

LA PERLA

Wayside Cheer Hotel
Celebrate the Music of Neil Diamond & John Denver
Saturday 16th of September
with Wayne Denton
PRE-SHOW MEALS
Available from 6pm

BOOK NOW: www.guernseyshows.com
Call 257290

Free Wi-Fi

WE ARE NOW OPEN SUNDAY NIGHTS

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

THE LAST POST

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 Postle Pirate Ship.

NEW Breakfast Menu is served 09.00am till 12.00pm with Bar meals served Tuesday to Saturday (open Monday's on Bank Holidays). Lunch 12.00pm till 2.00pm and Dinner 6.00pm till 8.30pm. Open Sunday's 12.00pm - 2.00pm.
Tel: 236353

FREE website profiles for all eateries!

To find out more please contact food@guernseypress.com

Grange Lodge Hotel ★★ Metro

www.grangelodgehotel.com

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

BOOK NOW for CHRISTMAS

Please check the Menus online:
www.villageeastguernsey.net | or Call 1481 700100

village east
GUERNSEY

A cosy Italian restaurant with great food and fabulous views? Sounds perfect. **Anna J Brehaut** and friends headed off for a bite...

La dolce vita

WHETHER it's a feast to mark a celebration, a catch-up with friends or simply popping out for a bite to eat, La Perla ticks the boxes for a great meal out. Positioned along the Town seafront and close to the North Plantation amenities and plenty of parking, it's well situated and offers a beautiful view to enjoy along with a meal.

The restaurant, which is decorated with the green, white and red of the Italian flag throughout, offers a little something for everyone. It might sound like a cliché, but it truly does. When I was asked to review the restaurant, I reminisced about all the lovely meals I have had there and also recalled just how well they do when catering for customers like me who have gluten-free needs. When my partner Adam and I, and friends Nicola and Alex, arrived we were ushered over to one of the best tables in the house, with possibly one of the best vistas of any local restaurant.

Overlooking the harbour, we watched as the day's visiting cruise ship glided away, and a cool refreshing breeze drifted through the open windows. Waiting for us on our table was delicious fresh bread and Guernsey butter. The waiter brought me over a gluten-free roll and we tucked in while deciding on our menu choices. La Perla offers a choice of three – a la carte and two set menus, priced at £11.99 or £21.99, both three-course. The helpful staff demonstrated their excellent customer service skills, taking me through which dishes were gluten-free. I decided to order from the latter menu. So too did Alex, while Nicola and Adam decided to order from



the £11.99 menu. Whether it was fish, steaks or traditional Italian dishes, La Perla had it covered. Nicola's choice for the starter was aubergine parmigiana, a vegetable dish served with a herby Italian tomato sauce, which was rich in flavour. The aroma coming from the dish made everyone's mouth water when it arrived. And the taste lived up to it, Nicky said. Adam had deep-fried Brie, a favourite of his. The creamy, delicious French cheese was covered in golden crispy breadcrumbs and accompanied by a sweet cranberry sauce. I opted for one of my favourite dishes, scallops. Fresh from the sea and cooked to perfection, these were served in a zingy lemon sauce and marked a great start to a fantastic meal.

It was clear that presentation was also a passion of the chef as each scallop had been placed perfectly on the plate, along with a side salad and a wedge of fresh lemon. Alex also went with the seafood theme, choosing the smoked salmon and prawn cocktail. A plentiful dish, it was presented beautifully with a lovely generous helping of marie-rose sauce – a must for any seafood cocktail. After enjoying our lovely starters, we decided that the time was right to choose a light white wine to go with our main course. On Alex's recommendation, we ordered the crisp South African Boschendal sauvignon blanc. It was the perfect wine for Alex's main course, a home-made ravioli served with

prawns, crab and a cream sauce. Perfectly creamy and not too overpowering, the sauce was delicious, Alex said. I also stayed with the seafood and went for the sea bass, which was served on a bed of tasty mashed potato accompanied with some meaty and tasty king prawns. The fish flaked perfectly and was well seasoned. Adam and Nicola went with the meatier of dishes. Adam's choice of the rack of ribs was accompanied by coleslaw and a side of chips. He said the pork was cooked perfectly and fell off the bone easily, while the piquant barbecue sauce was plentiful and delicious. A perfect choice for a meat lover, it can also be one for those who love a bit of heat as there is the option to have the



We are now taking Christmas bookings!

Hire us for your Private party!

gusto

Italian buffet or 3 course meal
MENUS ARE COMING SOON!
Call for more information.

18-20 Smith Street, St. Peter Port
www.gusto.gg | book@gusto.gg | 722828



ribs extra-spicy. Nicola opted for the lasagne – a traditional Italian dish served just the way you would expect and want it. It had a generous amount of meat, pasta, white sauce and cheese layers and was also accompanied with a side of chips for the table. Along with our main courses, we also had a side of seasonal vegetables and new potatoes to enjoy. As the drinks flowed and the great service continued, it was time to order dessert. I love them but am often too full to enjoy them properly. However, I saved room for the light and crispy La Perla meringue – an Eton mess-style sweet dessert, which had just the right quantity of fresh, sharp berries to cut through the sweetness of the meringue base and vanilla ice cream. For a person with a sweet tooth, I definitely would recommend this one.

Adam went for banana pancake with chocolate sauce – a dessert that La Perla is known for. It's a tasty treat that works by contrasting warm mixed fruit accompanied by a sweet crepe and ice-cold ice-cream and of course, delicious chocolate. The difference in the temperature of the dessert and ice-cream works so well. Alex went traditional for his pud, choosing apple pie – an English classic baked with the finest and freshest apples, topped with golden pastry. The addition of ice-cream finished the dish.

From shortcrust pastry to choux pastry – Nicky ordered profiteroles for her dessert. The three large home-made profiteroles were presented beautifully and were filled full of freshly-whipped cream. There was also a generous drizzling of a rich chocolate sauce, which added a rich sweetness to the dish.

The staff made sure we were well looked after and kept an attentive eye on us throughout the meal. To round off those delicious three courses, we decided to finish our meal with a hot drink. My choice was green tea, Adam went for cappuccino, Nicky chose a cup of tea and Alex an Irish coffee. We thoroughly enjoyed our evening at La Perla. The restaurant not only has an array of dishes that represent great value for money, the food is delicious and it's a perfect retreat – for lunch or for dinner.



◆ As La Perla celebrates 17 years in business, it is taking the opportunity to give back to the community by holding a charity day. The event will take place on Monday 18 September and all proceeds raised will go towards the Guernsey Disability Alliance. It will also mark Dinarte's and Mira's first year of sole trading. To book call 712127.

Old Quarter

Special MENU

Lunch and Early dinner from 5.45 pm until 6.45 pm

2 courses £11.95
3 courses £14.95



Email eat@oldquarter.co.uk Call (01481) 727268
www.oldquarter.co.uk



September SAVERS

TO BOOK CALL 256576

Like us & follow us [f](https://www.facebook.com/LaGrandeMare) [i](https://www.instagram.com/LaGrandeMare)

£12.95 FOR 2 COURSES OR 3 COURSES FOR **£14.95**

Available Monday to Saturday, lunch (12-2pm) and early bird (6-7pm), from 1 - 30 September 2017.
To view our menus visit www.lagrandemare.com

La Grande Mare
HOTEL, GOLF & COUNTRY CLUB ★★

Savbat Di

Telephone 725805

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

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