<u>Selia</u>

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Wifi) Free Wi-Fi

NIGHTS

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OR JUICY STEAKS IN OUR NEW BEER GARDEN

RELAX THIS SUMMER WITH CRAB & LOBSTER SALAI

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Tree

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Portuguese Food

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BOW - bring your own wine!

Grange Lodge Hotel

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

KERY & COFFEE S

Jesday-Sunday

Telephone:

726863

THAI

DINNER

Meta

GUERNSEY PRESS Tuesday 25 July 2017 Tuesday 25 July 2017







nd gamey' pigeon starter.





To the Point

Sunlight, happy diners and excellent food - a fantastic combination for a summer's evening, discovers **Juliet Pouteaux** when she joins friends for a meal at Saints Bay Hotel

Juernsey Joves food.com

'VE ALWAYS had a soft spot for Icart Point, so it was a pleasure to venture up to Saints Bay Hotel for a meal and be met by a restaurant filled with sunlight as well as diners. And awaiting us was a feast from a menu full of interest and diversity - a real treat on a beautiful summer's evening. My colleague Alex had venison to start, excellent in texture and with peppery hit offset by a tart redcurrant reduction. Fom had pigeon – rich, gamey and perfectly cooked to medium rare. An accompanying cauliflower puree lent a smooth, earthy accent.

treated myself to crab – a stack of white creamy white meat wrapped in smoked salmon and topped with cream cheese. This sat on a bed of chopped herbs, and crushed capers added a touch of piquancy. Edible flowers – nasturtiums and violas were the finishing touch. Jack decided on scallops, and a generous

serving of seafood came with crispy red and green peppers and onions, topped with melted cheese

n to our main courses, and for me it was duck cooked two ways: a generous helping of breast, alongside a beautifully tender confit of eg. These arrived with a smooth pea puree and a sharp sherry/lavender sauce which inventively offset the flavour of the meat

Tom's two, good-sized beef medallions were topped with a deeply fruity red wine sauce. 'Luxurious,' was his verdict. Alex went for lamb served with poached pear, fennel and herby mash: an excellent combination, she said We all surveyed Jack's fish dish with

jealous eyes. As well as a generous fillet of beautifully cooked sea bass, there was a loin of cod wrapped in Parma ham – two

complementary flavours and textures on one plate. More luxury came in the form of a rich lemon and white wine reduction finished with Guernsev cream. And that wasn't all. Also included was a small dis of seafood: a mix of prawns, scallops and calamari, topped with cheese.

Come and taste our

Mallards Complex!

Check our Menus at

Guernsevlovesfood.com



desserts for us to share. On one side of the platter was a warm slice of tarte tatin; plump sultanas complementing the apples. In the middle, mango sorbet, presented on a bed of crushed sugared pistachios for texture. But the vanilla cheesecake was the highlight. Deliciously light, it came crowned with scarlet spunsugar All in all, a wonderful evening with good, beautifully presented food and some inventive combinations, plus a light, bright, welcoming environment. It's well worth getting to the Point this summer.

238888. www.saintsbayhotel.com

(Pictures by Thomas Tardif, 18847182)

Menus and dishes to suit all tastes, from sandwiches and salads. fresh fish, shellfish and crab to steaks. authentic Chinese cuisine at Village East is open from Monday to Saturday from 10.00 am till 2.00 pm, and from 5.30 pm till 10.00 pm. We offer delicious menu available for take-out and Eat-In.

Call 1481 Email villageeast.guernsey@cwgsy.net

5 North Plantation, St Peter Port, Guernsey www.villageeastguernsey.net

to start.

(18847174)

Visit www.guernseylovesfood.com and search restaurants, view menus and much more If you wish to advertise on www.guernseylovesfood.com email food@guernseypress.com or call 240277



QUEENS

INN

ST MARTINS

open Monday's on Bank Holidays). Lunch 2.00pm till 2.00pm and Dinner 6.00pm till 8.30pm. Open Sunday's 12.00pm - 2.00pm.

TREASURES HOUSE

Monday, Wednesday and Thursday you can Eat in or take away from 5pm till 10pm. Friday, Saturday and Sunday you can Eat in, take away or order food with delivery. Delivery from 5:30pm till 9:30 pm.

Weekends we are open from 5pm till 11pm. Sunday buffet from 12pm till 2 pm.

Tel: 268168



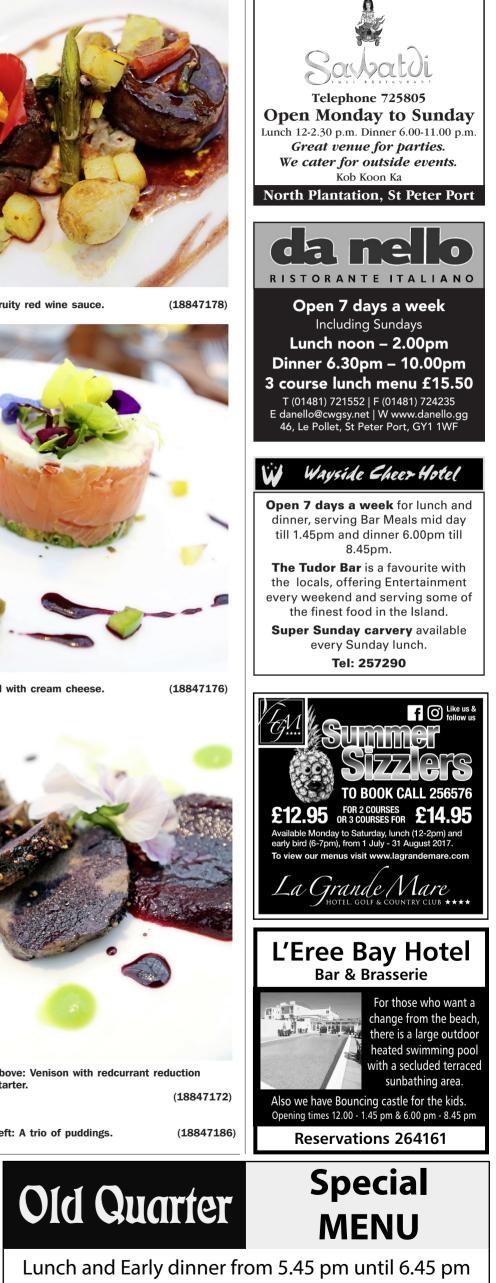


SAINTS BAY HOTEL



Sea bass with a loin of cod wrapped in parma ham

(18847184) Beef with a rich, fruity red wine sauce.



(18847170)



Salmon and crab topped with cream cheese





Lamb with poached pear, fennel and herby mash.

(18847180)

Above: Venison with redcurrant reduction starter.

Left: A trio of puddings





2 courses £11.95

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