



An Exquisite Dining Experience

Jesmond Brasserie is top of the list when it comes to great tasting food. WORDS: AILSA MACMILLAN

Recently refurbished, modern and trendy, Jesmond Brasserie situated on Osborne Road is a perfect place to dine out. The restaurant within the luxurious, Jesmond Hotel has an intimate setting, seating around forty-five guests. The lavish lounge area is a relaxed place for pre- or post-dinner drinks and appetizers. With a sleek, dark granite bar and sophisticated lighting throughout that is perfect for an elegant dining experience. Jesmond Brasserie is ideal for taking family or friends out for a meal.

Head Chef, Dave Woolley, creates new menus monthly and incorporates a range of daily specials to celebrate modern British cuisine at its finest, using locally-sourced, fresh ingredients. The main emphasis of the à la carte menu will be on fish dishes, however there will be meat menus and vegetarian options to

choose from - something to suit all tastes. There is even classic *Fish and Chips* on the menu, perfect for us Brits!

My pal and I decided to go and try out the delicious dishes for ourselves. The starters arrived. Dishes included *Mackerel Fillet, King Prawns, Smoked Salmon with Pink Grapefruit, Shallots & a Lemon & Raspberry Dressing* and *Pork Belly with Egg Noodles & Asian Salad*. The starters were just the right size and not too filling, so we still had room for the next two courses. The *Mackerel Fillet* looked interesting, with beetroot & potato salad and tasted absolutely amazing. The mixture of flavours complemented each other tremendously.

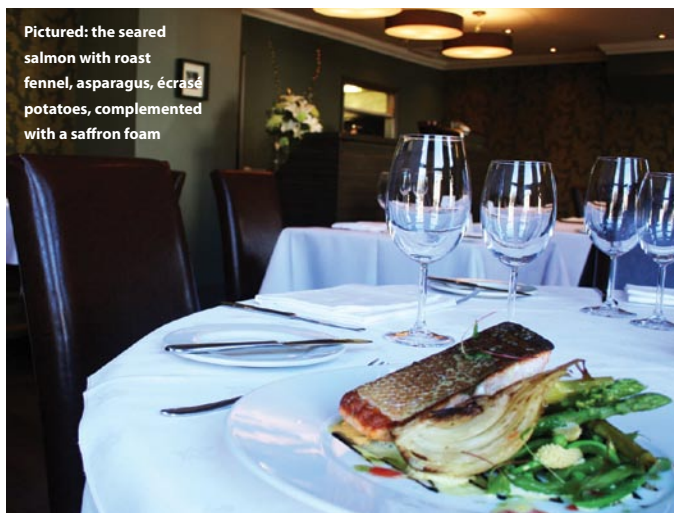
For the main meal the *Pan-seared Duck Breast with Fondant Potato, Green Vegetables and an Orange Scented Sauce* was recommended and was mouth watering. The duck was cooked to perfection with a soft, juicy, gamey flavour. The *Pan-fried Fillet Steak with Roasted Vine Tomatoes, Hand-cut Chips and Peppercorn or Red Wine Sauce* was delightful. The medium-rare steak was, again, cooked just the right amount, to an

impeccable standard. The meat was the best I have ever tasted.

Finally, my favourite, the dessert course arrived. The *Chef's Tasting Plate*, with five of the chef's finest desserts, was sublime. It included *Cherry and Chocolate Terrine with Black Cherry & Kirsch Ice-cream and Brandy Soaked Cherries, Eton Mess with English Strawberries, Meringue & Cream, Lemon Tart, Chocolate Cake and Homemade Vanilla Ice-cream*. The *Lemon Tart* was gorgeously tangy. The desserts melted in my mouth, each one as delicious as the next. The last course rounded the meal off perfectly.

You will be spoilt for choice for food in Jesmond Brasserie, with a large variety of delectable dishes to choose from. You should definitely ask the staff to recommend dishes. In addition, the menu is reasonably priced, with costs of dishes ranging from four to 16 pounds. On Wednesdays you can even bring your own bottle! Other offers include buying two three-course meals for Sunday lunch and getting two half-price for multiples of groups of four people. Lunch prices at the Brasserie range from £3.50. Hot breakfasts are available from 7am to 10am and include free, unlimited tea or coffee.

You won't get a better dining experience than Jesmond Brasserie. Everything is fresh and utterly delicious. A real treat in the heart of Jesmond.



Pictured: the seared salmon with roast fennel, asparagus, écrasé potatoes, complemented with a saffron foam

JESMOND BRASSERIE

1. an unpretentious restaurant serving simple or hearty food

34 Osborne Road,
Newcastle upon Tyne,
NE2 2AJ
0191 281 5377

www.jesmondbrasserie.co.uk