

WAYSIDE CHEER HOTEL

Choices, choices

Thinking about celebrating the advent of Phase 5 with a slap-up meal with friends or family? **Nigel Baudains** headed to the Wayside Cheer Hotel - and was not disappointed



Mixed seafood with mash.

(Pictures by Adrian Miller, 27447940)

IF THERE is nothing to suit your taste on the Wayside Cheer Hotel menu then it is probably because you do not like eating at all.

There is something to suit all palates and while it might take a while to read through the menu, management say everything sells and nothing is there for the sake of it.

My fellow diners for the night were my colleagues, Adrian Miller, Zoe Fitch and Helen Bowditch. I started with deep fried brie with red currant dressing and salad. Deep fried brie is a favourite of mine and it did not disappoint. Adrian went for the breaded mushrooms with lemon and garlic mayonnaise. The coating was nice and light and the Caesar sauce added to the flavour. Helen chose the garlic bread, which came on a bed of rocket lettuce with French and balsamic dressings. Zoe picked the whitebait on crispy salad with saffron mayonnaise. She said she had not really known

what to expect and the fish went well with the mayonnaise. The hotel is a popular place for Sunday lunches or the carvery and, prior to lockdown, more than 100 people would eat there every Sunday. Meals are served between noon and 8.45pm so nothing has to be rushed. For us it was main course time and I really enjoyed the steak and

ale pie with chips and veg of the day. The cauliflower, carrots and beans were not overcooked and were just how I like them. Zoe by now was thundering down Route 66 with chicken USA and coconut shrimps. The meat was juicy with a rich barbecue sauce on top and the shrimps were delicious. Helen opted for the salmon,

which came on a bed of grilled vegetables that included onion, mushroom and pepper. A balsamic reduction with a touch of citrus brought out the taste of the fish and she said it was colourful dish that sat well with her current health drive. Adrian was eating the mixed seafood, which featured salmon, king prawns and cod. It came

on a bed of mashed potato and was topped with a creamy prawn sauce. In his words it was a very welcoming and wholesome dish and he liked the al dente vegetables. The 34-bedroom hotel is not just about food and it is known for offering entertainment on virtually a daily basis, including music, tribute acts, quiz nights,

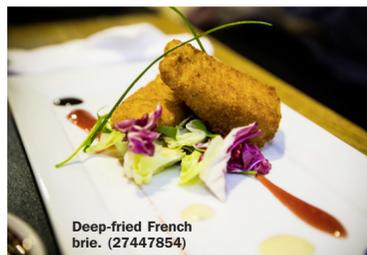


Left to right: Second chef Ahmed Mahbub, restaurant manager Wael Ahmed, waitress Rose Tqwanou and third chef Atef Elsharaby. (27447977)



Complimentary canapes.

(27447852)



Deep-fried French brie. (27447854)



Whitebait. (27447884)



Steak and ale pie. (27447931)

karaoke, line dancing and Scottish dancing. It can also accommodate private functions, conferences and meetings. Wael Ahmed has been restaurant manager for 11 years and he said the hotel had many regulars. 'Guernsey people are lovely and we treat them as part of the family,' he said. The menu includes dietary

details and the vegetarian options on the menu can be supplemented by others if you specially order. Anyone with food allergies or intolerances can speak to the friendly staff before ordering. People are invited to fill in guest comment cards so the hotel can be sure that it is doing what its customers want. By now our evening was coming

to a close and it was dessert time. I wanted something light, given my seemingly bulging belly, so the tangy lemon meringue pie with ice cream fitted the bill nicely. Zoe had the Baileys cheesecake which she said was a lovely modern twist on a classic dish. The base was nice and crunchy which sat well with the soft

creaminess of the cheesecake. Adrian went for the chocolate fudge cake, which is served with either Guernsey cream or ice cream, which he thoroughly enjoyed. Helen chose the home-made trifle, which she said you rarely saw on a menu these days. 'It was a bomb of fruity sweetness and much nicer than

the trifles of my childhood, which from memory always seemed to come out of a box,' she said. Head chef Aymian has worked at the hotel for 15 years and it is managed on a daily basis by Paul Halliday and Donna Macdonald.

◆ Telephone 257290 to book a table or visit waysidecheerhotel.com for more information.



Breaded mushrooms.

(27447905)



Lemon meringue pie. (27447963)



Home-made trifle. (27447966)



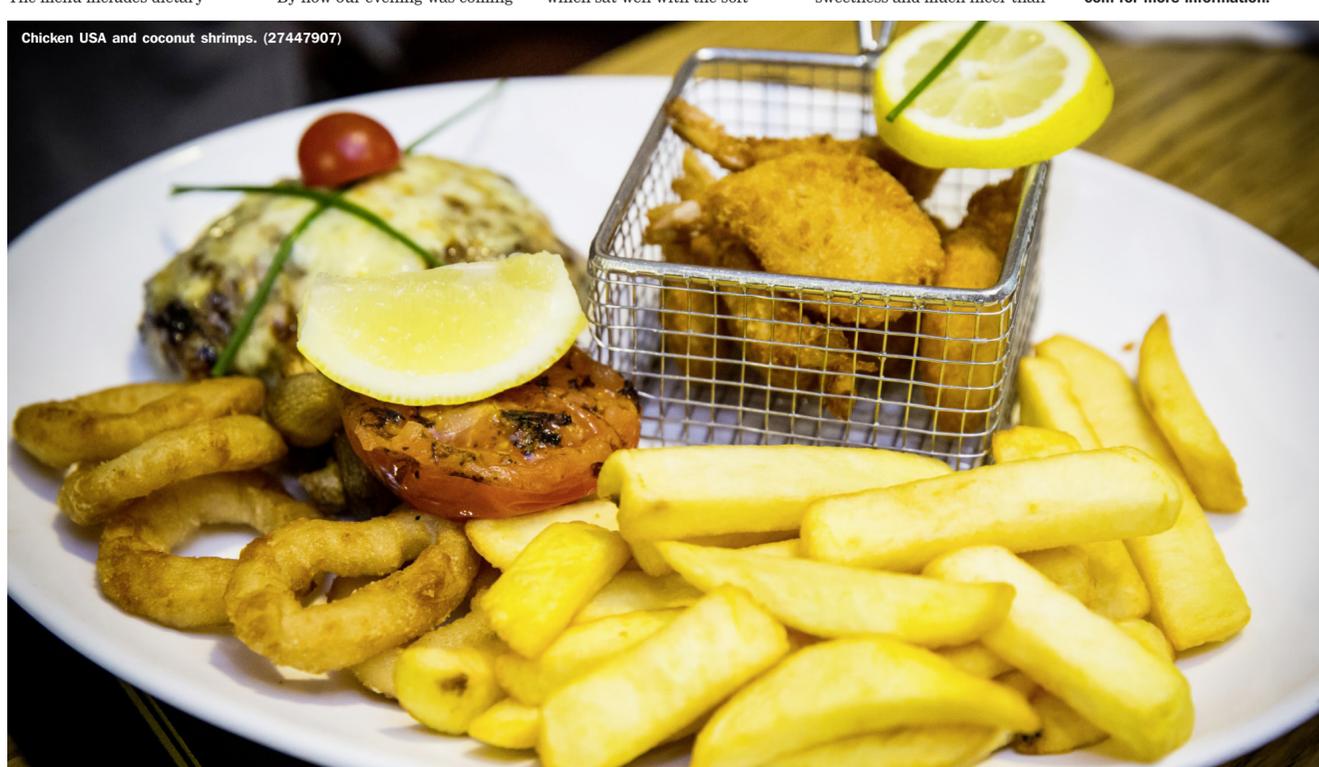
Grilled salmon.

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Chocolate fudge cake.

(27447974)



Chicken USA and coconut shrimps. (27447907)