck into her prawn cocktail, which arrived on a full plate, with shredded salad, creamy Marie Rose sauce and striking tiger prawns, as well as tomatoes, beetroot, onions, grated carrot and strawberries. She felt it was a nice twist on the traditional classic and said the sauce had great flavour.

As our attentive waitress, Cecilia, continued to refill our drinks, and those of the other diners packing



Clockwise from left: Cecilia Costa and Jenny Lamont behind the bar; melt-in-the-mouth chocolate brownie; spaghetti Bolognese and a classic prawn cocktail.

out the restaurant that night, I eagerly anticipated my main course - a fillet steak served with onion rings, peas, tomatoes and chips. And wow, it did not disappoint. Cooked to rare perfection, the flavoursome meat melted in my mouth and with the coating of creamy Diane sauce, I was in food heaven. The dish hit every taste bud, so much so that every morsel was cleared clean off the plate. Anna had a gluten-free spaghetti Bolognese, elegantly presented with cherry tomatoes and sprinkled Parmesan cheese. She said the dish was well seasoned and the sauce matched that of a top Italian restaurant. The spaghetti was cooked perfectly and you could not tell that it was gluten-free. Although not a vegetarian herself, Helen said she would recommend her choice of mushroom stroganoff to anybody. It was the perfect dish on a cold evening - the plate was full of fluffy rice and covered

with mushrooms and the creamy sauce. Onions, a hint of garlic and a sprinkling of parsley gave it a flavour-packed punch. The sauce was the best part of the dish, she added. Those who know me know I tend to push aside sweet desserts in favour of a savoury finale to a meal. But as Tracey showed us the variety of tantalising desserts, I decided to shun the cheese and try a classic favourite, Eton mess. It was packed with juicy strawberries, rich ice cream and crunch but soft in the middle meringue - just how I like it. Anna's dessert was a delightful gluten-free brownie, served with a generous scoop of vanilla ice cream. The rich chocolate flavours go well with the sweet hit of vanilla and she said the brownie melted in the mouth - a dream for anyone with a sweet tooth. The generous servings continued until the

end for Helen, who opted for the sticky toffee pudding. Golden syrup sauce covered the warm pudding, which she chose to have with custard. The sponge had a light flavour, complemented by the custard, and is perfect if you fancy a little indulgence. So next time you fancy a hearty, traditional meal in a comforting and welcoming atmosphere, be sure to stop at the Grange Lodge Hotel. Whether it's summer, winter, autumn or spring, you can expect great quality and great prices. It certainly left three hungry reporters extremely satisfied.

To book, call the Grange Lodge Hotel on 725161. To take advantage of the gluten-free menu options, please let the hotel staff know of any special dietary requirements at the time of booking.

Open Daily (except Tuesday) for
• MORNING COFFEE
• ALL DAY LUNCHES/LIGHT BITES
• TRADITIONAL AFTERNOON TEAS
• SUNDAY LUNCHES
DINNER SERVED FRIDAY & SATURDAY
The Pavilion, St. Pierre Park Hotel 736676

Open 7 days a week
Bar lunches served 12.00pm - 2.00pm and dinner 6.00pm - 9.00pm
Daily specials, Fresh fish including Crab, Lobster and Scallops
Telephone 265567 www.perellebayhotel.com

3 Course £10.00 Meal Deal Set Menu available Monday to Friday 5.30 p.m. - 7.15 p.m.
3 Course Set Menu £15.00 & £17.50 available from 5.30 p.m. to 10.00 pm
Specialises in Pasta, Steaks, Seafood, Vegetarian and Continental Cuisine

£12.95 (3 courses) Ends 30.8.15 {Lunch & early bird} 12-2 & 6-7pm
To view our menus visit www.lagrandemare.com
La Grande Mare
HOTEL, GOLF & COUNTRY CLUB *****

Open Tuesday - Thursday 6.00 - 10.00 and Friday, Saturday & Sunday 12.00 - 2.00 & 6.00 - 10.00
Bring this voucher to receive 20% off the Al La Carte menu Sunday - Thursday
Fantastic views and sunsets over the bay's
Available for Christmas parties
Telephone 255733 **20% OFF** your bill with this voucher

Our light and airy cafe offers breakfast, morning snacks, lunch and afternoon treats, the take-away deli offers a selection of delicious, freshly prepared food.
Whether you crave a freshly baked pastry for breakfast or an indulgent bacon sandwich, washed down with an espresso based coffee.
Tel: 727101
www.muse.gg relax@muse.gg

Hot & Cold Food Eat In or Take Away
Cakes, Pastries and Birthday Cakes, Portuguese Food
Pre-orders welcome

ISLAND KEBABS
Open 6 nights (closed Tuesdays)
a week from 5.00pm, quality doner, and chicken kebabs, homemade pizzas, burgers and chips and Latvian food.
Telephone 728161
8 The Bordage, St Peter Port, Guernsey

Open Monday to Sunday
Lunch 12-2.30 p.m. Dinner 6.00-11.00 p.m.
Great venue for parties.
We cater for outside events.
Kob Koon Ka
North Plantation, St Peter Port

Open 7 days a week Including Sundays
2 Course Set Lunch - £12.95 (no meals Thursday nights)
3 Course Set Lunch - £15.50
Lunch noon - 2.00pm
Dinner 6.30pm - 10.00pm
T (01481) 721552 | F (01481) 724235
E danello@cwgsy.net | W www.danello.gg
46, Le Pollet, St Peter Port, GY1 1WF

FOOD SERVED MONDAY TO SATURDAY
12.00 - 2.00pm & 6.00pm - 9.00pm (no meals Thursday nights)
Meat & Fish draw Fridays & Saturdays from 6.00pm
Open the box on Saturday nights
For the latest information like us on **Facebook.com/theventureinn**
The Venture Inn, Forest, Guernsey. Telephone: 263217

If YOU
would like to advertise your eatery here in this space **call us on 240277** and quote **Guernsey Loves Food**.
Packages start from £19 per week.

Visit www.guernseylovesfood.com and search restaurants, view menus and book your table

If you wish to advertise on www.guernseylovesfood.com email food@guernsey-press.com or call 240277