

The ISLANDS of GUERNSEY

Gastronomic Guernsey: A Guide to the Most Delicious Channel Island

The Islands' culinary excellence shines brightest in autumn, when renowned annual fixed-price festival, Tennerfest, will celebrate its 25th year



Returning on **1st October 2022**, hotels, restaurants, bistros, gastro pubs and cafes from across the Islands of Guernsey will take part in [Tennerfest](#), the annual festival providing fixed pricing showcasing the best in local cuisine and seasonal produce.

For six weeks across October and November, almost 70 establishments across Guernsey and its sister islands of Sark and Alderney will lower their food and beverage pricing, offering special menus from just £10 per head.

With affordability at the forefront of holiday-goers' minds, Tennerfest's 25th anniversary will ensure great value for money ensuring visitors have the chance to try out a variety of local haunts and cuisine. Whether its four cocktails for £10 at Amigos in St Peter Port - including the apple flavoured Mananza Bonanza - or trying out new bistro 1857 with two courses for £15 there is a Tennerfest menu to tempt all tastes.

The festival also offers an opportunity to try out premium restaurants for a steal! The locally renowned La Fregate commands a beautiful view over the port and is famed for its upscale dining. For just £20 visitors can sample two-courses featuring starters of local scallops or Guernsey Chancre crab followed by a main of Steak Diane or a seafood thermidor! Visitors with a more adventurous palette can splash out in La Reunion's stylish dining room treating themselves to a fusion of flavours. Dishes include curried vegetable and coconut soup, lamb croquettes with burnt aubergine raita and mint gel and fillet of hake with kohlrabi and shitake mushrooms and butternut squash with harissa puree.

www.visitguernsey.com/experiences/events/tennerfest/

Where to Stay

To maximise the value even further Guernsey's hotels and hospitality partners are getting in on the Tennerfest act. Glamping site Camp de Réves is offering a £50 restaurant voucher with every booking throughout the Tennerfest period. Visitors can stay in a cosy shepherd's hut sleeping two adults or families can book the luxury safari tents sleeping six. Rates start from £165 per night.

<https://guernseyglamping.com>

Besides Tennerfest, Guernsey has a number of food and drink offerings that make a visit entirely unique for foodies:

New Openings

A swathe of new restaurants and bars have opened up following the alleviation of travel restrictions. Along the seafront from St Peter Port is one of Guernsey's newest restaurants, [Sorrento](#). The new Italian joint brings the taste of Amalfi to the coast of Guernsey, alongside an extensive international wine collection. Part wine and cheese bar, part wine shop, Red Group collection's [Rouge](#) is the latest spot accompanying existing popular eateries Red, Tinto and Rosso. To enjoy the local seafood, [Fifty-Seven's](#) Mediterranean menu puts fish and seafood at the forefront. For a continental twist, the delightfully charming [Crepe Maison](#) situated on the high street, offers traditional French specialities including Breton galettes and crepes – and a special Tennerfest menu from £15 featuring delicious mains including an authentic cheese fondue.

Guernsey's Gin Culture

Who would have thought that such a small island has its own thriving gin business? Wheadon's Gin produces award-winning gin from on-island. Distilled in small batches, the gin uses seasonal infusions composed of local flavours and traditional botanical blends, producing distinctive pairings such as Rock Samphire & Pink Grapefruit and Mandarin Lime & Hibiscus. Visitors can sample the gin throughout the hotels, bars and restaurants of Guernsey and for those visiting the sister island of Herm a new addition to the family – the Herm Island Citrus Gin – has just been launched, which can be found exclusively on Herm.

Embrace the island Tradition of Hedge Veg

[Hedge Veg](#) is a longstanding Guernsey tradition where islanders sell their homemade and home-grown goods from wooden boxes outside their homes. From fruit and veg, to locally roasted coffee beans, freshly-caught crab and even homemade lip balm, visitors can spot the boxes along Guernsey's scenic lanes, some of which have become fully-fledged local businesses. Whether staying in self-catering accommodation or looking to try some fresh product, island-goers can check out where to look via the new interactive map. www.hedgeveg.gg

Looking Ahead

In 2023 the month of April will be dedicated to a brand-new food festival to be held on the Islands of Guernsey. With an emphasis on the natural larder and produce of the islands the festival will encourage visitors to sample local cuisine and ingredients .

-Ends-

For further general information on Guernsey, visit www.visitguernsey.com

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