

SAFFRON



Danielle Kenneally and friends tried out fusion restaurant Saffron in St Martin's

Something for everyone



Garlic and herb chicken.

AS A complete newcomer to the island I have relatively little knowledge about where to eat, where to go with friends or where to have a good time. Coming from the north of England, there was plenty to do and plenty to see, but it would often be difficult to find somewhere to call your own. Somewhere that wasn't already either the kind of niche place that you'd find hipsters and cool people looking to find somewhere that fits in with their style or a chain that has become so popular that everybody is eating the exact same thing in the exact same way the country over, just on a different table, and the food has become meaningless and unimaginative. So, on entering slickly decorated fusion restaurant Saffron, I was pleasantly surprised to find somewhere for everyone to enjoy – foodies, hipsters, good-timers, friends and family alike, there is something for everyone. Everything from the staff to the food felt fresh, creative and original, with homely cooked authentic Indian curries that bring a little bit of India to Guernsey.

I mean Saffron is more than Indian cuisine, it has gastronomic fare on the menu from Japan, Turkey, Italy and, for the less adventurous, Britain, but for myself and my friends on the night we headed straight for the country famous for its hospitality and spices – India. As my friends Juliet, Helen and Zoe and I read through the menu to choose what we would have as our main, we snacked on popadoms complemented by mint yoghurt, mango chutney and salsa dips with gusto, like three hungry journalists devouring a story. The bountiful menu choice on offer had us all asking the waiter for more time to consider what to have, until 15 minutes later we all chose a different curry each. Zoe even asked the waiter what would be the curry to go for and with a 'how hot would you like it' and a 'not too hot' response, her decision was made. Jall jall naga. Followed by regrets of 'I've just checked the menu and it is the only curry that says hot', we looked forward to watching her sweat. But first things first, the starters. With veggie Helen and lamb-free Juliet, we tucked into the assortment of starters

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Jall jall naga.



laid before us with trepidation. It did not disappoint. From onion bhajis to vegetable pakoras and chicken tikka to samosas, everybody was well catered for. The meat was well seasoned and the spice judged to perfection; the samosas were extremely well filled and delicious and the onion bhajis and vegetable pakoras were so well liked that even Helen looked forlornly at the plate willing more to appear. There was simply something for everyone, with all four of us agreeing that the tasty selection sated just enough of our hunger to prepare us for the main course. And boy did it arrive, plates and plates of super amazing yumminess, with such beautiful presentation to boot that we ran out of table room, not that this stopped us from tucking in. Helen decimated her tandoori king prawn masala, Juliet demolished her garlic and herb chicken, I devoured my lamb pasanda and Zoe, well Zoe ate with caution, such was the 'flavoursome but with a kick' verdict she gave to her lamb jall jall naga, as I smugly ate my mild creamy almond curry. But the service was second to none as the

attentive waiter serving us offered her some yoghurt, helping her to personalise the curry to her own standard of heat. Our rice and accompaniments of plain rice and egg fried rice, and plain naan and peshwari naan, also hit the spot, it was agreed by the whole table. We all enjoyed it all, even me, the slowest eater in the world, and I was offered the option to take my leftovers home to gorge on later. This is such a kind thing to offer, given that they'd already provided the in-house service, let alone my food to take away too. All our wants and needs were catered for in a timely manner and not once did we feel rushed or neglected. Excellent service, reasonably priced and wonderful ambience, my friends remarked. A great night, great food, great atmosphere and great company. Not too shabby for the end of a day's work. If this is something you aim for in life, as I'm sure you do, then get on down to Saffron in St Martin's.

◆ To book a table visit www.saffronguernsey.com or telephone 239693.



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