

LES ROCQUETTES HOTEL

There's not much nicer than going out for Sunday lunch, especially when it's at Les Rocquettes Hotel, says **Shaun Shackleton**

Something for everyone



**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**

Please call for reservation
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China China

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'ALL YOU CAN EAT' menu is available now, featuring more than 30 dishes!

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Set prices for:
Adult - £18.80
Child (under 12) - £12.80
*Menu available to Eat in only.

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Find our menus on www.gy4you.gg

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Takeaway menu call or order on www.saffronguernsey.com

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Friday & Saturday
12.00 pm - 10.00 pm
Sunday

Bistro Opening hours:
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12 - 2pm & 6 - 9pm
Tuesday - Saturday
12.00 pm - 3pm Sunday

CHRISTMAS
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£24.95 PER PERSON.

Cafe Amity, where everyone is welcome!

We are now taking Christmas bookings!

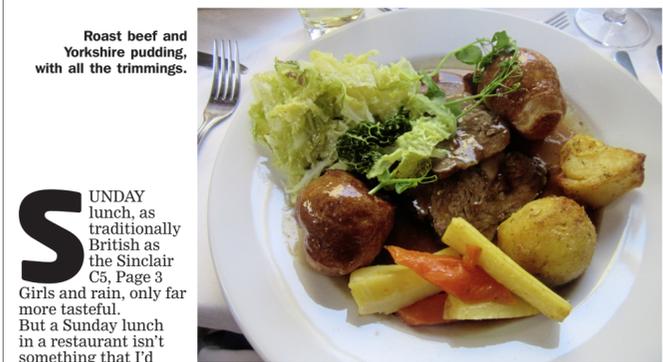
Christmas day 3 course menu £20.00 per person

Menu online: www.gy4you.gg



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La Nouvelle Maritaine,
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Roast beef and Yorkshire pudding, with all the trimmings.

SUNDAY lunch, as traditionally British as the Sinclair C5, Page 3

Girls and rain, only far more tasteful. But a Sunday lunch in a restaurant isn't something that I'd done for many a year, so with two daughters and the elder one's boyfriend I headed to Les Rocquettes Hotel, looking forward to a Sunday filled with something other than microwave lasagne and garage pies.

It was bustling at 12.30pm (it was Remembrance Sunday, with at least one Chelsea Pensioner resplendent in red tunic and tricorne hat) as we headed to the obligatory pre-lunch drinks. When our table was set we went through to the Oak Restaurant, bright and airy with the autumn sunlight flooding in through the skylight. Moody, subtle lighting is all well and good for inns and taverns, but a restaurant needs the kind of illumination where you can actually see the food. Surely that's a large part of the sensory pleasure of eating?

Our first course was from the 'chef's market table', described on the menu as 'the centrepiece of Sunday lunch at Le Rocquettes'. This is no idle boast. With plates in hand, we circumnavigated what I can only call a small island of food. Seafood, including moulles, prawns, rollmops and salmon; cold meats, pates, rillettes and sliced sausage; salads, including rice and pasta, as well as olives, diced beetroot and potato salad; cheeses and baskets of warm artisan breads.

This was heaven for Evangeline (the youngest), a huge seafood fan, as she sawed off a generous slice of salmon (artfully arranged with slices of lemon) and added it to her pile of prawns and dollop of marie rose sauce, and also for Carney (the elder), a recently converted pescatarian. Carney's boyfriend, Matt, a vegetarian, piled his plate high with salads and veg. (As is evident, a diverse range of diets upon which to unleash a Sunday lunch).

We resealed and tucked in,

'As for my Aberdeen Angus beef and Yorkshire pudding, never have Scotland and Yorkshire worked so well together since Billy Bremner captained Leeds United'

conversation halted for a while. 'The buffet is very good for vegetarians,' complimented Matt. 'This salmon is so good,' said Evangeline, somewhat expectantly. 'Really nice touch having warm bread,' said Carney. 'And it's really tasty.' 'That was possibly the strongest and saltiest olive I've ever had,' admitted Matt. 'And I think the pickle in the middle of the herring is the most pickley,' said Evangeline. I loved the beetroot. And Evangeline was right about the salmon. Warm and succulent, I almost wished it was part of the main course menu.

Luckily there was time for another round of drinks and a cleansing of the palate before the mains. Matt chose the potato gnocchi with chargrilled Mediterranean vegetables and sun-dried tomato pesto, Carney went for the homemade nut roast with roast vegetable gravy. Evangeline the moulles marinere and I had to have the roast rib-eye of Aberdeen Angus beef and herb Yorkshire pudding. My beef, as was Carney's nut roast, was served with a choice of roast



The vegetarian gnocchi.

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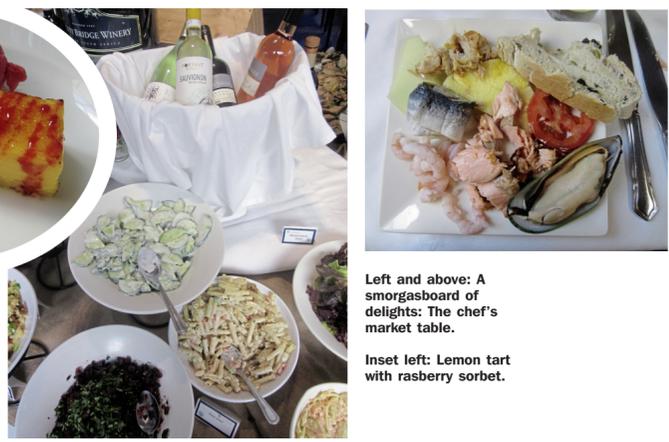


Matt and Evangeline ruminating on Brexit between courses.

and new potatoes, cabbage, carrots and turnips. The service was quick and unobtrusive, you hardly knew they were there, which I imagine is the skill of a good waiter. Matt said that his gnocchi's sun-dried tomato pesto was very good. 'You get a good-sized portion, the gnocchi has a good texture and the vegetables complement it well.' 'These moulles are the best I've had since Saint-Suliac,' said Evangeline, which was high praise indeed. 'The sauce is so rich and creamy and the moulles are cooked just right,' she added, soaking up the sauce with some olive bread from the chef's table. Carney and Matt, as young beaus do, were sharing each other's lunch. 'From a vegetarian's point of view that's a great nut roast,' said Matt. 'It's got a good texture,' said Carney. 'A bit of a crunch to it and a good crust.' As for my Aberdeen Angus beef and Yorkshire pudding, never have Scotland and Yorkshire worked so well together since Billy Bremner captained Leeds United. And the roast potatoes - just as important (perhaps even more important) than the meat - were spot on: salty and crispy on the outside, fluffy/creamy and hot inside.



Moulles marinere.



Left and above: A smorgasboard of delights: The chef's market table.

Inset left: Lemon tart with raspberry sorbet.

1st October to 11th November 2018

tennerfest.com

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Grange Lodge Hotel *** Metro

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