



## Field to Fork 6 Day Itinerary

An island of rediscovery #theislandbreak

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Jersey, an island shaped by the sea where some of the most astonishing tides in the world circle the coast and feed the land. Our food is as fresh as the sea air. From field to fork in the time it takes for the tide to rise. Tuck into a serving of island life, where friendships are nourished, and moments are savoured. Visit Jersey and experience the island's rich natural larder. Just bring a healthy appetite.

### Itinerary Highlights

An island famous for its food, Jersey's bursting with flavour. Explore these highlights over 6 days.

- Foraging on the north coast cliff paths
- Exploring our low tide lunar landscape where the Jersey Oysters grow
- Savour a wine tasting at a local vineyard
- Roll out a seafood picnic on the otherworldly Les Écréhous islands
- Discover the perfect spot to enjoy a luxurious Jersey Dairy Ice-cream

### Day 1

#### Stay

Check into [The Club Hotel & Spa](#), a foodie gem with a coveted Michelin starred restaurant, serving up refined Jersey flavours before you retreat for a luxury night's sleep. Wake up feeling restored and ready to explore the island break. The hotel is just a short stroll from St. Helier town centre – perfect for pottering around the Central and Beresford Street Markets with eating experiences at every corner.

Tim Phillips  
www.theclubjersey.com  
+44 (0)1534 876500  
t.phillips@theclubjersey.com

Enjoy the best of both worlds by staying in a chalet at [Les Ormes Resort](#), a spacious and luxurious base to explore the island and its great restaurants with the benefit of self-catering facilities if you'd like to cook up any of the great local produce you see. Your welcome pack will include Jersey milk for your morning cuppa and creamy Jersey Butter for your toast.

Dave Schofield  
www.lesormesjersey.co.uk  
+44 (0) 1534 497000  
david@lesormesjersey.co.uk

Group rates available on request  
Commissionable rates available

## Lunch and Afternoon

If you're craving an epic island adventure, [Jersey Seafaris](#) have got you covered. Escape to the otherworldly islands of Les Écréhous on their [Royal Seafood Seafaris](#), an exciting RIB adventure. Reach thrilling speeds on the water as you take in stunning scenery, and if you're lucky, you'll spot pods of dolphins and seals swimming in your wake. When you shore up at Les Écréhous, Sumas, a renowned seafood restaurant, will roll out a picnic blanket of local flavours with Love Wine aficionados pairing the tipples. A foodie experience to remember.

Stef Stevens  
www.jerseyseafaris.com/bookeo  
+44(0)7829 772222  
info@jerseyseafaris.com

Discounted group rates available – max 31 passengers split over 3 RIBs.  
Private tours / charters available on request.  
Commissionable rates available.

Tour operators receive a bespoke online booking code via Bookeo. The payment does not need to be made through the website, but Jersey Seafaris take the customer's payment for the full value of the Seafaris. Jersey Seafaris will invoice the tour operator at the end of each month, for all trips booked, minus 10% commission. After booking each individual, Jersey Seafaris can print out the confirmation or email forward on to the tour operator's customer. Jersey Seafaris require all customers' names and phone numbers, in case cancellations need to be made on the date of the Seafaris when in Jersey.

## Evening

Head out to the west coast, watch the sunset and feel a world away from when you left your home that morning. Watch the waves roll in as the sun dips beyond the horizon from [El Tico Beach Cantina](#) overlooking St. Ouen's Bay. Enjoy a bottle of local Stinky Bay Ale with a side of steaming local Moules made with rich Jersey Cream.

www.elticojersey.com  
+44 (0) 1534 482009  
kathy@elticojersey.com

Good for FIT and small groups, they have a private dining room with a maximum capacity of 14 - advanced booking essential.

## Day 2

### Morning

[Meet the Cows at Woodlands Farm](#), with their golden colouring and dark-eyed good looks, Jersey cows will be a familiar sight if you're exploring the island but at Woodlands Farm you are able to get up close and personal. A working family dairy farm nestled in the heart of Jersey. Woodlands Farm Butchers is open in the farm courtyard Monday to Saturday where locals and visitors alike come to see the butchers at work and buy local beef. Why not pick up something to grill on a beach BBQ?

Bryony Le Boutillier  
www.jersey.com/woodlands-farm  
+44 (0) 7797 854845  
bryony.lb@gmail.com

Tour operators can organise for groups to meet the farmer, learn about Jersey farming, what makes the Jersey cow so special, as well as savoring some gelato tastings. New café opens in the summer of 2019.

### Afternoon

Continue the celebration of the Jersey cow with a classic afternoon tea with lashings of Jersey Cream.

Get away from it all the moment you arrive at [Chateau La Chaire](#) a Grade II listed country house. Enjoy the lighter option of a cream tea or go for the impressive Champagne three-tiered afternoon tea. Walk it off afterwards with a meander down to Rozel Bay, a fishing port, sheltered by green rolling hills and dinky cafés. Low tide reveals a small expanse of beautiful white sand with tiny fishing boats stranded on its banks.

Mark Collins  
www.chateau-la-chaire.co.uk  
+44 (0) 1534 863354  
Mark.Collins@chateau-la-chaire.co.uk

Build up an appetite for dinner with a self-guided walk from Rozel to St. Catherine's along the coast path. 2.2 miles / 3.5 km. [www.jersey.com/east-coast-jersey-walks](http://www.jersey.com/east-coast-jersey-walks)

### Evening

Star-studded dining. Stay close to home and enjoy Michelin starred dining without stepping outside of your hotel. Celebrating the island's fresh produce with meticulous attention to detail, 5 AA Rosette [Bohemia](#) is gourmet gold dust and is guaranteed to raise a smile with local delicacies like slow cooked turbot and Jersey oysters. Reserve the chef's table for a truly immersive experience of a Michelin starred kitchen.

Tim Phillips  
www.theclubjersey.com  
+44 (0)1534 876500  
t.phillips@theclubjersey.com

## Day 3

There are many events and tours to choose from during your visit to Jersey that will allow you to experience Jersey's beautiful landscape as well as help you to understand the islands rich food heritage. A heritage shaped by a history of Nazi occupation, miles of beaches, crystal clear waters and a rich and fertile land. Our local guides will inspire you with stories of foraging for food during the Nazi occupation, to how we are home to one of the rarest seafood delicacies in the world - the Ormer.

### Morning

**Foraging with Kazz from Wild Adventures.** Discover wilder parts of the island finding wild edible and medicinal plants, using natural navigating skills, making cordage using plants and trees, and finally the great achievement of making fire by friction.

Kazz Padidar  
www.wildadventuresjersey.com  
+44 (0) 7797 886242  
kazz@wildadventuresjersey.com

### Lunch

**Faulkner Fisheries, L'Etacq.** Fuel up on fresh, Jersey seafood at Faulkner Fisheries, housed inside a German bunker, at the end of the Five Mile Road in St. Ouen's Bay. Rest your legs over a hearty pint of Liberation Jersey Ale and tuck into delicious Jersey seafood before venturing out once more with a spring in your step.

www.faulknerfisheries.com  
+44 (0) 1534 483500  
Faulkner.fisheries@yahoo.co.uk

### Afternoon

**La Corbière Lighthouse.** Take it easy this afternoon, it's not just the architecture of this striking white lighthouse that draws the eye, it's also the location. Towering over Jersey's south western corner, flanked by rocks and reached by a causeway. If the tide is low you can enjoy the short walk out to the lighthouse. Capture the famous view for yourself whilst you feast on a Jersey ice-cream.

### Evening

A short walk from the hotel brings you to **Number 10 Bar & Restaurant,** a chef-owned, independent restaurant celebrating local, seasonal produce. Try the Grouville Bay oysters served up with yuzokoshu & rhubarb granita. Their bar also has an impressive gin menu, each served with the perfect tonic and accoutrement (closed Mondays). This autumn watch Joe the owner/chef battle it out on the BBC's Great British Menu.

www.number10jersey.com  
+44 (0) 1534 733223  
reservations@number10jersey.com

## Day 4

Enjoy a slow and relaxed start to the day with a leisurely breakfast in your hotel. Late morning, head east to join Clare Minihane on one of her **Taste of Jersey** walking tours around the parish of Grouville.

**Jersey Food Tours.** Book a culinary walking adventure and explore Jersey's natural landscapes, from the sun kissed cotils planted with Jersey Royals to the oyster beds at low tide. 2km over 2.5 hrs, visit local eateries and sample delicious local treats along your way. Come hungry, leave happy!

[www.jerseyfoodtours.co.uk](http://www.jerseyfoodtours.co.uk)  
+44 (0) 7797 903621  
[hello@jerseyfoodtours.co.uk](mailto:hello@jerseyfoodtours.co.uk)

Groups (max 30) can be taken at standard rates.  
Private tours available on request and can be tailored to your needs.  
10% Commissionable rates available.

## Day 5

### Morning

Depending on the timings of low tide you may need to switch the morning and afternoon activities.

Why not hire a bicycle for an easy ride east? Head to Seymour slipway before you meet up with your friendly guides from **Jersey Walk Adventures.**

[www.jersey.com/bike-hire-in-jersey](http://www.jersey.com/bike-hire-in-jersey)

Join a **Sea Foraging and Oyster Trail** and come up for air in the internationally acclaimed Ramsar Wetlands site.

[www.jersey.com/sea-foraging-oyster-trail](http://www.jersey.com/sea-foraging-oyster-trail)  
+44 (0) 7797 853033  
[info@jerseywalkadventures.co.uk](mailto:info@jerseywalkadventures.co.uk)

### Lunch

The Sea Foraging and Oyster Trail finishes with a glass of wine and Jersey oyster tasting in **The Seymour Pub**, why not stay on for lunch? A traditional pub menu served as well as Oysters served various way, which will you choose? Mississippi, gratin or simply natural.

Where else can you feast on oysters just a moment's stroll from the very oyster beds and crystal-clear waters that they came from? Take a stroll along this lunar landscape-like coastline and finish up in the Seymour Pub.

[www.jersey.com/seymour-pub-restaurant](http://www.jersey.com/seymour-pub-restaurant)  
+ 44 (0) 1534 854558  
[TheDavisfamily1971@yahoo.com](mailto:TheDavisfamily1971@yahoo.com)

### Afternoon and Evening

Pick up a disposable BBQ, some local fish or shellfish, some Jersey beef burgers or John Hackets sought after sausages and head west to [La Saline](#) on the northern end of St. Ouen's Bay. Reconnect with friends and family as the sun sets in this picture perfect spot.

[The Fresh Fish Company](#). Pop in and meet Vicky and her friendly team who connect customers with locally caught fish and seafood straight from the boats. Pick up some hand dived scallops or a local MSC accredited Lobster – perfect for the BBQ.

www.jersey.com/fresh-fish-company  
+44 (0) 1534 736799  
julie@freshfishjersey.co.uk

[Me and the Farmer at Brooklands Farm](#). Jon Hackett breeds pigs on his farm in St. Brelade and makes pork and other meat products, including sausages, pasties and pies.

www.jersey.com/brooklands-farm  
+44 (0) 7797 714567  
brooklandsfarm@hotmail.com

[Classic Herd Farm Shop](#). Enjoy a real taste of the island. Pick up some Jersey beef for your BBQ accompanied by some seasonal salad.

www.classicfarmshop.com  
+44 (0) 1534 485692  
julia@classicfarmshop.com

## Day 6

### Morning

[The Central and Beresford Street Markets](#) are a great place to bag some fresh Jersey Royals and other Jersey produce to enjoy once you are back home. The markets are an integral part of Jersey's heritage and a source of pride for many islanders and have served the community for over 200 years. Both markets are lively, full of colours and smells and home to a wide range of local produce, crafts, goods and services.

www.jersey.com/central-and-beresford-street-markets  
+44 (0) 1534 447818  
S.Glendewar@gov.je

### Lunch

A short walk from the Central Market will take you to [The Quayside Restaurant](#) for one last Jersey lunch. Relax and reconnect over some alfresco dining with panoramic views over the Marina.

[The Quayside](#). St. Helier's largest alfresco dining spot with panoramic views over the Marina. Enjoy a Jersey Lobster as part of an impressive fruits de mer with a buttery side serving of Jersey Royals.

www.quaysidejersey.co.uk/  
+44 (0) 1534 877004

info@libertysjersey.co.uk

## Afternoon

Before heading off to the airport for your return flight, squeeze in one last experience and Genuine Jersey produce shopping trip to pick a few last minute gifts and souvenirs. Go home 'relaxed' after sampling La Mare's wine, apple brandy, gin and chocolates!

**La Mare Wine Estate Guided Tour and Tasting.** Reconnect with nature in the beautiful vineyards and orchards of La Mare, in the heart of Jersey's countryside. Savour handmade wines, spirits, preserves and more on tours and tastings or just chill out with a glass of the estates Royal Gin and Tonic overlooking the vines.

Karen Jones – Head of Sales  
www.lamarewineestate.com  
+44 (0) 1534 481178 (option 5)  
admin@lamarewineestate.com

Discounted group rates available – max 140 for tours and activities.  
Private tours available on request.  
Commissionable rates available, contact Karen Jones.

For further information on any of these experiences please contact [product@visitjersey.je](mailto:product@visitjersey.je)