

Sloping off for dinner

Charlotte Littlejones visited David's Brasserie in Trentham Gardens

David's Brasserie must be the envy of other local restaurant owners for its privileged position.

With a constant footfall of Trentham Gardens visitors it's no wonder they advise booking. Catering for the lunchtime visitors with a light bites, snack and salads menu, it moves on to the afternoon tea crowd, before morphing into a trendy wine bar/cocktail lounge, finally transforming into an evening destination venue. Oh, and I forgot to mention, before all this even starts there's the breakfast to take into consideration.

David's Brasserie at Trentham Shopping Village.

We went in the early evening and seemed to catch both the tail-end of daytime visitors who were enjoying the last sun of the day on the terrace and those who had come out for an evening meal.

From the outside David's Brasserie looks like most of the other Shopping Village buildings, resembling a wooden ski chalet, with nothing in particular that sets it aside.

Inside though, the dimmed lighting and candles on every table creates a much more romantic atmosphere.

For starters I was tempted by both the lobster bisque and cheese straws (£5.95) and the pan-fried watermelon with kiwi sorbet (£4.95), but in the end decided to go for one of the starters to share between two.

We agreed on the spiced mixed platter (£12.95). The result was a huge wooden board with marinated chilli salmon, perfectly tender, which had been cooked in pink peppercorns, some beef and spinach bites and

chicken skewers served with tomato relish, sweet chilli dip, a salad garnish and flat bread. It was just as well there were two of us to work our way through the generous portion.

There's a nice balance of red meat, fish and appealing vegetarian options to choose from for main courses.

Unusually I nearly went for one of the vegetarian options - the red pepper, butternut squash and roasted tomato risotto (£12.95) sounded good, as did the cracked black pepper, sage and mushroom tortellini (£12.95).

Other mains included fillet steak Rossini (£21.95) served on a crispy crouton, topped with chicken liver paté, with a red wine jus, or the honey glazed fillet of pork (£15.95) and leek and gruyère cheese fritter or the pan-fried duck breast (£16.95) accompanied by apple and sultana seasoning and a cassis sauce.

There was also seafood pasta (£13.95), a dish of monkfish and king prawns bound in a creamy tomato sauce, layered on

tagliatelle and served with garlic bread. This sounded almost too tempting to resist, but staying on the fish theme I went for the daily special of cod fillet served with a prawn and lemon butter (£14.95). It came with fresh vegetables and new potatoes.

Torn between the shoulder of lamb (special) and the fillet steak (£19.95), my partner surprisingly went for the Thai green curry served on fragrant jasmine rice (£13.95). When it arrived I suggested the cod might be more up his street, but he wasn't having any of it.

A mound of juicy prawns in a tasty aromatic sauce, softened with coconut sat on a bed of fluffy lightly spiced rice. It would certainly give most Thai restaurants a run for their money.

The desserts menu was brought over and although eager to sample the lime and passion fruit cheesecake with a mango sorbet and the apricot and pear filo served with toffee fudge ice cream (both £5.95), we skipped pudding as there was still just enough time to take a walk around the shopping village before it closed for the day.

I wonder, if Trentham Gardens stayed open later, would David's offer midnight feasts?

