

# The ISLANDS of GUERNSEY

## A NEW GASTRONOMIC GUERNSEY GETAWAY FOR 2024



Imagery available [here](#).

A new festival is arriving on [the Islands of Guernsey](#) this year, offering locals and visitors alike an insight into the Islands' renowned local produce, buzzing gastronomic scene and melting pot of culinary influences. The inaugural '[A Table in Guernsey Food Festival](#)' will take place between 4 – 12 October and will comprise a plethora of events and activities guaranteed to tickle the tastebuds.

Throughout the week, [community-led tastings and tours](#) will give guests a behind-the-scenes peek at how local producers create their unique offerings. Events include an on-farm tasting session at Rocquette Cider, a gin tasting evening from the Channel Islands Liquor Company, and a dairy tasting morning with Guernsey Dairy, accessed by a charming ride on Guernsey's beloved [Petit Train](#). Exclusive [dinner events](#) have also been scheduled throughout the week, from a South African feast cooked with local ingredients at The Old Government House Hotel to a cook-off between chefs from Guernsey and Jersey on 11 October – an entertaining insight into the friendly rival between the Channel Islands. Other unmissable events include a [farmers market](#) celebrating the Islands' produce, and a [street food market](#) attended by none other than the viral TikTok sensation [Spudman](#) himself.

Visitors to the Islands in October can also enjoy the much-loved annual [Tennerfest](#), a fixed-price food festival that showcases set menus at local restaurants and eateries, all priced from £10. Between 1 October – 30 November, Tennerfest will give foodies access to the finest cuisine the islands have to offer, all at purse-friendly prices.

[Condor Breaks](#) offers four nights for the price of three for all stays at [Hotel de Havelet](#) in October 2024. Prices start at £1,033, based on two people travelling with their car and sharing a Classic Double Room. Package includes return ferry transport to Guernsey from Poole and four nights' B&B accommodation. <https://www.condorferries.co.uk/holidays-breaks/>, 0345 609 1026

- Ends -

For more information on visiting Guernsey, please see [www.visitguernsey.co.uk](http://www.visitguernsey.co.uk).

For more information, please contact the Guernsey team at [guernsey@wearelotus.co.uk](mailto:guernsey@wearelotus.co.uk).

### **About food on the Islands of Guernsey**

The Islands of Guernsey, with their unique position just eight miles from Normandy, are a melting-pot of cultural heritage just one hour from the UK. Fertile soil and rich coastlines mean the Islands are ideal for growing produce, keeping livestock and fishing. The Islands are particularly renowned for their exceptional [seafood](#) and, in particular, for excellent lobster, caught locally using traditional methods. Guernsey has one of the world's largest tidal ranges; this, alongside rocky coastlines, makes it easy for fishermen to plant lobster pots at low tide amongst the rocks, leaving them and returning to them later.

Traditional Guernsey food is hearty and often French-inspired, using the Islands' fantastic produce, with examples including 'gâche' (a local fruit cake), Guernsey bean jar (similar to French cassoulet) and 'gâche mée' (a cooked apple dessert, best served with lashings of rich Guernsey cream!). There are a large number of independent eateries on the Island, with highlights for seafood including [Le Nautique](#), [The Lobster and Grill](#), and [Pier 17](#).