

## Lincolnshire Echo Food Awards 2008

THE Lincolnshire Echo is launching its Good Food Awards for 2008 and is appealing to readers to help in the search for the winners.

Pubs and restaurants will be given awards in 12 categories including an Overall Champion but two of the awards will be entirely voted for by readers.

Readers are being asked to vote for their Favourite Restaurant, which can be any type of eatery from a pub that creates great value grub to a restaurant offering fine dining.

Votes will also be collected from readers for the restaurant that offers Best Service. So if you were particularly well looked after by a waiter or waitress or if a restaurant went that extra mile to make your visit enjoyable, let us know.

### thecategories

THE Lincolnshire Echo Food Awards will take place in October 2008 and there will be 12 categories including an Overall Champion restaurant.

Readers can start voting now for two categories – Best Restaurant and Best Service – by filling in the form printed below. The closing date for votes is May 31, 2008. The Echo's Food Monster will then shortlist three eateries for each category and over the next four months the winners will be chosen by a panel of judges which will include an Echo reader. The overall champion will be chosen by the panel of judges from all the other category winners.

The full list of categories is:

- Fine Dining
- Family Friendly
- Pub Grub
- Indian
- Oriental
- Italian
- World Cuisine
- Reader's Best Restaurant
- Reader's Best Service
- Drinks/Wine List
- Local Produce Menu
- Overall Champion

## FOOD AWARDS VOTING FORM

Name .....

Address .....

Tel no.....

Best Restaurant.....

Restaurant with Best Service (waiter/ waitress if known):.....

Send your voting form to Lincolnshire Echo Food Awards, Sarah Overton, Lincolnshire Echo, Brayford Wharf East, Lincoln, LN5 7AT

Only one vote per person allowed. No photocopies will be allowed. The voting form will be printed weekly on the Food Monster pages of Thursday's What's On supplement. The closing date for votes is May 31, 2008.



# FOODmonster@..... Waterside restaurant lives up to reputation

WITH Mrs FM's desire to put up her feet on a Sunday afternoon rather than spend hours in the kitchen, I looked at the possibility of partaking of Sunday lunch somewhere else.

We left the boy listening to music on his hi-fi system, while Mrs FM and I sought a pleasant lunchtime venue. We were aware that, since the Bottle and Glass at Harby has been sold to the firm that also owns the Wig and Mitre at the top of Steep Hill in Lincoln, Jocasta's has transferred the excellent chef Jamie Marshall from Harby to its attractive lakeside location, just off the main A46 Lincoln by-pass.

To be fair, while the restaurant is genuine enough the lakes are not, having been created from a flooded quarry several years ago and used as a water-ski centre for much of the time since then.

Yet, the location is none-the-less attractive and, although viewing water sports from the windows of the restaurant would be a slim possibility at this time of the year, as a haven for various waterfowl it possesses many merits. A quick telephone call revealed it was possible to have lunch, so we headed for the venue, parking on the Tarmac area alongside the entrance marquee.

Of course, Jocasta's has gained a good reputation for its outdoor catering expertise and marquee hire and it satisfies a large number of wedding feasts and special events both at its base and further afield. However, it does seem odd having to walk through a cold, damp and dimly-lit lounge area in a marquee before reaching the front door of the restaurant. However, it is warm and comfortable indoors, even if the place looks as though it might benefit from a lick of paint here and there.

A pleasant young man greeted us as we entered, directing us to a lounge-style seating area inside the eatery, from where we could peruse the simple,

### ataglance

**GOOD FOR...** Stylish yet uncomplicated – phenomenal value for Sunday lunch

**VISIT AGAIN?** Without a doubt

**FAMILY FRIENDLY?** Yes but keep an eye on kids, as there are no barriers around lakes

**ACCESSIBILITY?** Dedicated free car park, wide entrance doorways and minimal steps

**VEGGIE-FRIENDLY?** Some of the dishes will meet vegetarian and gluten-free requirements

single-sheet menu, designed to satisfy the Sunday lunch brigade. It offers one course for £11.95 per person, two for £13.95 and three for £15.95 (children's portions are £2 less in each case). It also marks gluten-free and vegetarian dishes appropriately.

The contents of the menu are broadly similar to those experienced at Harby, which should arrive as no surprise. After all, why alter a perfectly acceptable and excellent formula?

We gave our drinks orders to the young chap, placed an order for food and awaited our call to the table, which occurred around three minutes later. Naturally, Jocasta's provides a proper dining experience with immaculately clean crockery, polished silverware, double linen tablecloths and neatly folded poly-cotton napkins. The watery view from



### FMsays...

**WHERE:** Moor Lane, Thorpe on the Hill, just off the A46 Lincoln bypass  
**TELEPHONE:** (01522) 686314  
**PARKING:** Dedicated car park  
**THE DAMAGE:** (Three courses – £15.95 per person) Stuffed red pepper with grilled goat's cheese; chicken liver terrine with caramelised onions and brioche; roast fore-rib of Derbyshire beef with Yorkshire pudding and roast potatoes; filo-wrapped turkey stuffed with apple and prune; French apple tart with creme anglaise; sticky toffee pudding with ice-cream; gin and tonic – £3; J2O juice with soda – £2.10  
**TOTAL:** £37

**FINAL VERDICT:** Generous servings of high-quality food at an accessible waterside venue

FM RATING

the window was charming, the peacefulness scarcely being disturbed even when a speedboat pattered past silently, leaving a series of gentle waves in its wake.

Our waiter brought a half-loaf of warmed fresh bread to our table on a wooden block, complete with a ramekin of fresh salted butter and a sharp knife with which to slice personal chunks from the loaf.

I am very glad the chef has brought this delightful habit with him, as sharing bread is such a lovely and fitting prelude to any meal. The starters arrived in close order; a roasted, sweet red pepper stuffed with goat's cheese for Mrs FM and chicken liver terrine topped by caramelised red onions and accompanied by two slices of freshly toasted brioche for me.

Mrs FM's starter was absolutely delicious, topped by a fresh green salsa of celery, cucumber and various mixed herbs in finest virgin olive oil. The goat's

cheese was perfect and the capsicum provided a sweet balance in flavour and texture to its subtle piquancy.

My terrine was equally delicate in its creamy flavour, being a blend of fresh butter and chicken livers, the slowly reduced red onion marmalade enhancing the taste to perfection, while the light brioche served as an excellent means to scoop the pâté from plate to mouth.

Given just the right amount of time to savour the starters and enjoy each other's company for the first chance in a fortnight, the table was cleared efficiently and fresh cutlery laid for our main courses, which arrived soon afterwards.

Being Sunday lunch, Mrs FM had selected the roast fore-rib of finest beef from Ashbourne Farm, Derbyshire. Previous knowledge of Chef Marshall's preference for this farm-supplied meat helps me to appreciate that it is a prime supplier. My choice of turkey resided around the fact I had actually consumed very little of the bird over the festive season and I also quite enjoy the consistency of the white flesh, although Jocasta's serves it in a filo pastry wrap for additional interest.

A goody portion of the neatly trimmed beef arrived on Mrs FM's platter,

accompanied by a perfect Yorkshire pudding, two slices of oven-roasted yam and roast potatoes with a delicious rich gravy on the plate and a separate boat of the sauce placed on the table. The meat looked splendid with a lovely pink centre and the textural differences above the fascia line and around the edges providing contrasting flavours.

My turkey consisted of a halved roll of the filo-coated meat, within which was the apple and prune stuffing. There was a small amount of gravy on the plate and both roast potatoes and honey-roast yam slices for colour. A separate square bowl of cauliflower cheese with perfectly al dente florets in a rich, creamy sauce, topped by the golden bubbling cheese was supported by another dish of mange-tout, honey-glazed carrot strips and parsnips to accompany our meal.

It needs to be said there were more than enough vegetables and the cauliflower was wonderful, while the carrots and parsnips were sweet with the honey glaze. The roast spuds were perfect in every respect and the yams added some extra flair as though to prove that alternative seasonal vegetables is possible.

We both enjoyed our main courses immensely. The beef was tender and just

so succulent, while the turkey was its usual alluring self.

The apple and prune stuffing aided the delicious balance of flavours on the plate, while the filo pastry crackled entertainingly as the knife cut into the wrap.

Once again the serving staff removed the plates rapidly and brought us our desserts – a slice of tarte aux pommes drizzled in a fresh creme Anglaise for Mrs FM and my favourite sticky toffee pudding. The apple tart was wonderful, the fruit content being slightly sour but sweetened by sugar and a hint of cinnamon and nutmeg in a perfect shortcrust base.

The fresh pudding placed in front of me had its expected, slightly springy consistency, with small chunks of date at its base, coated in the most gorgeous toffee sauce and a separate shortcrust case into which had been placed a scoop of Baileys-flavoured ice cream.

We finished our exquisite Sunday lunch with a coffee and cream for Mrs FM while I enjoyed a tall glass of café latte macchiato.

All good things have to come to an end but at £37 for two people, I think Jocasta's may have judged the lunchtime market perfectly.

## foodnews

### Added extras on the menu at new venue



BOTH budgets and belts are tight in January and that's why Yo Yo in Beijing is the ideal place for your first meal out in 2008.

The new restaurant in St Mark's, Lincoln, opened last week and is a Chinese buffet with several big differences.

"This is not just like another buffet restaurant," says owner Eric Ho (23). "We are giving everyone extra but for the same price."

The extras that Eric talks about include a noodle bar area where diners can watch noodle making demonstrations by a special chef.

"It is like when they make pizzas but we make noodles," says Eric. "It is something different for people to watch."

Another difference between the restaurant and other oriental buffets is its emphasis on healthy eating.

"On the buffet there is a unit that concentrates on healthy eating – all the vitamins are there that people need," says Eric. "We use less salt and less oil and no MSG when we cook."

The restaurant will also have a kung fu tea pourer who will be coming over from China. There will also be a bespoke cocktail bar run by competition winning mixologists.

## second HELPINGS



Wheel House, Torksey Lock, Tel. (01427) 718301

The Wheel House Restaurant at Torksey Lock has lovely surroundings and presents pub-type food in a warm and friendly manner. A generous three course meal with drinks for two was enjoyed for £34.50. Booking is advisable as it has developed a good reputation for its thoroughly friendly approach.

Review September 2007

FM RATING

## Bite back...

Had a good meal out? Tell us your experience of eating out around the county. Just e-mail your comments to [foodmonster@lincolnshireecho.co.uk](mailto:foodmonster@lincolnshireecho.co.uk)

BITE BACK... Do you agree with the Food Monster?

Tell us your views. E-mail [foodmonster@lincolnshireecho.co.uk](mailto:foodmonster@lincolnshireecho.co.uk)