

# LONGUEVILLE

THE LONGUEVILLE MANOR MAGAZINE 2026 / 2027



FROM OUR FAMILY  
TO YOURS

A TASTE OF  
EASTERN EUROPE



A NATURAL  
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FROM APPRENTICE  
TO HEAD CHEF



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# Welcome



We're delighted to welcome you to another edition of our Longueville Manor magazine.

When our family first opened the doors to Longueville Manor in 1949, it was a much simpler place, with a quiet charm that, in many ways, still defines it today.

Over the years, we've restored rooms and introduced new ideas, but we've always held on to what makes this place feel like home. That balance between past and present is something we think about often, and it continues to guide how the Manor develops.

In the kitchen, Andrew and his team continue to shape their menus around the seasons and the wonderful produce we have here in Jersey. In the gardens, David's work not only defines the landscape but also plays such an important role in what appears on the plate. And in the spa, new treatments and collaborations ensure that everyone can switch off and truly relax.

There are so many ways to experience the Manor and its surroundings, and you'll discover more about them throughout this issue, along with a few ideas for exploring further. We're so lucky to live on such a unique island, and Jersey continues to inspire us with its beautiful scenery and delicious produce – and we hope you will be inspired too.

We are also proud to be supporting Jersey Hospice this year, helping to raise funds for the incredible work they do within the community. It's a cause that means a great deal to us and to many of our team.

We hope you enjoy this issue and that it gives you a sense of what life at Longueville Manor is all about.

Best wishes,  
**Malcolm and Patricia Lewis**

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FROM OUR FAMILY TO YOURS

# From Our Family to Yours



Malcolm and Patricia Lewis sit down to reflect on life at Longueville Manor, and why they believe true luxury lies in the simple ability to switch off and relax.

Since opening its doors in 1949, Longueville Manor has grown from a modest country house with just 12 bedrooms and a single shared bathroom into one of Britain's most celebrated luxury properties. Yet for Malcolm and Patricia, the heart of the Manor has remained remarkably constant.

"We have always been, at our core, a family business," Malcolm reflects. "And that continuity matters."

That sense of continuity spans more than seven decades and multiple generations. A defining moment came in the mid-1960s, when Malcolm's grandparents handed the reins to his parents. They had a pivotal decision to make: expand and pursue a broader three- or four-star market, or remain small and create something truly exceptional.

"They chose to keep it intimate and luxurious," Malcolm explains. "They wanted to build a place they themselves would love to stay in, and that idea has guided us ever since."

Patricia agrees. "Everything we do is a labour of love. When we refurbish bedrooms or choose fabrics, we always ask, 'Would we enjoy staying here?'"

The hotel is among one of the few independently owned AA Five Red Star hotels in the British Isles, and it's that deeply personal touch that continues to shape the Manor.

"Our independence is sacrosanct," Malcolm says. "We don't answer to investors or shareholders. We answer to ourselves. That means we can make decisions based on what feels right, not what's driven by financial pressure." »



Patricia and Malcolm with Malcolm's parents in 2012.

*“...what truly defines luxury is exceptional service, which is incredibly difficult to deliver”*

**MALCOLM LEWIS**

For Malcolm and Patricia, luxury has never been defined by grandeur alone. They believe it lies in comfort and above all, human connection.

“You can decorate a building beautifully and put lovely food on a plate,” Malcolm says, “but what truly defines luxury is exceptional service, which is incredibly difficult to deliver.”

In an increasingly digital and fast-paced world, they believe genuine human interaction is becoming rarer, and far more valuable.

“We are social beings,” Patricia says. “People want warmth, familiarity and the comfort of being recognised. Real luxury is having the time and space to simply relax and be looked after.”



Malcolm adds: “Guests arrive exhausted, often burnt out from the pace of modern life. We have a responsibility to help them switch off and remind them what calm feels like.”

Many of those guests return year after year, often drawn back by the sense of familiarity and belonging. They are greeted by the same friendly faces each time they visit, many of whom have been part of the Longueville Manor team for decades.

“It really does feel like an extended family,” Patricia reflects. “Everyone looks after each other, and that care naturally extends to our guests.”

The longstanding team are renowned for delivering high standards and exceptional service, and have collected a number of impressive industry awards. In addition to the five AA Red Stars, the hotel also holds a Michelin Key, a British Airways Customer Service Award, and gained the prestigious Heritage Trophy from Relais & Châteaux. While these accolades are a source of pride for Malcolm and Patricia, they are not what drives the couple each day.

“Of course we’re proud of the awards,” Malcolm acknowledges. “They’re wonderful recognition for the team and a real morale boost. But the most meaningful accolade is guest feedback.”

Patricia nods in agreement. “We treasure the thank-yous, the letters and the stories guests share. As long as our guests are happy, that’s what truly counts.”

Beyond the interiors, the couple take enormous pride in the Manor’s historic building and surrounding grounds. The estate’s heritage stretches back centuries, and preservation remains a careful balancing act.

“We fiercely respect the history,” Malcolm explains. “But old buildings must evolve. They need to be warm, watertight and comfortable. You can’t freeze them in time.”

Patricia has overseen room refurbishments that blend modern comfort with timeless elegance. “Guests expect certain home comforts now,” she says. “It’s about honouring the past while making sure the present feels welcoming.” »



*“We treasure the thank-yous, the letters  
and the stories guests share. As long as our  
guests are happy, that’s what truly counts”*

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**PATRICIA LEWIS**

That respect for the land was beautifully reflected in the Manor's 75th anniversary celebrations, when 75 trees were planted across the grounds. They also recently planted an orchard of apple and pear trees, which were carefully sourced from Samares Manor for their ability to produce heritage Jersey varieties.

"It's still young," Malcolm says, "but in a few years we'll be harvesting fruit and maybe even making our own cider. It's something that will grow with time, just like the Manor has done."

Ultimately, Longueville Manor is a place of warmth, familiarity and comfort.

"In a world that feels increasingly noisy and rushed, our role is to offer sanctuary - somewhere guests can truly rest," Malcom explains.

Patricia smiles. "Luxury is knowing everything is taken care of, so you don't have to think about a thing. If guests leave feeling rested and eager to return, then we've done our job." **L**

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*"Luxury is knowing everything is taken care of, so you don't have to think about a thing."*

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**PATRICIA LEWIS**



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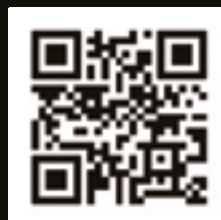
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GETTING TO KNOW DANIELA

*Getting to know*  
**Daniela**

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In 2025, Daniela Corasaniti stepped into the role of General Manager, bringing extensive experience, dedication and a genuine love of hospitality. We sat down with Daniela to reflect on her journey, her leadership philosophy and what makes life at Longueville Manor so special.

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**When did you start working at Longueville Manor?**

I started on the 10th of May 2010 - and I remember it very precisely because I arrived on the island on Liberation Day, the 9th of May. At the time, I had no idea it was Liberation Day. I thought everybody was very happy just because I'd arrived!

I came straight from the ferry to the hotel. I didn't know then that I would still be here 16 years later.

**What were you doing before you joined the hotel?**

Before Jersey, I worked in hotels in France - near Paris and then in Courchevel in the Alps - mainly in reception and reservations. Before that, I was at university in Italy studying to become an interpreter.

Hospitality actually happened by chance. I saw an advert through university for someone speaking French and Italian to work in a hotel for a season in the Alps. I thought I would take a break from my degree... I'm still on that break now.

That first hotel was where I realised hospitality was my path. I loved being everywhere at the same time. I loved the energy. And that hasn't changed all these years later.

**How has your role evolved since you arrived?**

Officially, I started as a receptionist. Then I covered maternity leave as an events coordinator, which I absolutely adored. After that, my role evolved into sales, reservations and front of house.

Unofficially, you become a bit of IT, a bit of maintenance, sometimes the agony aunt. But that's what I love about hospitality - no two days are ever the same.

**What do you love most about working here?**

The variety - and the fact that you deal with happy people.

Our guests are on holiday. They're relaxed. And we try to create a positive environment for the team as well. I've genuinely never once had that dreaded feeling of "I have to go

to work." I've never had that weight of thinking I dislike what I do. Never.

**How did it feel to be promoted to General Manager in 2025?**

It was amazing. I was really chuffed.

When I started, I would never have imagined it. Discovering that you can make a career out of hospitality, and that there is always more to learn, is fantastic.

It hasn't always been easy. We've had very difficult times - COVID, for example - so I felt that the promotion was a recognition of many years of work. And the trust from Malcolm and Patricia meant a lot. I have enormous admiration for them - not just as bosses, but as people.

I remember the day it was announced to the team in December 2024. I was slightly nervous about how it would be received. But I genuinely felt the support of everyone. That feeling - that the whole team is behind you and believes in you - was probably one of the best feelings I've had here.»

**What's the biggest lesson you've learned about managing a luxury hotel?**

That there is always a bigger picture. No matter how small something seems, there is always a ripple effect. Everything overlaps. What happens in one department affects another. You have to learn to prioritise, which is not easy, because everything feels urgent and important.

Sometimes you have to keep all the balls in the air. It may look calm from the outside - a guest once told me he thought I was a guest because I looked so relaxed. Mission accomplished! But inside, there is always a lot going on.

**Is there such a thing as a typical day as General Manager?**

I try to structure my mornings. The first thing I do is look at the figures - rooms, restaurant, spa - because that's usually the only quiet ten minutes I get. After that, everything can change. You can arrive with a perfectly planned to-do list and within ten minutes it's gone out of the window. At the end of the day, you realise you've done absolutely none of what you planned, but a hundred other things instead.

**How do you balance operational responsibilities with maintaining the warm, personal atmosphere the hotel is known for?**

I've been very lucky to grow within the team. I know the guests. I know the colleagues. Many of us have been here a long time.

Teamwork is essential. Communication is everything. We always say: communicate twice rather than not at all. We don't always agree, sometimes we argue, but we say it as it is and then we turn the page. It's a bit like a family. You don't choose the people you're with, but you learn how to work together and play to each other's strengths.

That unity is what our guests feel.

**Why do you think so many team members stay here for decades?**

I think there are three reasons. First, the dynamic of the team - we genuinely enjoy being here together. Second, Malcolm and Patricia have always looked after the team, especially through challenging periods. Everybody is treated as a person, as an individual. When you feel looked after, you naturally want to look after the business in return. And third, Jersey is a lovely place to live. Many of us arrived thinking we would stay six months or a year. And then we settled, built lives here and stayed.

**How do you motivate the team during challenging periods?**

I try to remind everyone to see the bigger picture.

When something feels overwhelming, I encourage people to step back and consider the final goal. We are here to make people happy. We are here to create memories. When you remember that, small frustrations take on a different proportion.

*“We are here to make people happy. We are here to create memories.”*

**DANIELA CORASANITI**

We receive wonderful feedback from guests; sometimes just a thank you at checkout, sometimes longer messages. Sharing that with the team is important. It reminds us why we do what we do.

**Why do guests keep coming back to Longueville Manor?**

It's the atmosphere. We don't operate with a strict behavioural checklist. Everyone is encouraged to be themselves. Of course we are professional and polite, but we encourage genuine conversation.

From housekeeping to the restaurant team, everyone can interact naturally with guests. That's how relationships form. Many of our guests return year after year and recognise the same faces. They feel known, and we feel connected to them. That continuity is very special.

**What's your favourite dish on the menu?**

Scallops. Always scallops. Andrew is a master with scallops. However he cooks them, they're perfect. My colleagues laugh because every time I say I'll try something different, and then I order scallops again.



On the casual menu, I have to say the burger. It's probably the best burger on the island - great ingredients, perfectly done.

**Dessert or cheese trolley?**

Probably both! But if I had to choose, I'd say the cheese trolley. The variety we offer is unique.

**Favourite wine?**

I love dessert wines. There's a bottle of Château d'Yquem 1949 in the cellar that I have always had my eye on.

**If you had one day off here as a guest, how would you spend it?**

I would be lazy. If it's sunny, I'd sit by the pool, walk around the gardens

and woodland. If it's raining, I'd sit by the fire and have afternoon tea.

What I hope our guests feel is that once they pass through the arch and step inside, they enter a bubble. Don't worry about anything - we'll take care of everything. Just relax and do whatever you feel like doing.

And perhaps... keep bringing the scallops.. **L**

# A Taste of Eastern Europe

Longueville Manor's Head Sommelier, Wasantha Gunasekara, shines a spotlight on some remarkable wine regions that have remained under the radar.



The Wine Cellar, Longueville Manor



**WASANTHA GUNASEKARA**

Head Sommelier

Wine lovers are often drawn to the familiar names of Bordeaux, Burgundy or Tuscany, but there has been a quiet renaissance unfolding across Eastern Europe that is turning the heads of the world's top wine experts. Wasantha had been keeping a watchful eye on these emerging regions over recent years and was excited to add them to his carefully curated wine list.

"People often focus on the traditional countries like France, Italy or Spain," he says. "But we should come out of the box and discover what other regions can offer, and there are some incredible wines coming from Eastern Europe."

Countries such as Slovenia, Croatia, Georgia, Romania and Hungary produce remarkable wines that are only now beginning to receive wider recognition. These regions offer a fascinating diversity of landscapes and winemaking traditions. Vineyards stretch across volcanic hillsides, limestone valleys and

coastal slopes shaped by continental climates and centuries of viticultural knowledge.

"Many of these regions have volcanic soil and continental climates, which give the wines wonderful minerality and flavour," Wasantha explains.

These Eastern European gems have received great feedback from Longueville Manor guests since Wasantha introduced them to his wine list.

"At first people might ask for something they already know," he says. "But once we guide them and explain the wines, they are very happy to discover something different."

For Wasantha, a great wine list should offer both familiarity and a sense of adventure, and it's this depth and variety that has earned Longueville Manor the AA Notable Wine List Award for the past three years running. »

# Wasantha's Eastern European Wine Picks.



## GEORGIA

### Vachnadziani Winery Qvevri Otskhanuri Sapere 2021

Georgia's winemaking history stretches back more than 8,000 years, making it widely recognised as the birthplace of wine. Traditional qvevri fermentation, where wine is aged in clay vessels buried underground, produces wines with remarkable depth and authenticity.

Made from the indigenous Otskhanuri Sapere grape, this wine offers a bold and characterful expression of Georgian winemaking.

**Tasting notes:**

Blackberries, plum and earthy spice with firm tannins and impressive depth.

**Perfect pairing:**

Slow-cooked lamb, roasted vegetables or richly flavoured stews.



## CROATIA

### Piquentum Crno Vino Refosk 2020

Croatia's Istria peninsula, bordered by the Adriatic Sea, is one of Europe's most promising new wine regions and a favourite of Wasantha. Its iron-rich red soils and warm coastal climate allow the indigenous Refosk grape to flourish, creating a bold, expressive wine that beautifully captures the character of the region.

**Tasting notes:**

Dark cherry, blackberry and hints of spice balanced by fresh acidity and smooth tannins.

**Perfect pairing:**

Grilled meats, game dishes, charcuterie or aged cheeses.



## SLOVENIA

### Križno Sauvignon Blanc Ribolla Gialla, Goriska Brda 2023

Often described as the “Tuscany of Slovenia”, the Goriska Brda region lies between the Julian Alps and the Adriatic Sea. Warm Mediterranean breezes and mineral-rich marl soils create ideal conditions for vibrant, aromatic white wines.

This lively blend of Sauvignon Blanc and Ribolla Gialla has become one of Wasantha’s favourite discoveries on the wine list. The Ribolla Gialla adds texture and subtle complexity, elevating the classic freshness of Sauvignon Blanc into something a little more distinctive.

#### **Tasting notes:**

Bright citrus, gooseberry and green apple with delicate floral aromas and a crisp mineral finish.

#### **Perfect pairing:**

Fresh seafood, grilled fish, shellfish or soft goat’s cheese. Exclusive to Longueville Manor in Jersey, this wine has quickly become a favourite among guests who love a Marlborough Sauvignon Blanc but wish to try something new.



## ROMANIA

### Solomonar Reserve, Banat 2022

Romania’s Banat region benefits from a warm continental climate and fertile soils that help produce generous, fruit-forward wines. It has an ancient winemaking history that dates back to Roman times, and was subsequently influenced by the Greeks and the French. Today, Romanian wine is experiencing a resurgence as producers refine their craft.

This full-bodied red is made by one of the country’s top wineries, and is a unique blend of Cabernet, Merlot and the indigenous Feteasca Neagra grape.

#### **Tasting notes:**

Ripe blackberry and plum with gentle spice and smooth tannins.

#### **Perfect pairing:**

Roast pork, grilled vegetables or mature cheeses. »



HUNGARY

## Royal Tokaji 5 Puttonyos Aszú 2018

Hungary's Tokaj region is one of the world's most revered for dessert wine. Its volcanic soils and unique climate create the perfect conditions for noble rot, which concentrates the grapes' natural sweetness and flavour.

For Wasantha, Royal Tokaji's 5 Puttonyos Aszú can stand shoulder to shoulder with the world's most prestigious dessert wine, Château d'Yquem.

**Tasting notes:**

Honey, apricot and orange peel layered with warm spice and vibrant acidity.

**Perfect pairing:**

Blue cheeses, fruit desserts or enjoyed on its own as a luxurious finale to a meal.



## Region to Watch: Moldova

Tucked between Romania and Ukraine, Moldova is quickly becoming one of Europe's most exciting emerging wine regions.

Its vineyards benefit from fertile soils and a favourable continental climate, producing wines with depth, structure and remarkable value. Its full-bodied reds are beginning to draw comparisons with classic Bordeaux styles, at a fraction of the price.

Wasantha has been keeping a close eye on the region and is keen to introduce more Moldovan wines to Longueville Manor's ever-expanding list. **L**

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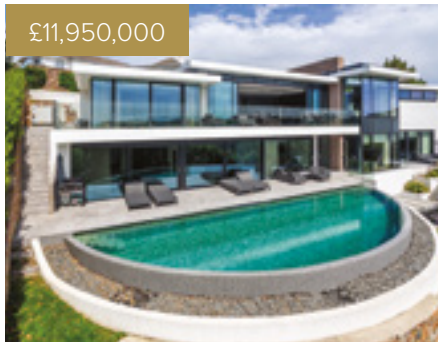
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FROM APPRENTICE TO HEAD CHEF



# From Apprentice *to Head Chef*

THE JOURNEY OF JACOB GOSSELIN



When Jacob Gosselin first walked into the kitchen at Longueville Manor, he was a shy, determined and quietly ambitious 15-year-old.

"I just remember walking into the staff entrance... not really knowing what to say," he recalls. "I was stood next to these massive stockpots and I just said, 'Can I have a job? You don't have to pay me until you think I'm ready.'"

That bold step marked the beginning of a journey that would see him rise through the ranks at Longueville Manor to become Head Chef in January 2026.

---

*"Can I have a job? You don't have to pay me until you think I'm ready."*

---

**JACOB GOSSELIN**

*“Quality ingredients,  
simplicity - let them  
speak for themselves.”*

**JACOB GOSSELIN**



#### **A Love of Food from the Start**

Jacob's passion for cooking began long before he stepped into a professional kitchen. Growing up in Jersey, food was woven into family life. Summers meant large Sunday barbecues, helping his father prep and cook outdoors. Winters brought homemade apple and blackberry pies, with blackberries he had foraged himself.

“It's been part of me since I was quite young,” he says. Travel with his parents sparked curiosity about global flavours and cuisines, and by the time GCSE food studies was offered, he was already hooked.

What began as work experience soon became an apprenticeship, and steadily, a career.

#### **Competing with Confidence**

Alongside his development in the kitchen, Jacob thrust himself onto the competition circuit, becoming a three-time winner of Channel Islands Young Chef of the Year and a three-time finalist in National Young Chef of the Year.

“Competitions are a great way to push yourself,” he explains. “Six plates in two hours from start to finish... you've got to be organised, methodical. It definitely built my confidence.”

They also awarded Jacob a platform to showcase Jersey. For one national final, he created a halibut dish marinated in Jersey Black Butter, paired with beetroot and a Jersey cider sauce. “Half the judges didn't know what Black Butter was,” he smiles. “Introducing that to them - that was special.”

For Jacob, competitions were never just about medals. They were about growth, networking and representing the island. “I'd recommend them to any young chef.”

#### **Great Ingredients, Done Well**

At the heart of Jacob's cooking philosophy is a simple belief: great food is about making the most of great ingredients.

“It's just good food,” he says. “Quality ingredients, simplicity - let them speak for themselves.”

Born and raised in Jersey, he feels a natural responsibility to represent the island in his cooking. “I've always tried to put an integral part of Jersey into the menu... whatever the dish.”

From locally grown beetroot to traditional Black Butter, from hand-dived scallops to foraged ingredients found on coastal walks, Jersey's produce forms the backbone of his style. “We're lucky to have all these great ingredients on our doorstep.”

#### **Mentored by 'Chef'**

Jacob's development has taken place under the guidance of Executive Head Chef Andrew, whom he still refers to simply as “Chef” - a mark of respect that has endured for more than a decade.

“He's taught me basically everything I know,” Jacob says. “Don't stress. Relax. There's a way around everything.” »



Andrew, in turn, speaks with pride about Jacob's progression.

"He deserves the promotion," Andrew says. "He's conscientious. He understands the island. He's interested in everything around him and he's very talented. We just want to see him thrive."

Confidence, Andrew notes, has been the biggest transformation. "He's always had the skills... but not always the confidence. Now he has that - but never so much that he won't listen."

It is that careful balance of ambition and humility that defines Jacob's leadership style today.

### Stepping into the Role

Being promoted to Head Chef earlier this year was, in Jacob's words, "emotional." Telling his family was a proud moment. "They've always supported me... seeing how hard the industry is. To tell them I was Head Chef here - that was special."

His new role brings broader responsibility: daily management of the kitchen, supplier relationships, team leadership and greater involvement in menu development.

"I see my job as managing the day-to-day so Chef can step back and focus on development with me," he explains.

Leadership is now a central focus. "There's more problem solving, more communication, more organisation." But the collaborative spirit remains. Menu ideas are refined together - tested, adjusted and improved. "There's always refinement," Jacob says. "Instead of doing it one way, let's try it another."

Andrew sees this partnership as a natural evolution. "People work hard and the rewards follow," he reflects. "He's in a great environment and he can thrive."

### Looking Ahead

For Jacob, the excitement lies in what comes next. "It's the unknown," he says. "Seeing how it develops."

He is eager to shape future menus, to continue showcasing Jersey produce and to build on the strong foundations laid before him. At the same time, mentorship remains close to his heart.

"If you're young and thinking about becoming a chef, just give it a go," he says. "Find a good mentor. Be a sponge. And if you can, do competitions - they teach you so much." **L**



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# A Natural



# Harmony

Longueville Manor X Jersey Skin

Jersey Skin is a local skincare brand that celebrates the beauty and purity of Jersey. Each product is lovingly handcrafted using natural, cruelty-free ingredients, grown, harvested and sourced locally from the rich landscape of Jersey. Rooted in nature and guided by a deep respect for the land, the brand truly captures the essence of the island.

Founded by Benjamin Martin, Jersey Skin began as a deeply personal project when he returned home to Jersey during lockdown. Benjamin set out to create products for his own sensitive skin, after discovering that many conventional formulations were filled with unnecessary additives that could cause irritation. "Once you strip away the synthetics, you realise how much your skin doesn't need," he explains. »



*“So that when guests return home and encounter that scent again, it brings them straight back here”*

#### **BENJAMIN MARTIN**

Working alongside his mother, who has a background in chemistry, Benjamin began producing natural alternatives, distilling locally grown botanicals to create hydrosols that replace water as a base ingredient. What started with just a handful of products quickly grew, receiving great feedback from customers who have developed a strong appreciation for natural, effective skincare.

Jersey Skin remains proudly rooted in the island, working with local growers, beekeepers and producers to create formulations that reflect Jersey’s landscape and community. The brand is also passionate about embracing the island’s heritage through the use of Jèrriais, Jersey’s native language, across its products. “It’s such an important part of our identity,” Benjamin says. “If we can keep people talking about it and engaging with it, even through something as simple as skincare, that’s a wonderful thing.”

It is a philosophy that feels entirely at home at Longueville Manor. As a family-owned hotel that proudly champions local produce and the very best of Jersey, Longueville Manor has always believed in celebrating its surroundings. From the kitchen gardens to the carefully tended grounds, the Island’s abundance is woven into daily life here.

#### **An Exclusive Signature Collection**

To create a truly distinctive spa experience, Patricia Lewis and Clair Howell, Manager of Longueville Manor’s Cottage Garden Spa, invited Jersey Skin to develop a signature selection of aromas, exclusive to the hotel.

The collaboration was a natural meeting of minds. “They came to us with a clear idea of what they wanted to offer their guests,” Benjamin explains, “and we worked closely together to refine each product, adjusting textures, balancing scents and making sure everything worked perfectly within the treatments.”

From refining the grain of the salt scrubs to carefully adjusting fragrance intensity, each product was purposefully developed to complement the spa’s therapies. “It’s a process of listening, testing and tweaking,” he says. “You keep going until it feels just right.”

These carefully crafted blends form the foundation of the Jersey Skin treatments available at the Cottage Garden Spa:

**Lavender** – Calming and restorative, encouraging deep relaxation and easing tension throughout the body.

**Rose** – Soft, nurturing and balancing, supporting emotional wellbeing and a sense of inner harmony.

**Lemon** – Bright and uplifting, gently energising the senses and promoting clarity of mind.

**Rosemary** – Fresh, aromatic and deeply clarifying, rosemary oil refreshes the senses and restores mental focus.

**Ginger** – A warm and invigorating essence, stimulating circulation, easing muscle tension and soothing fatigue.

Each aroma has been chosen for its therapeutic qualities as well as its subtle, refined fragrance, enhancing the experience without overwhelming it. "Natural fragrance should support the moment, not dominate it," Benjamin notes.

### The Scent of Longueville Manor

The partnership between Longueville Manor and Jersey Skin now extends beyond the spa, with the creation of a signature fragrance designed to capture the essence of the hotel itself.

As Patricia explains, the idea came from seeing how other hotels had begun to create their own distinctive scents. "We felt it was something that could really enhance the experience here," she says. "And Benjamin was the obvious choice to bring that vision to life."

For Benjamin, the project immediately resonated. "I'd been reading about how spaces use scent to create atmosphere and memory," he explains. "It's incredibly powerful; smell is the strongest sense when it comes to triggering emotion and nostalgia."

The process began with conversations about the hotel, its gardens, interiors and atmosphere, and the challenge of translating that into a fragrance. "It's about finding the balance," Benjamin says. "You want something inviting and recognisable, but never overpowering. It has to sit comfortably alongside everything else - the food, the flowers, the surroundings."

Drawing inspiration from the natural environment, the fragrance explores fresh citrus notes balanced with softer, earthy undertones, designed to feel both uplifting and grounding. The aim is not to dominate a space, but to gently enhance it.

"It's about creating a feeling," Benjamin reflects. "So that when guests return home and encounter that scent again, it brings them straight back here - to the gardens, the rooms, the sense of being looked after." **L**

## The Cottage Garden Spa

Every treatment begins with a sensory consultation, allowing guests to choose the aroma that resonates most with their wellbeing and ensures each treatment feels personal and deeply restorative.

### The Jersey Skin Body Rituals

The Jersey Skin treatments at the Cottage Garden Spa offer a collection of carefully designed rituals, each one centred around relaxation, restoration and a connection to nature.

### Bespoke Body Massage

A personalised massage adapted to your individual needs, whether you seek deep muscle relief or soothing relaxation. Using your chosen signature aroma, flowing techniques ease tension, encourage circulation and leave you feeling restored from head to toe.

### Body Rebalance

A beautifully restorative ritual combining full-body exfoliation with a calming massage. Skin is gently polished before being nourished with Jersey Skin oils, leaving it soft, radiant and delicately scented.

### Indulge Me Spa Package

A 90-minute immersive experience designed for complete relaxation. Beginning with exfoliation and followed by massage and targeted pressure-point work, the treatment concludes with a soothing foot massage - a deeply comforting ritual that leaves the entire body feeling balanced and renewed.

### Head Ritual

Focused on the scalp, neck and shoulders, this treatment relieves accumulated tension and promotes mental clarity. Gentle, rhythmic movements help to quiet the mind and encourage a profound sense of calm.

### Back Ritual

Concentrating on the back, where stress often settles, this targeted treatment combines massage and nourishing oils to release tightness and restore ease.

### Foot Ritual

A grounding and restorative treatment that soothes tired feet and encourages overall relaxation, perfect after a day exploring the island.



STYLING THE SEASONS

# Styling *the* Seasons

*Renaissance*  
BOUTIQUE

Renaissance Jersey brings together soft florals, tailored silhouettes and effortless layers for this versatile collection. Designed to move seamlessly through the seasons, each piece offers inspiration for dressing with ease and confidence, whatever your style.



- ▲ Pale grey coat / Marc Cain  
Grey knitted jacket / Gran Sasso  
Grey stripe trouser / Purotatto
- ◀ Black lace top / Marc Cain  
Black trousers / Marc Cain  
Black sparkle sandals / Marc Cain



▲ Black cashmere knit / Purotatto  
White shirt / Purotatto  
Black wax jean / Marc Cain  
Black boots / Marc Cain

◀ Long black & blue beige print  
dress / Hale Bob  
Black sparkle sandals / Marc Cain

▶ Long patterned dress / Hale Bob  
Leather bag / Tissa Fontaneda



- ▶ Black leather jacket / Marc Cain  
Black top / Marc Cain  
Leopard trousers / Marc Cain

- ▼ Black & grey cashmere knit / Purotatto  
Black wax jean / Marc Cain  
Black leather bag / Tissa Fontaneda





## BEAUTIFUL COUNTRY HOUSE

8 9 7 4.43

### La Route Du Coin, St. Brelade. Guide £13.5 million

Spanning 10,953 sq ft, Maison du Coin is an impressive early-Georgian style house in a prime location in the south west of the Island. 7 reception rooms, kitchen/orangery, principal bedroom suite with balcony and dressing room, further 7 bedrooms, 9 bathrooms, study, gym, outdoor swimming pool with pool house and sheltered kitchen, courtyard parking for 10 cars, car port, and south-facing formal gardens including walled garden. | Freehold.

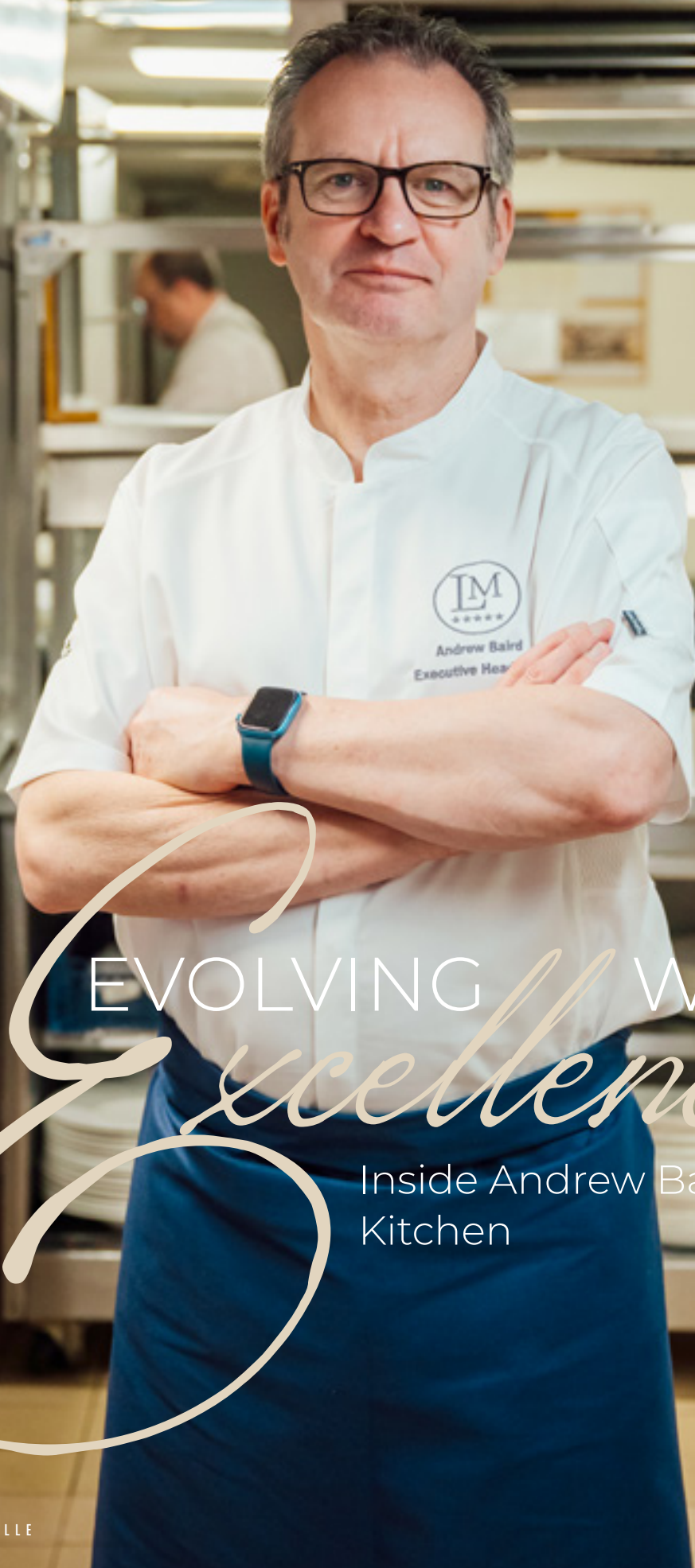


Gerri O'Brien

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EVOLVING WITH  
*Excellence*

Inside Andrew Baird's  
Kitchen

For more than 35 years, Andrew Baird has stood at the helm of the kitchen at Longueville Manor, shaping not only its menus but its philosophy. In that time, the culinary landscape has shifted dramatically, and so too has the way people dine.

Guests' expectations are higher than ever, and Andrew sees it as his responsibility to evolve alongside them. "Eating out and staying somewhere like this isn't a cheap pastime," he says. "We need to make everybody feel like we're worth it."

Over the years, that has meant embracing dietary requirements rather than resisting them, treating vegetarian and vegan dishes not as an afterthought but as an opportunity. "Instead of seeing it as a problem, we've put our arms around it," he explains. "Let's get on top of it and give everybody a wonderful experience."

It is this willingness to adapt that has defined Andrew's tenure.

### **The Evolution of a Menu**

Longueville Manor's menus are in constant motion. While refinement and creativity remain central, Andrew is acutely aware that fine dining must also feel accessible.

"It's a balancing act," he says. "If you're staying for a week, it's not about having fine dining every day. You might want steak and chips. You might want a duck confit. You might want a lovely piece of freshly grilled sea bass and Jersey Royals."

It is this understanding that prompted the introduction of a 'Classics' offering; dishes rooted in familiarity, executed with the same care and attention as the most intricate plates. "It's not for us to say what fine dining is," Andrew explains. "It's for the diner to choose something they want to eat. Our job is to put as much effort into that dish as we would any other."



Asparagus and quail's eggs with Hollandaise sauce

Special requests are not only welcomed but embraced. From soufflés to lobster thermidor, the team bend over backwards to accommodate guests' wishes. "We want people to feel comfortable asking," he says. "If you like your steak well done, that's not a problem. You're the customer, we're here to keep you happy."

Behind every new dish lies months of quiet refinement. "A completely new dish can take three months to get right," Andrew reveals. "And it might still evolve after that." Seasonality plays its part too. An ingredient might be added at its peak, then replaced as the garden shifts. "Nothing stands still."

### **A Kitchen Built on People**

If there is one thing that excites Andrew most about the future of the kitchen, it is the people within it.

"I love working with different people," he says. "Different cultures, different ways of living - we're all here under one roof having a good time."

That spirit of collaboration extends to nurturing young talent. Following Jacob Gosselin's promotion to Head Chef, Tiffanie Vaudry has also stepped up. Having joined Longueville Manor at 16, she has worked her way through every section of the kitchen and now commands the pass with quiet authority. "She's very determined," Andrew says. "A real driving force - especially when it comes to vegetarian and vegan dishes." »



Jersey crab, yuzu, compressed apple, pickled cucumber, prawns and chilled watercress valouté

*“Sardines may arrive in the harbour and appear on plates that evening. Where else can you get that?”*

ANDREW BAIRD

Mentorship, Andrew believes, is part of the hotel’s DNA. “It’s about attitude,” he explains. “If someone is willing to learn, we can give them the skills.” Over the years, his own approach has softened and deepened. Training, teaching qualifications and parenthood have shaped a leadership style grounded in patience. “You have to understand how people learn. Everybody’s different.”

Contrary to the fiery stereotypes often portrayed on television, Andrew’s kitchen runs on respect. “You don’t need to swear or shout,” he says. “That’s not conducive to producing good food.”

#### **The Island on a Plate**

At the heart of Andrew’s cooking lies an unwavering love of Jersey produce.

“We’re a small island, and the accessibility is incredible,” he says. “Jersey Royals can be picked from the garden or delivered fresh from a neighbour. Sardines may arrive in the harbour and appear on plates that evening. Where else can you get that?”

For Andrew, knowledge is as important as flavour. He prides himself on understanding not only what he cooks, but how and where it is sourced.

“There’s still always more to learn,” he says. “From wild fennel and sea herbs to sap from a silver birch tree - it’s all around us. It’s just having the knowledge and confidence to use it.”

Travel has also broadened his perspective. Spanish calçots now grow in the hotel gardens, adapted to Jersey soil. Asian flavours may frame a local scallop, marrying global technique with Island ingredients. “You stick to your identity,” he says, “but you keep an open mind.”

Few ingredients symbolise that philosophy better than the scallop, and few partnerships are as valued as Andrew's with local diver Bob Titterington, who has been hand-diving for more than 40 years.

"We're good friends," Andrew says. "I totally respect how hard he has to work."

As a qualified Divemaster himself, Andrew understands the physical demands of diving in cold waters. "He is a bit of a maverick – as far as I know, he's still the only diver locally that will dive all year round. When it's two degrees outside, he's happy to be in the water," he says with admiration. "And that helps me because I want to be using scallops all year round."

Andrew will only ever serve hand-dived scallops which, he insists, is "chalk and cheese" compared to dredging. Bob selects each scallop individually, leaving older or less suitable ones on the seabed. "He hand-picks the good ones," Andrew explains. "If it's damaged or too old, it stays."

The benefits are twofold: exceptional quality and environmental stewardship. Jersey's clean, nutrient-rich waters and granite seabed produce scallops that are tender and sweet. But it is Bob's careful selection, and the immediacy of supply, that elevate them further.

"As soon as they come on land, within twenty minutes they're in my kitchen," Andrew says. "We shuck them in-house and they'll be on plates that evening. You're not going to get that anywhere else." **L**



Longueville's honey, Jersey yoghurt mousse, orange blossom, crème fraîche, filo tuile and honey ice cream



RECIPE MASTERCLASS:

# Andrew's Scallop & Rhubarb Ceviche

Fresh off Bob's boat, Andrew skilfully shucks the hand dived Jersey scallops and serves up a beautiful balance between land and sea.

Serves 8



## Ingredients

24 hand dived Jersey scallops  
9cm piece of fresh local rhubarb  
20g Jersey samphire  
3 blood oranges  
10g micro watercress  
10g micro red vein sorrel cress

### Rhubarb ceviche:

500g fresh Jersey rhubarb juice  
(simply juice through a juice machine)  
15g yuzu juice  
juice of 1 lime  
10 mint leaves  
2g Maldon Sea salt  
15g grenadine  
Milled pepper

### Rhubarb and blood orange gel:

50g blood orange juice  
50g fresh rhubarb juice  
8g grenadine  
6.5g ultratex

### Rhubarb and mint jus:

60g fresh local rhubarb juice  
10g sugar  
2g grenadine  
6 mint leaves

### Seaweed tuile:

90g bread flour  
100g unsalted Jersey butter  
100g egg whites  
10g table salt  
10g nori seaweed

### Pickled rhubarb:

100g white wine vinegar  
50g sugar  
10g grenadine  
150g water  
1 stick of local rhubarb

## Method

### Rhubarb ceviche

1. Mix all the ingredients in a bowl and leave to infuse for 1 hour.
2. Remove the mint.

### Rhubarb and blood orange gel

1. Mix the grenadine, blood orange juice and rhubarb juice in a bowl.
2. Add the ultratex and mix thoroughly.
3. Leave for 30 mins then check the consistency.

### Rhubarb and mint jus

1. Mix everything in a bowl and allow to infuse for 1 hour.
2. Remove the mint.

### Seaweed tuile

1. Blend the nori seaweed to a fine powder.
2. Melt the butter.
3. Mix all the ingredients.
4. Apply the mix to a silicon mat, create a leaf shape and bake at 180 °C in a fan oven for 3 to 5 minutes.

### Fresh Rhubarb

1. Peel a 9cm piece of rhubarb and place into iced water for 20 mins.

### Pickled rhubarb

1. Mix the grenadine, vinegar, sugar, and water in a pan and bring to the boil.
2. Chop the rhubarb into 1 cm pieces.
3. Add the rhubarb to the hot pickle and allow to cool.

### Jersey Samphire

1. Blanch in boiling water for 10 seconds then place into ice water.

### Blood Oranges

1. Segment the oranges by removing the skin with a knife and following the natural lines of the segments.

### Curing the hand dived Jersey scallops (allow 3 per person)

1. Cut the scallops into 3 and place in the ceviche for 10 mins.
2. Remove from the ceviche.
3. Place back in the ceviche for 7 minutes when ready to plate.

### Plating

1. Arrange the scallops, not too close together, with 7 pieces on the plate.
2. Fill in the big gaps with 3 blood orange segments and place 7 dots of gel close to each scallop.
3. Place 1 piece of pickled rhubarb on each scallop.
4. Add 3 pieces of samphire on top of the blood orange segments at an angle.
5. Add 3 pieces of fresh rhubarb and 2 tablespoons of the rhubarb and mint jus over the scallops.
6. Finish with 2 tuiles and fresh micro watercress and micro red vein sorrel cress. **L**

# CURATING EXCEPTIONAL HOMES

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In an island of remarkable properties and discerning buyers, Gaudin & Co has long understood that a home of true distinction demands more than a listing – it demands representation worthy of its calibre.

Jersey's property market operates on its own terms. Geography limits supply. Heritage shapes expectation.

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S L E E P E A S Y

# Sleep Easy

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Lydia Falle, Senior Accredited Psychotherapist and sleep specialist

**At its best, good sleep brings clarity, balance and a renewed sense of calm, allowing us to move through each day feeling more present and focused.**

Jersey-based sleep specialist Lydia Falle brings both experience and insight to this space. A Senior Accredited Psychotherapist, she works with individuals to better understand and improve their sleep using evidence-based approaches grounded in neuroscience and psychology. Her work centres on Cognitive Behavioural Therapy for Insomnia (CBT-I), widely recognised as the gold standard for treating sleep difficulties.

Her approach is completely bespoke, focusing on the habits, environments and patterns that shape the way each person sleeps. Rather than offering quick fixes, Lydia helps to build sustainable changes that feel natural and achievable.

“Often, people just need someone to show them what good sleep actually looks like for their brain and body and then to support them in making it happen,” she explains.

Through her work, Lydia encourages a more positive relationship with sleep; she believes we should focus less about chasing perfection and more about creating the right conditions for rest to come more easily.

#### **A restful escape at Longueville Manor**

Set within the peaceful surroundings of the Manor, the two-night Sleep Easy package offers guests the opportunity to step away from the pace of everyday life and reconnect with a more restorative rhythm.

At the centre of the experience is a private consultation with Lydia Falle, providing guests the opportunity to explore their own sleep patterns and gain personalised, practical guidance. It is not only a wonderful chance to rest, but to better understand sleep, and to leave with a clear sense of how to support it going forward.

Importantly, that support continues beyond check-out, with Lydia following up via email to help guests maintain and build on the changes they have begun.

This truly relaxing offering includes waking to a full English breakfast, enjoying three-course à la carte dinners each evening, and unwinding with two 60-minute treatments at the Cottage Garden Spa. Each guest also receives a curated sleep set from GAIA, a book dedicated to sleep, a personal sleep journal and calming sleep tea in their room to support full rejuvenation. **L**

To enquire about the Sleep Easy package for your next stay, email [info@longuevillemanor.com](mailto:info@longuevillemanor.com) or ask at reception for more details.



The place for the perfect rest



Cottage Garden Spa garden



GAIA products available in all rooms



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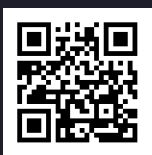
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JERSEY STEALS THE SCENE

# Jersey Steals the Scene

Discover the island through  
Bergerac's eyes. »

Damian Molony as Bergerac



Jersey has always played a defining role in *Bergerac*, its coastline, harbours and historic streets forming an unmistakable backdrop to the original series. It was only fitting, then, that the island should once again take centre stage in the 2025 reboot.

While new cases unfold and familiar intrigue returns, it is Jersey's sweeping bays and dramatic cliff paths that quietly steal the scene.

Malcolm and Patricia Lewis were guests at the Jersey premieres for series one and two of the new *Bergerac*, celebrating not only the return of a beloved series, but the spotlight it once again shines on the island they call home.

Actor Damian Molony, who plays Jim Bergerac, has also developed an affection for Jersey. Having never been to the Island before filming began for the series in 2024, he quickly embraced his character's homeland and now enjoys holidays here with his family.

"I love coming to Jersey; my family loves coming to Jersey," he told the *Jersey Evening Post* at the series two premiere. He chatted with reporters about the challenging runs he would take around Bouley Bay and St Catherine's, before treating himself to a bacon sandwich and cup of tea at Rhona's, a beloved local café on Gorey beach. "I just love coming here," he gushed.

For guests inspired by Bergerac's journeys, here is your invitation to follow in his footsteps and explore some of the places that make Jersey so special.

---

*"I love coming to Jersey;  
my family loves coming  
to Jersey."*

---

**DAMIAN MOLONY**

#### **St Helier**

Jersey's bustling town centre is the perfect place to begin your *Bergerac* themed adventure, before escaping to the coast.

#### **Royal Square**

At the heart of the capital, the Royal Square is instantly recognisable as the setting for the pivotal bag drop scene in series one. Framed by elegant historic buildings and centred around the statue of King George II, it is a place where Jersey's past and present meet.

Take time to explore the surrounding streets, enjoy a coffee at one of the nearby cafés and soak up the quiet grandeur of this historic square.

#### **Central Market**

A short stroll away, Jersey Central Market makes its own appearance in the series. Beneath its ornate Victorian roof, stalls brim with fresh produce, flowers and local delicacies.

Unlike the detectives, who are inevitably pressed for time, you can linger. Chat with stallholders, sample seasonal offerings and experience the warmth of a market that has served islanders for generations.



Havre des Pas Lido

### Havre des Pas Lido

Seen in series two, the iconic Havre des Pas Lido offers a nostalgic slice of seaside charm. With its tidal pool overlooking St Clement's Bay, it is a favourite for morning swims and leisurely afternoons.

### St Ouen's Bay

Bergerac wouldn't be Bergerac without his iconic Triumph Roadster, which can frequently be seen cruising along the Five Mile Road, treating viewers to the sweeping sands of St Ouen's Bay. For true fans of the show, no Bergerac inspired itinerary would be complete without taking a photo in front of La Rocco Tower, one of Jersey's (and Bergerac's) most recognisable landmarks.

Beyond its on-screen appeal, St Ouen's Bay is the heart of Jersey's surfing community, its rolling Atlantic waves attracting both experienced surfers and those keen to try something new. For those who prefer their adventures on land, the bay offers space in abundance. Walk the long stretch of golden sand as the tide retreats, follow the dunes that ripple behind the beach, or take a leisurely stroll along the promenade, where there are plenty of stops to pause for a Jersey ice cream along the way.



St Brelade's Bay

### St Brelade's Bay

St Brelade's Bay has long been one of Jersey's most treasured beaches, so it's no surprise that it features in Bergerac. With its sweeping curve of golden sand and sheltered, calm waters, it provides a beautiful backdrop for the series, as well as an ideal spot for swimming, paddleboarding or simply relaxing with a book.

The bay is lined with welcoming cafés and restaurants, making it just as suited to a long lunch overlooking the water as it is to an early morning swim. It's the kind of place where hours slip by easily, making it a firm favourite with locals and visitors alike.

### Bouley Bay

When Bergerac turns to Jersey's more dramatic side, Bouley Bay provides the perfect setting. Tucked into the island's north coast, its clear waters and rugged cliffs create a striking contrast to the gentler southern beaches.

Bouley Bay is especially popular with divers, drawn by the rich marine life and excellent visibility beneath the surface. Even if you prefer to stay above the waterline, the bay offers a sense of quiet adventure. The winding drive down feels like part of the experience, and once you arrive, the combination of sea air, rocky shoreline and calm waters makes it a wonderfully refreshing place to spend time.

You may even bump into Damian Molony on a scenic jog when he's not filming.

### Gorey

The quaint fishing port of Gorey features prominently in the new series, with the unmistakable silhouette of Mont Orgueil Castle rising behind it - a view that has defined the eastern corner of the island for centuries. The Castle has stood guard over Jersey for more than 800 years, and



The Central Market, St Helier



On set at Gronez Castle

» exploring its winding staircases and battlements offers sweeping views towards France and a tangible sense of the island's history.

Below, Gorey Pier has a charm all of its own. Boats bob gently in the harbour, and a collection of cafés and restaurants line the waterfront. It's an ideal place to wander, pause for a coffee or enjoy fresh seafood while taking in one of Jersey's most iconic scenes, recognisable from the series, but even more rewarding in person.

#### **Driftwood Café, Archirondel**

In the rebooted Bergerac, the show's namesake can be spotted dining with his daughter at Driftwood Café. The relaxed coastal setting is instantly recognisable thanks to its views across Archirondel Bay and the historic tower standing offshore. It's a location that feels quintessentially Jersey.

Outside of filming, Driftwood Café is a much-loved spot for both locals and visitors. Whether you stop for a morning coffee after a seaside walk or settle in for a leisurely lunch, the views are uninterrupted and the atmosphere is easy-going. It's a reminder that some of the island's greatest pleasures are also its simplest - good food, fresh air and the sound of the sea.

#### **The Old Court House, St Aubin**

Another dining scene takes place in The Old Court House in St Aubin, which plays the fictional restaurant Tomassi's in the new series. The popular pup and restaurant also featured in the original 1980s Bergerac, under the guise of The Royal Barge. Despite the fictitious names and

changing cast, The Old Court House's picturesque harbour views remain entirely authentic.

St Aubin's waterfront promenade is perfect for a leisurely stroll, and the surrounding streets are filled with independent shops and inviting places to eat. As the sun sets behind the harbour, it's easy to understand why this location was chosen, and why it's such a lovely place to linger.

#### **Gronez**

Gronez brings a wilder energy to the second series of the new Bergerac. Its rugged north-coast cliffs provide a dramatic backdrop that feels raw and powerful, and it's even more striking when experienced first-hand.

The remains of Gronez Castle, a small 14th-century fortification, still stand watch over the headland, offering a quiet reminder of Jersey's past. From here, the cliff paths stretch out in both directions, revealing sweeping coastal views at every turn. For those who enjoy walking, fresh sea air and open horizons, Gronez is one of the island's most invigorating places to explore.

#### **Your Own Bergerac Trail**

During your stay at Longueville Manor, why not create your own Bergerac-themed itinerary and discover firsthand why Jersey truly steals the scene? **L**



The Old Court House, St Aubin

*Unique diamond and  
precious gemstone creations*

by Aurum of Jersey



Marquise diamond, 5.13ct



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## COCKTAIL HOUR:

# Shake it up

Enjoy a refreshing taste of Longueville with the latest signature cocktail from talented mixologist, Michal Wolski.

### Michal's Signature

Tequila, rhubarb compote, rosemary syrup, honey, lemon. Best served by the pool.



## Recipe

### Rosemary syrup

1. Add 1 litre of water and 1.2kg of sugar to a pan and bring to the boil.
2. When water is boiling add 30 sprigs of fresh rosemary and cook for another 7-8 minutes.
3. For the last 2 minutes, add a few strips of lemon and orange zest.
4. Leave to cool and strain twice when completely cold.
5. Transfer to a sealed container until ready to use. The syrup will keep in the fridge for several weeks.

### Rhubarb compote

1. Add 2 litres of water, 1kg of rhubarb and 1 tablespoon of sugar to a pan and bring to the boil.
2. Simmer for about 10-12 minutes.
3. For the last 2 minutes, add 50ml of lemon juice and 50ml of Longueville Manor honey.
4. Leave to cool then strain to leave a purée

### Mixing the cocktail

1. Take your cocktail shaker and add:
  - 40ml Tequila
  - 50ml rhubarb compote
  - 25ml lemon juice
  - 25ml rosemary syrup
  - 1 teaspoon honey
2. Shake well and pour into glass.
3. Top with a slice of preserved lemon or an edible flower. **L**

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# Partnerships WITH Purpose



Jersey Hospice Care



Jersey Hospice Care's Communications & Engagement Officer, Elisa Da Silva shares how working with businesses like Longueville Manor makes a difference to Islanders in their care.



Aurélie Boas

**We're delighted to partner with Longueville Manor, who've selected Jersey Hospice Care as their Charity of the Year. This means that over the next 12 months, Longueville Manor will be supporting Hospice in a variety of ways – including with their Dine & Donate scheme (which you can be a part of!)**

This support really means a lot to us and the work we do – we genuinely couldn't do what we do without it! It means that we can keep providing exceptional and personalised care to each individual that either walks through our doors at Clarkson House to be cared for in our In Patient Unit, or supported by our bereavement team, or when our colleagues go into the community and help people in their own homes, the hospital, or nursing/residential settings.

It all means we can keep supporting people like Aurélie and Simon Boas – and Aurélie has kindly shared their story with us, so we can share it with you...

You might have already heard about Simon Boas – he worked passionately for Jersey Overseas Aid and was an avid writer for the JEP. He also became very well known during his illness for sharing his experience of living with dying – and published a book about it all posthumously.

Aurélie Boas was by his side throughout it all, and she shared their story with us...

"My husband Simon was diagnosed with throat cancer in the summer of 2023. Because we were both quite optimistic and positive natured, we got very focused on what we could do, which was go to Southampton and get treatment and radiotherapy. Then we would see from

there. It's very hard to predict what could happen when you don't even know what's coming in the weeks ahead. So going to Southampton, we felt like we were doing something and it was quite helpful to have some sort of control over it.

"Then the following February, I went for a weekend away in Paris and that's the weekend where the hospital called him. They told him the cancer was untreatable and terminal and he was told he would have a year to live at most.

"We took off right away. We took the dog in the car, went to France, didn't really know where we were going but we disappeared for three weeks. We came back here and Simon had been writing again for the Jersey Evening Post and then he had someone from Penguin contacting him saying "we want to buy a book from you" and then from that moment on he was only thinking about the book, which was wonderful because it gave him huge purpose.

"The book is quite short – not just because he was dying and didn't have time – but it was just snippets of just what he wanted to say on meditation, charity work and working with others, and building a community and connection with people – things that had helped him. He was just so happy, very much in the moment, not thinking about tomorrow.

"We were quite clear that he wanted to die at Hospice. So, we moved there. I only have wonderful memories of Hospice. I often describe the experience as magical – it's the first word that comes to my mouth. It's not terrible. It's magical because you expect it to be the place of the end, but it's actually not the end. It's a transition.



*“His book was published two months after he died and has reached 14 countries by now.”*

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**AURÉLIE BOAS**

“Simon died on the 15 July 2024 at Hospice with me by his side.

“His book was published two months after he died and has reached 14 countries by now. All the proceeds of the book I have now given to Children Palliative Care and the African Palliative Care Association (two charities very close to Simon’s heart). It was all his reflection with the idea of passing on the message that “I am dying but I have been so lucky and I’m so grateful and it’s okay, I’m fine.”

Simon and Aurélie were supported by several Hospice teams throughout – the community team (who supported while they were at home), the In Patient Unit team (during his final days), and then later for Aurélie by the bereavement team (through a support group she’s still in touch with). It’s all part of the package of care Hospice provide to people who are going through their final days/weeks/months, or to anyone who has experienced the death of a loved one (and that includes outside of being cared for by Hospice).

**Lauren Farrelly, Associate Clinical Nurse Specialist, is part of the community team, and spent a lot of time supporting Simon and Aurélie at their home, before he moved to Hospice. She told us about her experience...**

“The biggest part of my role is helping people with symptom control. So, we’ll go out and we’ll meet patients in their homes, talk about their symptoms, and we’ll put things in place to try and improve those symptoms.

“Each patient that we look after is completely unique and we tailor what we do to suit them and their family’s needs. Everything we do is aimed at improving a patient’s quality of life.

“Simon and Aurélie are just the most beautiful couple I’ve ever met and they’re so welcoming to anyone that comes into their home. I’ve never met a patient like Simon, and I don’t think I’ll ever meet another patient like him. To talk so openly and so bravely about death and dying and trying to spread that message out into the community – it’s such an important subject to talk about but it’s a massive taboo.



“The goal for Simon was always to stay at home as long as he could, but he was always very open that he wanted to die at Hospice, so it would be when he was ready and we were completely guided by Simon and what he wanted to do and how he was feeling. Lots of patients will come up and visit the Hospice before they are admitted and Simon came up with Aurélie and I showed them around the ward, and we went into the gardens, and they both commented on what a beautiful building it was, and I remember Simon walking around the gardens with his big sun hat on and he was just beaming a big smile and he kept saying how beautiful it was.

“I think looking after a patient like Simon, it’s kind of opened the floodgates that people should be able to talk about where they want to die, how they want to die and so on. It’s something that happens to all of us and it should be a topic that we’re more comfortable discussing.” »

Aurélie's parting words to us about the whole experience were really about Simon's legacy of living with dying.

"Simon's strongest message throughout his illness and facing dying was: "Hey, look at me, it's happening to me and I am not scared – I'm actually the happiest I've ever been."

We're so grateful to Aurélie and Simon for being so open about their experience and sharing it with us – and with you all. Hearing first-hand how our care – and how the support given to Hospice has the domino effect of providing that excellent care to our Islanders - really shows the difference we can all make for each other.

So, a big thank you to our partner Longueville Manor, and to all of you who support Hospice in any way.

We couldn't do what we do without you. **L**



Lauren Farrelly and Aurélie Boas

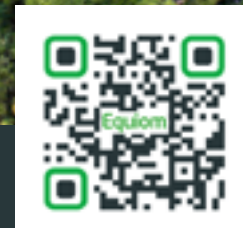
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THE CHEESE TROLLEY

# The Cheese Trolley

A celebration of craftsmanship, character and exceptional cheese.



Andrew Baird's appreciation for cheese began long before he stepped into a professional kitchen. He first developed an interest as a child and fondly remembers visiting a small cheese shop in Bakewell, Derbyshire, with his mum.

"I just found it fascinating," he recalls. "All these different cheeses, the flavours, the variety... I thought it was brilliant."

His love of cheese continued throughout his career as a chef but was uninspired by the usual methods of presentation, with a few cheeses being displayed on a marble or wooden slab.

That all changed during a visit to Maison de Bricourt in Cancale, the celebrated restaurant of three-Michelin-star chef Olivier Roellinger, a pioneer of modern French gastronomy. There, Andrew encountered a cheese trolley unlike anything he had seen before.

"It was three layers, and I'd never seen anything like it," he says. "I remember thinking - 'I need to do that!'"

#### **A Chance Encounter**

At the time, there was nothing available that matched his vision, but a breakthrough came in a very unexpected place: a parish fête.

There, Andrew met Rémi Couriard, an exceptional craftsman and fine furniture maker with an international reputation. Andrew shared his idea and, after some careful consideration, Rémi came on board and was excited by the prospect of crafting something truly unique.



"He wasn't someone who was just going to knock a few pieces of wood together," Andrew says. "He wanted it to be special as well."

The finished trolley is an exceptional piece of craftsmanship that was meticulously designed and took around two years to create. It's made from reclaimed oak from a 140-year-old French church, supported by marine-grade stainless steel, ensuring durability and reflecting Rémi's love of the sea, which also influences his signature design.

"He doesn't do straight lines," Andrew explains. "Everything has a curve - inspired by the sea, the waves, the sand."

Thoughtfully designed, it also incorporates hidden features to create a seamless experience for guests. Discreet sliding trays allow plates to be prepared directly from the trolley, rather than needing another table.

"It's kind of self-sufficient," Andrew says. "Everything is there - it makes the service smoother."

Maintaining such a piece requires care. The trolley is carefully cleaned after every service, periodically serviced and treated to keep the wood in perfect condition to ensure its longevity.

"It's a reasonable amount of upkeep," Andrew explains. "But it's just so special and hopefully it will be around in another hundred years' time."

Its reputation has not gone unnoticed. Visiting chefs frequently ask about it, and even Jamie Oliver has expressed his admiration.

"We get so many chefs asking where it came from," Andrew smiles. "And the answer: you can only get it here."

#### **A Carefully Curated Selection**

If the trolley itself is impressive, the cheeses it carries are equally considered.

Historically, around 70% of the selection has been continental, reflecting the enduring reputation of French cheeses. But in recent years, Andrew has seen a shift.



“The French have amazing heritage,” he says. “But the British are fighting back with a new wave of really high-quality cheeses.”

For Andrew, the challenge lies in achieving the right balance, offering the classics guests expect, while introducing them to something new.

“I want to keep most people happy,” he explains. “You’ve got to have that mix.”

The top tier of the trolley is dedicated to goat’s and ewe’s cheeses, while the lower level features blues, washed rind cheeses, hard cheeses and a selection of more unusual finds.

All these cheeses age very differently, with some reaching their peak much quicker than others. To ensure that guests can enjoy each cheese at its best, timing is everything.

“The difference between a cheese that’s perfectly ripe and one that isn’t is, well, chalk and cheese,” Andrew says.

Some cheeses require careful rotation, as even a day can make the difference between something exceptional and something less so. Factors such as temperature, humidity and origin all play their part.

#### **Favourites of the Trolley**

With such a wide selection, choosing just five cheeses is no easy task.

Seasonal highlights include Vacherin, a winter favourite known for its soft, spoonable texture and rich, tangy flavour.

For Andrew, a perfectly matured cheddar would have to appear on his list.



“I like a chalky cheddar, where the salt crystals dissolve under your tongue,” he says, citing producers such as Quicke’s and Montgomery.

Andrew would also often opt for well-ripened Cashel Blue, almost falling apart at its peak, which offers a depth of flavour that few cheeses can match. For guests, the pungent and indulgent Epoisses remains one of the most popular choices on the trolley.

Old favourites continue to hold their own too. Traditional cheeses such as farmhouse Double Gloucester or Wensleydale bring a sense of nostalgia, while French staples like Reblochon offer timeless appeal.

Italian and Spanish truffle cheeses have also become firm favourites with guests looking for something a little different.

For Andrew, it is this variety that makes the cheese trolley so special.

“When you’ve got that many cheeses, it’s hard to pick a favourite,” he says. “It just depends on the day.” »

# The cheese lover's guide.



## Goat's Cheese

**Fresh, bright and expressive**

Goat's cheeses are often the first to catch the eye on the trolley, offering a wide spectrum of flavours and textures. At their youngest, they are soft, creamy and delicately tangy, with a fresh, citrus-like acidity. As they mature, they develop firmer textures, wrinkled rinds and deeper, more complex flavours.

From ash-coated logs to aged rounds, goat's cheese brings vibrancy and contrast to any selection.

### Flavour profile:

Tangy, fresh, slightly earthy

### Texture:

Soft and creamy when young, firmer and crumbly with age

### Perfect pairing:

Sauvignon Blanc, Sancerre or a crisp Chablis



## Ewe's Milk Cheese

**Rich, smooth and beautifully balanced**

Made from sheep's milk, these cheeses are known for their natural sweetness and luxurious texture. They tend to be richer and creamier than goat's cheese, with a gentle nuttiness that develops as they age.

Often understated, ewe's milk cheeses offer a refined depth of flavour that rewards those who take the time to explore them.

### Flavour profile:

Sweet, nutty, slightly buttery

### Texture:

Smooth, creamy to semi-firm

### Perfect pairing:

Viognier, Rioja Blanco or light Pinot Noir



## Blue Cheeses

**Bold, complex and full of character**

Blue cheeses are instantly recognisable, both visually and aromatically. Their distinctive veining brings a savoury intensity that can range from softly creamy and mild to powerfully pungent and deeply complex.

When perfectly ripe, they become beautifully soft, and deliver a rich, lingering finish.

### Flavour profile:

Salty, tangy, savoury, sometimes spicy

### Texture:

Creamy to crumbly, often softening with age

### Perfect pairing:

Port or a Sauternes or Tokaji dessert wine



### **Hard Cheeses**

**Classic, structured and deeply satisfying**

Hard cheeses bring depth and familiarity to the trolley. From traditional cheddars to Alpine-style varieties, they are often aged for many months, or even years, developing complex flavours and a satisfying crumbly texture.

Well-aged examples can reveal delicate salt crystals that dissolve on the tongue, adding a subtle crunch and intensity.

**Flavour profile:**

Nutty, savoury, sometimes sharp or caramelised

**Texture:**

Firm, crumbly or slightly crystalline

**Perfect pairing:**

Cabernet Sauvignon, Rioja or aged Bordeaux



### **Washed Rind Cheese**

**Indulgent, aromatic and unapologetically bold**

Washed rind cheeses are known for their striking aroma and rich, savoury flavour. Regular washing during maturation encourages the development of their distinctive orange-hued rind and soft, yielding interior.

While their scent can be robust, their flavour is often surprisingly balanced - meaty, nutty and deeply satisfying.

**Flavour profile:**

Savoury, earthy, intensely aromatic

**Texture:**

Soft, oozing and creamy

**Perfect pairing:**

Burgundy, Pinot Noir or a full-bodied Chardonnay



### **Alternative Cheeses**

**Creative, indulgent and a little unexpected**

This ever-evolving section of the trolley offers something a little different. From truffle-infused cheeses to blended milk varieties and regional specialities, these cheeses bring creativity and surprise to the experience.

They are often the talking point and provide a chance to step outside the familiar and discover something new.

**Flavour profile:**

Varies widely: from earthy truffle richness to mild and creamy blends

**Texture:**

Soft to semi-firm, depending on style

**Perfect pairing:**

Champagne, Prosecco or light-bodied reds



# RELAXATION FOR ALL

The Cottage Garden Spa's inclusive approach to wellbeing.

Longueville Manor is a place where guests can slow down, switch off and feel completely cared for, so it was important to create a spa where everyone is able to relax.

Thanks to specialist training for the team, the Cottage Garden Spa now offers carefully adapted treatments for guests living with, or recovering from, a wide range of medical conditions, ensuring that the benefits of therapeutic touch are accessible to those who may previously have felt unable to enjoy traditional spa therapies.



## GAIA AFFINITY THERAPEUTIC TOUCH TREATMENTS

The spa's GAIA Affinity Therapeutic Touch treatments offer gentle, restorative care designed to nurture both body and mind. Developed to support guests living with conditions such as cancer, stroke and other health considerations, the treatments are highly adaptable and centred on comfort, safety and wellbeing.

Each experience begins with a private consultation, allowing the therapist to understand the guest's individual circumstances and tailor the treatment accordingly.

"Every treatment is bespoke," says Spa Manager, Clair Howell. "We take the time to talk first so we can understand exactly what the client needs and how best to support them."

From there, the treatment is carefully adapted to suit the guest and may involve adjusting positioning during the massage. For some, this could mean lying on the side rather than the front or back, particularly where surgery, medical devices or other health considerations mean traditional positioning would be uncomfortable.

The Cottage Garden therapists are also trained to work sensitively around areas affected by medical procedures, ensuring that techniques remain both safe and deeply relaxing. If a client has had lymph nodes removed, for example, the therapist would use particularly careful techniques to ensure circulation and lymphatic flow are respected.

The treatments are available in 45, 60 or 90-minute sessions, offering flexibility for those who may prefer a shorter, gentler introduction to therapeutic touch.

"For many people, especially if they are going through something difficult, this kind of care can make a real difference," Clair explains. "It allows them to relax, even if just for a little while."



## GAIA MENOPAUSE TREATMENT

The spa has also introduced a specialised GAIA MenoPAUSE treatment, designed to support women experiencing the physical and emotional changes associated with menopause.

The experience begins with a deeply calming back, neck and shoulder massage to ease muscular tension and settle the nervous system. This is followed by a cooling Jade Facial, chosen for its ability to soothe sensitive skin and restore balance. For guests selecting the 90-minute treatment, a nurturing foot massage completes the ritual.

The treatment is designed to help ease common symptoms such as hot flushes, encourage better sleep and promote an overall sense of emotional and physical balance.

As with every treatment at the Cottage Garden Spa, the experience begins with a consultation so that the therapy can be adapted to each individual guest.

"When someone books this treatment, we take the time to talk through how they're feeling," Clair explains. "That way we can tailor the treatment so it works best for them."

By combining soothing massage techniques with carefully selected skincare, the GAIA MenoPAUSE treatment offers a moment of calm and restoration during what can often be a challenging stage of life. **L**

*David Lewis'*  
GREEN-FINGERED  
GUIDE TO  
GROWING VEG

David busy looking after our Kitchen Garden



*“The garden is always changing and I love the variety.”*

For more than 15 years, David Lewis has been the custodian of Longueville Manor’s beautiful grounds, carefully tending to the gardens that supply the kitchen with an ever-changing variety of fresh, seasonal produce. As the son of owner Malcolm Lewis, the connection to the hotel runs deep, and David developed a passion for growing fresh produce at an early age.

He has fond memories of exploring the gardens of the Manor, as well as those at his grandparents’ home.

“I remember sneaking out into the garden and eating the fruit,” he says. “Gooseberries, plums - I loved it. I just enjoyed being outside and eating what was growing.”

One memory that particularly stands out is the loss of a mulberry tree at his grandparents’ house.



“When that tree died, I was quite sad,” he recalls. “When it used to fruit, I’d disappear to go and eat the berries. When it went, I asked my grandparents if we could plant another, and we ended up planting several.”

Today, that same instinct to nurture and grow continues to shape the gardens at Longueville Manor. From early Jersey Royals and vibrant salads to herbs, rhubarb and experimental crops, they are constantly evolving in line with the seasons and the needs of the kitchen.

Working closely with Executive Head Chef Andrew Baird, David selects and grows produce that will ultimately find its way onto the plate. “There’s always something new to try,” he says. “The garden is always changing and I love the variety.”

Recently, David had the pleasure of planting an orchard featuring traditional varieties of apples and pears, some with origins that can be traced back to the 18th Century.

“Jersey used to be known for growing pears long before Jersey Royals became famous,” David explains. “So it’s nice to bring back a little part of our Island’s history. And we can’t wait for it to start producing fruit”

Now, David is sharing his advice for anyone inspired to start growing their own produce at home. »

## 7 SIMPLE STEPS TO GROWING FRESH PRODUCE AT HOME

### STEP 1 Choose the Right Spot

Before planting anything, take the time to find the best possible location.

"You want to get your location right," David says. "Sunlight is the most important thing."

Most vegetables need as much sunlight as possible to thrive, so look for a spot that gets several hours of direct sun each day. A sheltered area, protected from strong winds, will also help young plants establish more easily.

If space is limited, consider using a sunny wall or fence for climbing plants like tomatoes, helping you maximise what you have.



### STEP 2 Keep Your Tools Simple

You don't need a shed full of specialist equipment to get started.

"A fork, a rake and a trowel - that's really all you need," David says.

A fork helps you turn and aerate the soil, a rake levels it ready for planting, and a trowel is perfect for placing seedlings or bulbs. It's far more important to focus on the basics; everything else is optional.



### STEP 3 Prepare the Soil Properly

Good soil is the foundation of everything and it's often the step people overlook.

"You definitely need organic matter," David explains. "That's what makes the biggest difference."

Start by loosening the soil with a fork, breaking it up so roots can grow freely. Then enrich it with compost or well-rotted manure. This improves both the structure and nutrient content of the soil, giving plants the best chance to thrive.

In Jersey, there's an added advantage.

"We're lucky with seaweed," David says. "You can collect it, lay it on the soil and let it break down; it works really well."

Taking the time to prepare your soil properly at the beginning will make everything easier later on - stronger plants, better growth and fewer problems.

## STEP 4 Choose What to Grow

When deciding what to plant, start with something you'll actually enjoy eating.

"It's about growing what you like," David says.

For beginners, reliable and rewarding options include tomatoes, salads, radishes, onions and strawberries. Radishes are particularly satisfying as they grow quickly, giving you early results and a confidence boost.

Onions are another excellent starting point - hardy, versatile and easy to grow from sets.

If space is limited, think about how plants grow. Tomatoes grow upwards, while pumpkins spread across the ground, so choose accordingly.

For a simple first step, herbs are ideal.

"A mint plant is a great place to start," David says. "It doesn't need much space and you'll use it all the time."



## STEP 5 Understand Timing and Harvesting

Every plant grows at its own pace, so it's important to have a general idea of when things will be ready.

Most seed packets will give guidance on planting and harvesting times, but experience also plays a part. Vegetables can often be harvested at different stages depending on your preference; smaller for tenderness, or larger for fuller flavour.

One thing to watch out for is plants going to seed.

"If they go to seed, the flavour changes," David explains. "Once this has happened, you're probably best to start again."

Harvesting at the right time ensures the best taste and prevents plants from becoming tough or bitter. »





## STEP 6 Water Carefully

Watering is one of the most common pitfalls for new growers.

“You can easily overwater,” David says. “Sometimes plants suffer because they’ve had too much.”

Instead of watering little and often, aim to water more deeply but less frequently. This encourages roots to grow stronger and reach further into the soil, making plants more resilient.

“It’s better to water less often, but properly,” he advises.



## STEP 6 Let Nature Do Its Work

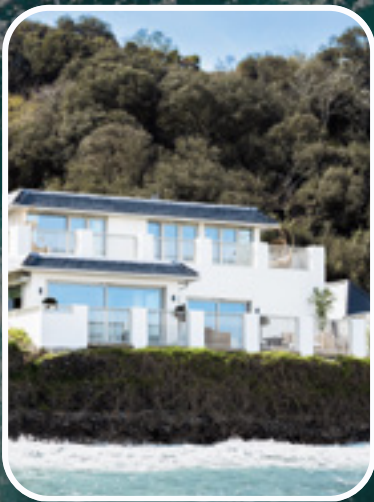
A healthy garden starts with healthy soil. If your soil is rich and well-prepared, your plants are more likely to thrive naturally.

“If the soil is strong, the plants will be strong,” David says.

Simple measures such as netting can protect crops from birds, while natural solutions like seaweed can help deter pests such as slugs. In many cases, a balanced, well-maintained garden will look after itself. **L**

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# The Woodland Walk

A gentle journey through woodland, wildlife and the story of Longueville Manor.



**In 1863, Longueville Manor was purchased by the Reverend W B Bateman. The property was in a very neglected state and over a period of 10 years, he restored both the house and gardens, as well as creating the woodland walk, which he named The Nun's Walk. There has always been a theory that in years past, the manor was a nunnery.**

Today, that same trail offers guests a chance to step away from the pace of everyday life and explore the quieter, more natural side of the estate. Longueville Manor's gardens and woodland are there to be discovered at your own pace — and if you're concerned about muddy shoes, a pair of wellies can always be found at reception.

For those keen to head straight into the woods, the route leads past the pool and across the bridge by the lake.

Alternatively, you may wish to linger a little longer in the kitchen garden, where the connection between land and table is immediately apparent. Along the way, it's not uncommon to see Head Gardener David tending to the crops, or chefs Andrew and Jacob gathering ingredients for that evening's service.

As you make your way towards the woodland, the Colombier (dovecot) comes into view on the right-hand side. Originally built in 1299 and renovated in 1692, it could house up to 730 pairs of doves, and ownership of a Colombier historically signified seignorial privilege and status.

Nearby, you'll also find a traditional apple grinding wheel (or crusher), a striking reminder of Jersey's rich cider-making heritage. This granite structure, known as a 'pouque' in Jërriais, is over 200 years old and

played an essential role in producing cider, then one of the Island's main exports.

In line with Longueville Manor's New Leaf sustainability project, the woodland has enjoyed minimal intervention to allow nature to quietly reclaim its space, resulting in numerous species returning and thriving. It is now home to red squirrels, woodpeckers, owls and kestrels.

In recent years, the woodland has unfortunately endured several great storms as well as the ravages of Dutch Elm disease. However, in spite of all that, various species are thriving in the grounds today - mainly Sycamores, English Oaks, Holm Oaks, Sweet Chestnuts, and surprisingly, one or two Elms that have survived the disease. Along the way you will also come across the odd London Plane, and you can observe the progress of the 75 saplings planted to mark the Manor's 75th anniversary.

There are moments throughout the trail that invite you to slow down, reflect and reconnect with your surroundings. The gentle sound of the stream running alongside the path, the stillness of the duck pond, and the movement of birds across the water all create a valuable sense of calm and a welcome escape from the stresses of the day-to-day routine.

The walk winds its way through Le Val Aume, which Bateman renamed Swiss Valley as it reminded him of his earlier travels to Switzerland. It is easy to see why, with its soft light, mature trees and sense of quiet seclusion.

At the end of the woodland path, turn right along the newly restored parish



Illustration [www.laurenradley.com](http://www.laurenradley.com)

right of way and turn right again through the gate. This will take you past our working beehives, tucked away in a beautifully unspoilt spot in the meadow.

The 24 active hives play an important role in supporting the surrounding crops through pollination, while also producing a beautifully aromatic honey enjoyed throughout the year. Much of its distinctive flavour comes from the gorse that grows abundantly nearby, lending a floral

sweetness balanced with a subtle hint of spice. Best enjoyed in its raw form, it offers a simple yet memorable taste of the landscape and is the perfect accompaniment to a Longueville Manor breakfast.

Finally, cross the field ahead and either turn left and pick up the right of way again, or turn right and wind your back to the Manor along La Rue De La Freminerie, where a well-earned rest awaits. ■

# Fizz Too

The most relaxing way to discover the beauty of the Channel Islands



For those looking to experience Jersey from a different perspective, Longueville Manor offers something rather special. Fizz Too, the hotel's exclusive luxury yacht, allows guests a relaxed and memorable way to explore the island and its neighbouring waters.

A beautifully appointed Princess motor yacht, Fizz Too combines comfort with understated elegance. Designed to move effortlessly across the water, she provides a calm and welcoming space to spend time at sea, whether enjoying the views from the deck or settling into the light-filled saloon. There is space to unwind, take in the fresh sea air, and enjoy the quieter rhythm that comes with being on the water.

A skipper and crew member are on hand throughout each charter, ensuring everything runs smoothly, while a delicious lunch, along with unlimited wine and Champagne, is served on board. With every detail taken care of, all that remains is to relax and decide where the day's journey will lead.

As Malcolm Lewis explains, "What makes boating so special is the freedom it gives you. You can explore at your own pace and really take in the beauty of Jersey and its surrounding islands in a way you simply can't from the shore."

Fizz Too provides access to some of the most beautiful and unspoilt locations in the Channel Islands.



Photo: © Andy Le Gresley

### Les Minquiers

A remarkable landscape shaped by the tides, the remote sandbanks and reefs of Les Minquiers reveal themselves at low water. There are just a cluster of weathered fishing huts looking out to the open horizon, which hold the title of Britain's most southerly buildings.

The shallow, crystal-clear waters surrounding the reefs create ever-changing patterns of light and colour, making the journey as memorable as the destination itself. The area is rich in wildlife, with seabirds circling overhead and the possibility of spotting dolphins passing through the channels.



### Les Écréhous

A short distance from Jersey, Les Écréhous offers a striking contrast of sand, rock and sea. As the tide recedes, a series of small islets and sandbars emerge, creating a peaceful, almost otherworldly setting.

The calm, sheltered waters make it an ideal place to pause, while the surrounding reefs are home to an abundance of marine life. Grey seals are frequently seen resting on the rocks or gliding through the water, often curiously approaching boats. Birdlife is equally abundant, with oyster catchers, terns and other coastal species making the area their home. »



Photo: © Andy Le Gresley

**Sark**

Sark’s unspoilt charm is immediately apparent on arrival. With no cars and a landscape defined by rugged cliffs and open countryside, the island offers a sense of tranquillity that is increasingly rare.

Exploring Sark reveals dramatic coastal views, hidden coves and winding paths lined with wildflowers. The famous La Coupée ridge provides one of the most striking viewpoints in the Channel Islands. Along the coastline, there are often opportunities to spot seabirds nesting on the cliffs, while the surrounding waters often host pods of bottlenose dolphins.



**Herm**

Small yet beautifully formed, Herm is known for its pristine beaches and remarkably clear waters. Shell Beach, with its soft white sand and gently lapping waves, feels almost Mediterranean in character.

The island’s compact size makes it easy to explore, with coastal paths leading to secluded bays and rocky outcrops. The surrounding waters are alive with marine life, and it is not uncommon to see dolphins offshore or seabirds diving for fish along the shoreline. Herm’s peaceful atmosphere and natural beauty make it an ideal destination for a relaxed and restorative day. **L**



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