TERRACE GARDEN CAFE

During the summer months, the Terrace Garden Cafe is a must-go for its fantastic food, views and ambience. And, as **Colin Leach** and friends found, it's just as great even when the sun isn't shining

A taste of paradise





Opening hours: Sunday Thursday 5.30 pm – 11.00 pm Friday & Saturday 5.30pm – 11.30pm Lunchtime 7 days per week 12pm – 2pm Telephone: 239693 or 239863

Takeaway menu visit food.gg www.saffronguernsey.com



Perfect office party with hot/cold finger foods or Thai dinners. We can create a party to suit any occasion! Our recently upgraded heated indoor dining area is a perfect place for a party up to 35 guests. For reservations or enquiries please email: maija@terracegardencafe.com

We are open throughout the autumn till early December T: 724478 |www.terracegardencafe.com



hotel • pub • bistro

Monday - Thursday

11.00 am - 11.30 pm

Friday & Saturday

12.00 pm – 10.00 pn

Sunday

Closed Monday

(food served in Pub)

Tuesdav - Saturdav

12.00 pm - 3pm Sunday

12 - 2pm & 6 - 9pm

Bistro Opening hours:

Tennerfest till 11th November. 2 courses - **£12.50** and

3 courses - £15.00 **Quiz night every**

Monday from 8:30pm.

CHRISTMAS CHRISTMAS LUNCH MENU: 2 COURSES - £16.95: 3 COURSES - £18.95 CHRISTMAS PARTY NIGHTS WITH DISCO: 15TH & 22ND DECEMBER £24.95 PER PERSON. f S O Check our latest news and events on social media!





U'VE gotta love the Terrace Garden Cafe That little corner of Thailand on its plateau overlooking the narbour is a must-go place for

diners looking for something a bit exotic It is a favourite among islanders and you

can see why: the friendly staff, delicious dishes, a stunning view and great Town location is a winning combination. A chance to sample The Terrace's Tennerfest menu was too good an opportunity to miss, so arrangements were made

Turning up on the most inclement of Saturday evenings in a long while, four of us, myself, my wife Karen and friends Justin and Lisa, made our way up Cornet Street in howling winds and lashing rain. An evening's al fresco eating was definitely not on the cards, so thank goodness for the cosy confines of The Terrace's recently revamped interior, which was most welcoming, as was manageress Maija, who was the epitome of attentiveness.

The restaurant is taking part in the Tennerfest for the first time. Traditionally the Terrace Garden Cafe closes over the winter, but it has extended its opening hours to the end of November, if trade allows.

A lot of investment has gone into revamping the place over the past year, and this includes the seating



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area where it was warm and inviting with subdued lighting and comfortable cushioned seating. We took our seats beneath winding grape vines cleverly incorporated into the ceiling.

After a quick perusal of the Tennerfest menu we set about choosing our dishes. As the deal also includes two bottles of Chang Classic for £5 that was our beverage of choice for the evening. Justin chose crispy fried cod pieces with sweet and sour chilli sauce, the succulent medallions of fish complemented by the flavoursome sauce was as delicious as it smelled, by all accounts.

Lisa had ordered the stir-fried crispy belly pork with basil, garlic, soya sauce and chillies. The meat was cooked to melt-in-the-mouth perfection and mixed with the herbs and spices really showed how care was taken to produce a dish bursting with flavour.

Karen had chosen the Gaeng Ped Yang, red curry with roasted duck rambutan and pineapple. The duck which sometimes can be a gamble when ordering a meal, was done just right and with the combination of the grape-like taste of the rambutan together with the sweet pineapple made for a medley of flavours that received the thumbs up. I opted for the kind of dish that the Terrace is well known for – the Tom Ka with chicken, coconut milk dish with lemon grass, kaffir lime leaves, galangal chillies, mushrooms and baby corn with steamed rice. This is a great lively dish that packs a punch with the chillies and

a sure-fire hit on the menu. For sides we ordered the four dishes that came on the Tennerfest m shared. These included delicious Thaistyle fish cakes served with sweet chill dip, called Tod Man Pla. Light and very more-ish, these tasty deep red-coloured morsels were certainly a hit with the four of us.

The Khanom Pang Na Moo. Thai pork toast made from fried minced pork on bread, coated with eggs and served

Open from Tuesday to Sunday **Closed on Monday**

Lunch noon – 2.00pm Dinner 6.30pm - 10.00pm 3 course lunch menu £15.50 3 course dinner menu £25.95

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not to be too filling cakes into the menu. fruit



PUBLIC BAR GIGS FROM 9PM:



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with Ah-jard sweet vinegar dip was a crispy delight that worked well with the tangy dip to produce a taste bordering on exquisite. The deep-fried crispy mini vegetable spring rolls served with sweet chilli dip – Por Pia Tod added to plethora of flavoursome additions, as did the vegetarian Dim Sum, steamed wonton pastry parcels filled with shredded vegetables served with fermented soya sauce and fried garlic flakes. These were all an excellent accompaniment to the mains and the portions sizes just right as

The Terrace has a new pastry chef and Maija mentioned that next year they would be looking to incorporate more

If this is the case then the baked vanilla cheesecake with tropical fruit that I chose for dessert is sure to be a hit with customers. The base was crumbly and light and the vanilla topping was delicious when combined with the tangy

Lisa chose the chocolate chilli brownie served warm with farmhouse vanilla ice cream – a winning combination of flavours that just has to be experienced for its marrying of not-too-rich delicious brownie with the warmth of chilli, giving the dish a delightful heat.

Justin had opted for the Terrace Eat 'n' Mess which certainly lived up to its name



with the pineapple, berries, crumbled meringue and cream soon resembling a fine concoction that went down a treat. Karen chose the Khao Neow Ma Muang traditional Thai dessert made with sticky coconut rice and mango, served with coconut milk on the side, a sort of East Asia rice pudding with bells on. All in all a great meal and an excellent debut for the Terrace Garden Cafe in the **Fennerfest**

♦ If you are looking for a Tennerfest menu that delivers flavoursome dishes with a hint of the exotic take a trip to the Terrace. For the mere price of £12.50 you cannot go wrong. Call 724478 or email info@terracegardencafe.com. Tennerfest menu available for dinner only, Monday to Saturday, 5pm - 9pm.



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