

GOING OUT

RESTAURANT NOTES

Atmosphere: Very friendly and relaxed.
Food: A veritable treat for the tastebuds. Marinaded food in some delicious sauces.
Drink: The usual selection of beers and wines.
Service: Very helpful and swift.
Where is it?: 1, Cheapside, off Church Street, Newent. Call 01531 822 941 for bookings.

GOING OUT Competition

Try out Beefeater's new menu FREE!



We've teamed up with the Longford Inn Beefeater to offer Going Out readers the chance to take a glimpse of their brand new look and try out their exciting new menu for free!

The Longford Inn has just undergone an amazing £450,000 transformation. Shaking off its traditional image the new look is amazingly warm, modern and stylish. Once inside, prepare to be pleasantly surprised by the classy and inviting interior.

Added to the new look is the new menu, which is all about what Beefeater does best; good quality, fresh food. Try out their fantastic new range of Tabasco Brand Pepper Sauce fiery flame grilled dishes. And leave room for one of the fantastic desserts, there's a wide selection to satisfy even the sweetest tooth.

How to win

We have four meals to give away. If you would like to be the first to try out the new menu then simply answer the question below:

Q. What is the name of the pepper sauce on the menu for the first time?

Send your answer, name, address and daytime telephone number on a postcard to: Beefeater Competition, Promotions Dept., The Citizen, St. John's Lane, Gloucester, GL1 2AY. Entries must be received by September 24. The first four correct entries drawn at random after the close date will win a meal for four at the Longford Inn.

Terms and Conditions: Competition closes 24.09.04. The winners will be the first correct and complete entries drawn at random from all entries received by the close date and will receive the prize stated. There is no cash or prize alternative. The meal is for four people and includes three courses from the main restaurant menu only. The meal can only be redeemed at The Longford Inn Beefeater. Drinks are not included. Employees of Gloucestershire Media, Beefeater and their relatives are not eligible to enter. The Editor's decision is final.

Where Spain meets the Caribbean

■ **WELL SERVED!** Wendy Collins of Marinades Restaurant, Newent, which she owns and runs with Clive Coldrick.



Picture: Dave Taylor C246273-DT

■ **SIZZLING FOOD:** One of the sumptuous dishes offered at Marinades restaurant. Wendy and Clive see the restaurant as a mix of Caribbean cuisine and Spanish tapas bars.

C246273-DT09



C246273-DT02

■ **IN THE MIX:** Marinades Restaurant in Newent is owned by Wendy Collins and Clive Coldrick (above).

WHO would have thought that hidden away in the centre of Newent is the authentic taste

of the sun-soaked Caribbean?

But Marinades Restaurant has brought all the flavours of the West Indies to the heart of rural Gloucestershire.

We arrived in Newent as the warm September sun was setting to find all the streets decked out with flags.

The town had been busily preparing for the annual onion fayre, which has now become a major visitor attraction.

Blink and you miss Marinades Restaurant. The red-bricked building set back in Cheapside off of Church Street is something of a hidden treasure.

But as soon as we passed through the door we were greeted with a genuine warmth by the owner, Wendy Collins.

Marinades aims to combine the culinary delights of the Caribbean and the Mediterranean regions. Wendy's family come from Jamaica, whilst her husband Clive Coldrick's parents run a large leisure complex in Spain.

We had never tasted traditional Caribbean food before but the ever smiling Wendy was happy to answer all our questions about the exotic sounding dishes on the menu.

After a pre-starter of spicy potato wedges it was time. My wife opted for the Jamaican national dish ackee and saltfish (£4.50) while I chose Sautéed plantain (£4.50).

The first dish consisted of Jamaican ackee vegetables

MARINADES

Newent

served with light flakes of salted cod sautéed with tomatoes, onions, hot pepper, wine coconut cream and thyme.

My choice was thinly sliced plantain, a banana like fruit, served with fried "Johnny Bake" (fried dumpling with herbs) and topped with a spicy mango and tomato salsa.

I decided to have jerk chicken (£7.95), mouth watering chunks of tender chicken breast and wing that had been marinated in a hot and spicy seasoning served with a sweet tasting fried herb dumpling.

Jerk Chicken dates back to the Jamaican tradition of "jerking" the meat by making holes which are then stuffed with spices. These make the meat wonderfully moist and tender.

Although quite a hot dish for my taste, it was delicious.

Her enthusiasm for Caribbean food now clearly growing, my partner chose jeera pork (£8.95), two pork loins marinated in traditional West Indian spices and finished with natural yoghurt to add richness to the flavour. She murmured her approval.

With these we ate the customary West Indian side dishes of rice with split peas and kidney beans, which are included in the price.

As we sat back in our chairs and loosened our belts we doubted we could manage a dessert. But we soon changed our minds and my wife chose coconut and banana brulee pie topped with cream and passion fruit seeds (£4) while I opted for passion fruit sorbet (£3.75). Both dishes were delicious and the perfect way to round off a delightful evening.

Clive and Wendy opened Marinades nine months ago and now attract custom from far beyond Newent. They see the restaurant as a mix of Caribbean cuisine and Spanish tapas bars.

Clive, who managed a restaurant before working for 14 years as a management consultant and then returning to the restaurant business, said: "Hospitality is very important for Jamaican families and Wendy's Mum has shown us how to cook these traditional dishes."

The meats are seasoned for up to 48 hours in spices to make them full of flavour before they are cooked. Clive only uses meat from free range chickens produced locally because he believes it is the best.

Our delicious three-course meal for two cost just over £40 including house wine and coffee.

It is recommended that tables are booked especially on Thursday, Friday and Saturday evenings when it can become busy.

The restaurant has a website www.marinades.co.uk

Marinades also caters for vegetarians and people with special dietary needs.

Bev Hawes