



SUMMER 2021

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

YOUNG PROFESSIONALS AWARDS

Young Sommeliers and Young Chefs Competitions

NEW APPOINTMENTS

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ON THE GRILL

With David Connell of South Lodge

OMGD, NYETIMBER

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Young Professionals Awards Dinner



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Given the challenging circumstances in 2021, heartfelt congratulations go to all involved in the Chaîne's Young Professionals' Competitions. The exceptional winners – Young Sommelier Markron Patana and Young Chef Kieran Bradley – were announced at an awards dinner at the Royal Lancaster Hotel, London. The dinner itself was an exceptional event, as you will see.

Nyetimber — Pioneers of English Sparkling Wine



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Nestled in the South Downs of West Sussex, the award-winning Nyetimber Estate dates back nearly 1000 years to 1086. In his article, Alex Robinson recounts more of Nyetimber's history and heritage, and of its modern mission to create the world's finest sparkling wines.

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General Manager of the 5 star South Lodge Hotel, Fellow of the Institute of Hospitality, Master Innholder, winner of the 2020 Manager of the Year Catey Award, Professional Member of the Chaîne – what more will be revealed when David Connell is 'grilled' for TableTalk?

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ChaîneGB



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If you would like to promote a Bailliage event, or you have any news or photos you would like posted on the Chaîne Facebook page, email them, together with a brief outline, to the online editor Majorie Vestergaard at online-editor@chaine.co.uk

Photographs of events are now available on www.photos.chaine.co.uk

To follow the Chaîne news online internationally, visit www.chainedesrotisseurs.com/news_online

Dear members and friends

WE'RE BACK!



After what seemed an age of restricted socializing, it was wonderful to re-start our activities in late June with our annual Young Professionals Awards Dinner at the Royal Lancaster Hotel. Even though we will live with some changes to how things operate for some time, all the Bailliage programmes have restarted, and we are again enjoying the

superb camaraderie which is the hallmark of our organization.

Whether it is Zoom, Teams, Skype or another application that has been used, there is no denying that these tools have helped us keep in touch during the last eighteen months and, in many ways, they will continue to be used for business purposes or one-on-ones. However, they are not a replacement for personal interaction and the ability for many to speak simultaneously in a group when face to face. Do get out and meet other members, do support our professionals – they have had a tough time getting through the pandemic. It is easy to find them on the Chaîne GB website. Let establishments know you are a member when visiting: many offer benefits to members, and even if not specifically, you are assured a warm welcome. With our Bailliage programmes unfolding, this is an

excellent opportunity to take advantage of the desire amongst your non Chaîne friends to get out after lockdown and perfect timing to introduce them to the Chaîne.

I am delighted to welcome two new national officers, Janet Evins as Conseiller Gastronomique and Ben Purton as Conseiller Culinaire, also two new Baillis, Peter George as Bailli of London and Paul Smith as Bailli of Wessex. More details elsewhere in this edition (p14).

As I write this, travel restrictions are still quite widespread and many of the overseas members who regularly attend our Grand Chapitre will be unable to join us. We will miss them but look forward to seeing them next year in Oxford. However, I hope that many of us staycationers will take this opportunity to reconnect with members from across the country at this year's event in Southampton. The team have planned an outstanding programme.

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral

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Exclusively for Chaîne members, we've negotiated a special offer. Subscribe for four issues, and you'll get an extra issue – the summer 2021 edition, focusing on France – for free. Just go to cluboenologique.com/shop and add the code CLUB5 on checkout when you subscribe.



Camaraderie *on camera*



Jean Trowbridge and Gill Kendall



Andrew Roberts & Yumiko Inoue



Margaret Bailey, Chris & Sarah-Jayne Oakes and Phil Douglas



David Crickmore, Andrew Gosling and Annie Boslem



Wally & Janet Epton



Irene Burlinson and Sylvia Birch



Rory & David Haigh



Daniel Galmiche



Chris & Lucy Moore



Ellie Shaw



David Azzopardi & Jillian Gerlach



Helen & Tony Wernham



Stephen Gilmour and Gerard O'Shea

Countrywide *with the Chaîne*



Everything's Coming Up Roseate

The Chilterns Bailliage kicked off its 2021 post-covid programme with a formal dinner at the Roseate in Reading. After the long break, it was fantastic to see members and their guests enjoying themselves at this sell-out event.

It was our first event at the Roseate and they really acquitted themselves very well. With its central location in Reading, the Roseate lends itself to Chaîne events with an opulent large reception area ideal for pre-dinner drinks, quality function rooms for dinner and a further bar downstairs.

Our members certainly enjoyed the experience and quite a number stayed overnight in the hotel. We were also delighted to be joined by members from Wessex, Thames Valley and London Baillages, especially Philip and Janet Evins.



Barney Quinn, Ajay Nehra and Tony Wernham

With the formalities of the well-attended AGM duly done, drinks were served in the main reception area. We moved on to the Eden Room for a lovely tasting menu dinner of which the roasted cod, with sea herb and curried cauliflower was the highlight. The food and service were of the highest quality, and everyone commented on the excellent wine pairings. It was certainly special to hear the noise of chatter and to feel the energy in the room – signs of everyone relaxing and relishing a Chaîne evening once again.

Deserving of our thanks were Executive Chef Rajesh Maharjan, our Professionnel de la Table, Dominyka Venckute, Georgia Holt and the whole team for all their efforts, leaving the Chilterns Bailliage to look forward to future events at the Roseate.

Barney Quinn

COTSWOLDS BAILLIAGE RE-LAUNCHES AT THE BATH PRIORY



Jauca Catalin and Alan Cox

It was a very warm July day when members and guests of the Cotswolds Bailliage met for our first event since March 2020. The venue was The Bath Priory hotel which, set within four acres of mature, award-winning gardens and spacious terraces, is a tranquil haven within the city.

The reception of delicious canapés, accompanied by Selvaggio Prosecco, provided an opportunity to catch-up with Chaîne friends after the long break. Rather than enjoy the terraces and gardens, however, most of us stayed in the dining room to take advantage of the electric fans on what was one of the hottest days of the year!

Taking our seats for lunch after a warm welcome from Bailli Alan Cox, Executive Chef Jauca Catalin put together a delicious menu which combined flavour and presentation. The starter featured

beautifully cooked Orkney scallops with Jerusalem artichoke and squid ink vinaigrette. This was followed by Dorset rump of lamb with potato, pickled beet, basil and parmesan purée, English wasabi and lamb sauce, and concluded with a wonderful dessert of raspberry soufflé with yoghurt sorbet. The accompanying wines were well matched to each course with an Orballo Albarino 2020 from Spain enjoyed with the scallops, and an Emiliana 'Coyam' Syrah blend from Chile served with the lamb.

Richard Maxwell proposed the Santé du Chef and du servis following which our Bailli presented chef with a commemorative Chaîne plate. Members and guests of the Bailliage all agreed it was a thoroughly enjoyable occasion to begin our programme for 2021.

Joanne Cook

GRAND YORKSHIRE TERRACES FOR ALL WEATHERS



Maître Hôte Andrew McPherson, the GM of Grantley Hall, and his staff rolled out a luxurious red-carpet welcome for the Yorkshire Baillage, after the easing of pandemic restrictions in June.

From the first glass of champagne at the reception on the Norton Terrace, it was obvious that this event was going to be up to the usual, inordinately high standards expected at Grantley Hall. Freshly barbecued vegetables accompanied lobster and steak, and wondrous desserts created with pink chocolate and strawberries followed. Chef was absolutely on point in providing freshly chipped potatoes with a soft, garlic mayonnaise, when requested. What was there not to like!

Members and their guests moved to the fully enclosed and tented Orangerie on the

Orchard terrace. With its huge, potted orange trees under which were tucked delightful cream sofas, draped with matching luxurious sheepskins it was perfect for final coffees, further imbibing of champagne and tastings of Black Sheep beer from the Masham Brewery.

We were delighted to be joined by some of the Scottish contingent – Bailli of Scotland Sheila Douglas, her husband Phillip, Chancelier Honoraire, as well as National Officer Ian Bailey, Chargé de Mission Honoraire and his wife, Margaret. All-in-all, an excellent day out and in such wonderful all-weather surroundings, the weather appeared to play no part at all.

Gillian Kendall



Summer Lunching in the South West

The South West Baillage was as eager as everyone else to get back up and running and Exeter Golf and Country Club did us proud with our first 'freedom' event early in July.

Despite the on-going restrictions of masks and no standing whilst enjoying fizz and canapés, we were warmly welcomed by the General Manager, Maître Restaurateur Chris Jones. A fine selection of canapés was personally delivered to our places to start things off. To add to the joy of reunions, Chef Adam Little and his team produced a beautifully presented and extremely tasty menu, using lots of local produce.

Lively conversation continued through Starter courses of delicious fresh tomato consommé and a colourful ham hock dish – enlivened with pickled shallots. The Hecht & Bannier Coteaux d' Aix-en-Provence Rosé matched well too. The Main course of local line-caught fillet of turbot was perfectly cooked and paired by Jen of Regency Wines with a delightful Pecorino, La Merlettaie, Ciu Ciu, Marche Italy.

With the serving of another colourful ensemble – a Dessert of Apple and vanilla bavaiois, green apple sorbet, cinnamon granola, and apple crisp – to complete a wonderful meal, we knew that we could not have asked for a better host. Even the sun made an appearance... We cannot wait for the next event!

Mark Godfrey



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YOUNG PROFESSIONALS AWARDS DINNER 2021



Sally Beck



Philip Evins, Kieran Bradley and Tom Scade

On a fine June evening there was an extra frisson about the Nine Kings Suite of the Royal Lancaster Hotel, London – a shimmer of nervous energy. It was not just the buzz of excited young chefs and young sommeliers, but the sheer anticipation of Chaîne members and their guests as they made their way to glistening tables laid for a grand dinner – the first since early 2020.

Each newcomer to the tables of six was warmly greeted – but distantly! Seated, it was a new pleasure to properly savour and admire the artistry of the individually plated canapés, served with Nyetimber Classic Cuvée, generously donated by the vineyard. From start to finish this was to be a Dinner Menu of real excellence, so time only for some highlights here.

‘Winning was the last thing I was expecting... It was such a surprise, as I had never done anything like that before...’

The lime and shallot dressing olive oil tuille sharply infused the handpicked Dorset crab and scallop ceviche, matched with Langmeil’s Wattle Brae Dry Reisling from the Eden Valley. After a rich meat course with melt-in-the-mouth confit of short ribs, the platter of artisanal British cheeses was worthy of its own Round-Britain travelogue.

There was Oglesfield from Tim Montgomery in Somerset; Cornish Gouda – a 25-year-old Cheesemaker’s salute to his Dutch heritage; Nottinghamshire Beauvale from Cropwell Bishop and the softest

Blanche from Worcestershire. A choice of red or white wine to accompany was a welcome surprise – Tormaresca ‘Toricoda’ Primitivo from Puglia 2017 or Woodlands, Wilyabrup Chardonnay from Margaret River 2016.

A further surprise came in the guise of a stunning but deceptive dessert. ‘Poached peach, raspberry and white chocolate ganache’ not quite describing the peach, that looked like a perfectly white peach, but was it a peach at all?

Amidst all the excitement, Officier Maître Restaurateur, Chris Moore, had a chance to give an update on latest developments within The Clink charity for which a raffle was held. And so, to the main purpose of this special event - the Presentations of Awards to the Young Professionals. Incredibly, it was ‘first time lucky’ for both recipients of these prestigious Chaîne des Rôtisseurs Awards. Neither recipient had ever entered a professional contest before. And both struck Gold, against fierce competition.

Kieran Bradley, 22, from Worthing, now based at the 5 star Vineyard Hotel, Stockcross near Newbury in Wessex Bailliage was named Young Chef of the Year. His award was presented in a very 2021 way, via Zoom, screened to the 100 or so guests. Life for talented young professionals being frantic, Kieran was unable to leave the stoves to come to London for the Awards Ceremony. Instead, his new title was announced from The Vineyard kitchen by Executive Chef Tom Scade. They did have time, after service, to share a glass or two!

‘Winning was the last thing I was expecting’ Kieran said later. ‘It was such

a surprise, as I had never done anything like that before. And I had to watch my language, being on camera in front of everyone! Now I am looking forward to going to Paris to compete against the rest of the world. Cooking in France is a dream come true.’

Kieran worked as a kitchen porter for an events company as a college student. ‘I loved it, so I decided that was where I wanted to go. I applied to Bournemouth & Poole Catering College, was lucky enough to get in, and was also awarded the Royal Academy of Culinary Arts scholarship.’



Kieran Bradley

A two-year placement at The Goring Hotel in Belgravia followed, where he received practical training in all aspects of the kitchen, under the watchful eye of Executive Chef Shay Cooper. After graduating, Kieran moved on to The Greenhouse in Mayfair, learning from

Alex Dilling. 'It was the best place I've worked in... so far. I was very sad when the restaurant closed during the pandemic.'

Not one to stand still, Kieran worked as a Tesco delivery driver to keep himself busy during the various lockdowns. 'They were a great bunch of people — and I was still working with food,' he says cheerfully. In Summer 2020, he joined the team of six chefs at The Vineyard serving the three restaurants as well as all the hotel requirements, from teas & coffees to room service. 'It's busier than you can ever imagine! I get on well with Tom Scade, — he encouraged me to enter this competition. He's given me great opportunities.'

To win the title, Kieran beat off challenges from Jack Craven of Grantley Hall, North Yorkshire in Yorkshire Bailliage who came second with Silver, and Leo de Sigley of The Grosvenor, Stockbridge in Hampshire, again Wessex Bailliage, in third place with Bronze. Cooking in the Unilever kitchens in Leatherhead, all the chef finalists were asked to create and execute a three-course meal for four in four hours, from a 'surprise' box of ingredients. 'My menu just wrote itself, thanks to all that I've learned along the way,' Kieran explained. 'I wanted to keep it simple to keep within the time frame. But I set myself a big challenge with the mille feuille!' Kieran's winning menu — Starter: Cured mackerel, apple, and squid Main: Stuffed guinea fowl, peas and crushed new potatoes. Dessert: Strawberry and pistachio mille feuille.



Mark Patana

The Young Sommelier of the Year was awarded to Italian Markron (Mark) Patana, 26, Junior Sommelier at the 3 star Michelin CORE by Clare Smythe in London City Bailliage. Exceptionally, Markron was also awarded the Gerard Basset Trophy for the best score in the blind tasting and food & wine matching sections.

Commenting on his win he enthused: 'I can't believe it — I'm lost for words. As this was my first competition, I didn't know what to expect. But I studied during lockdown, and my Head Sommelier, Gareth Ferreira, gave me some excellent advice. It takes more than a lifetime to learn about wine, but I am so grateful for the connection that I've already made with it... though the contest was tough. I found the blind tasting section the most fun'.

'These are two remarkable young men, both showing amazing talent...'

Mark won his title after beating Lorenzo Tonielli of London's Edition Hotel in London Bailliage to Silver, and Biagio Castaldo of Piazza Italiana in London City Bailliage to Bronze. The challenging contest included a service section with food & wine matching, decanting and champagne service; a 'scenario' involving a guest's requests; blind wine & spirits tastings; and a written theory paper.

We were very pleased that International Vice-president Marie Jones joined us for the evening, especially as she is also Chair of the International Jeunes Sommelier Competition.

A member of a close-knit team of five at CORE, Mark waxed lyrical about the joy of sommelier service: 'It's so rewarding to see the delight on guests' faces, some of whom have been waiting for over a year for their reservation. It's in our hands to make it a very special experience for them.'

Mark has been at CORE for eighteen months, following an internship at Le Gavroche as part of his Front of House course at the ALMA Scuola Internazionale di Cucina Italiana. He had trained originally as an accountant, but decided that 'sitting at a computer, surrounded by files' was not for him.

'I wanted to do something dynamic, competitive and team centric', he explains. 'Something that would make me strive to be better day by day'. And he discovered hospitality.

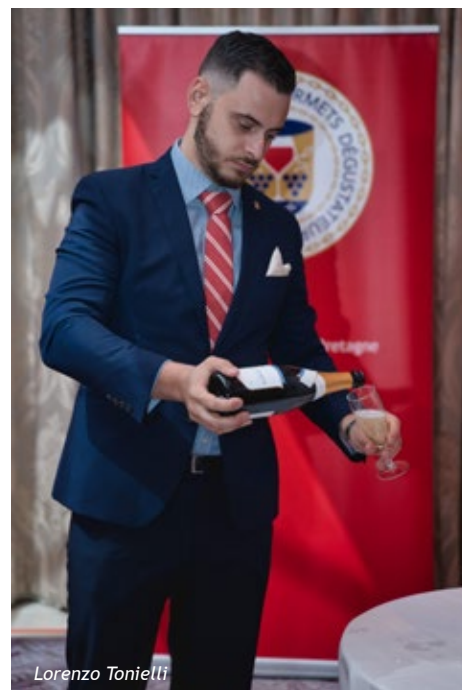
Both Kieran and Mark will go on to represent Great Britain in the Chaîne's worldwide International Finals, being held this year for chefs in September in Paris, and in Lyons in November for sommeliers.

Phillip Evins summed up the achievements. 'These are two remarkable young men, both showing amazing talent. They will go far. It was hard work to pull the events together this year — for understandable reasons - but we are delighted to be back on the UK's hospitality scene with such respected Awards. I congratulate everyone who took part, in particular all our chef and sommelier finalists.'

I would also like to thank our judges for all their time and commitment, and our generous donors including Bidfood, Unilever, Knorr and Zwiesel, without whom these long-standing competitions would not be able to take place.

Also, my congratulations go to The Royal Lancaster Hotel General Manager, Officier Maître Hotelier Sally Beck and Exec Chef Maître Rôtisseur Fred Tobin and their staff for putting on such a splendid dinner in these challenging and socially distanced circumstances.'

Janet Epton / Fiona Campbell



Lorenzo Tonielli





NYETIMBER PIONEERS OF ENGLISH SPARKLING WINE

Nyetimber first planted vines at their Estate in West Sussex in 1988 and, in doing so, became the first producer in England to exclusively grow the three celebrated grape varieties of Chardonnay, Pinot Noir and Pinot Meunier. For over 30 years, Nyetimber has had a single aim, to make the world's finest sparkling wines.

The history of the Nyetimber Estate, nestled in the lee of the South Downs in West Sussex, dates back nearly a thousand years when in 1086 'Nitimbrea' was first recorded in the Domesday Book. In the centuries that followed, a group of Benedictine Monks from the Priory of Lewes resided at the Estate until 1536, when King Henry VIII dissolved the Church, and the Nyetimber Estate came under his direct ownership. Surmised to have been of some importance to him, Henry first gifted Nyetimber to his then trusted advisor, Thomas Cromwell. Later, following the failure of the King's fourth marriage to Anne of Cleves, the Estate was passed to her as part of the annulment settlement.

With British history at the heart of the Nyetimber story, it was in fact an American couple from Chicago that began Nyetimber's vinous chapter. In the late 1980's Nyetimber was purchased by Stuart and Sandy Moss who in 1988 made the brave decision to plant the first Chardonnay, Pinot Noir and Pinot Meunier in England exclusively to produce sparkling wine. Remarkably, these early wines achieved great international acclaim, with the inaugural release of their flagship wine Classic Cuvée from the 1993 vintage winning the accolade of 'Best Bottle Fermented Sparkling Wine' at the International Wine & Spirits Competition in 1998. This was the first English Sparkling Wine to win an award of this magnitude, thereby announcing England's potential for making truly exceptional sparkling wines to the world.

The most significant chapter of Nyetimber's story began in 2006 when

Eric Heerema became owner and CEO of Nyetimber. A visionary and lifelong wine enthusiast, Eric recognised the incredible potential of Nyetimber and saw an opportunity to establish the Nyetimber brand at the pinnacle of the nascent English wine industry. He is the driving force behind everything that happens at Nyetimber and is unwavering in his commitment to consistently producing the finest sparkling wines.



In 2007, Head Winemaker Cherie Spriggs and her Winemaker husband Brad Greatrix joined Nyetimber and have been crafting and nurturing Nyetimber's wines ever since. They individually assess every handpicked parcel of grapes to ensure only the finest fruit goes into the creation of Nyetimber's critically acclaimed wines. In 2018,

Cherie was awarded the title of 'Sparkling Winemaker of the Year' at the International Wine Challenge. She was both the first winemaker from outside of the Champagne region and the first woman to win this prestigious accolade, further cementing Nyetimber's global reputation for excellence.

Nyetimber is crafted from one hundred percent estate-grown grapes, from eleven separate vineyards spread across the three southern English counties of West Sussex, Hampshire, and Kent. Each vineyard has been rigorously selected to meet a set of exacting criteria to produce the finest quality fruit. All vineyards are located on gentle south-facing slopes and are exclusively planted on greensand and chalk soils which are renowned in the world of fine wine as the perfect soils on which to plant vines. The climate in England allows for a slow, gradual ripening of their grapes, enabling them to achieve the finesse and complexity for which their wines are known.

Nyetimber crafts all its wines in the traditional method, ageing them for extended periods of time to build further complexity, resulting in wines of extraordinary elegance and balance. Perfect as an aperitif or paired effortlessly with the finest cuisines. Today, Nyetimber can be discovered in some of the world's most celebrated restaurants and wine merchants. They continue to pioneer an exciting and rapidly growing English wine category, setting the gold standard as producers of England's finest sparkling wines.

Alec Robinson

David Connell at 50 fizzles with energy and enthusiasm for the hospitality industry. He obviously loves his job – but admits he fell into it ‘by accident’. After leaving school in Worcester, he took up an engineering apprenticeship, and worked part-time in his uncle’s restaurant to earn extra money. The die was cast! Switching professions, David joined a three-star hotel in Worcester as a waiter in what, in 1989, was called ‘fine dining’. He had started up the ladder. ‘It was there that I found my love and passion for hospitality,’ he recalls. ‘I made great friends there, too, because we all worked together.’

David’s career progressed in leaps and bounds at two more hotels in Worcester, where he learned more about management. ‘Each time I was quickly given more responsibility, so I had to learn on the job. It’s the best way to clock up experience.’

Four years as Restaurant Manager at the Runnymede Hotel in Egham followed, and then to London as manager of the famous Oxo Tower Restaurant. ‘That was the easiest job I’ve ever had!’ David says with a grin. ‘And was so rewarding. I had the very best resources available to maintain those high standards our celebrity customers expected. And they all dined with us.’

However, in 2002, he was invited to join Pennyhill Park in Bagshot, Surrey – part of the family-owned Exclusive Collection – again as Restaurant Manager. But David didn’t stand still. In seven years, he had worked his way up to become Deputy General Manager. Quite an accolade for someone who started out as an engineer! Avid Peccorelli, the CEO of the group, recognised David’s talent, so sent him to be interim GM at The Manor House in Castle Combe, Wiltshire, then on to Lainston House, near Winchester. ‘I guess you never know until you try it,’ he comments. In 2013 the opportunity to take over at South Lodge arose – and David has never looked back. He has now spent almost twenty years as part of the Exclusive family.

‘South Lodge is not a Listed property so has been able to grow organically. We have gone from 35 bedrooms to 88. On my very first day I had a meeting to plan the new Spa, which eventually opened in 2019, after a £14 million investment. One of the best in the country, it has won many accolades. Now we are developing our tennis courts, hot tubs, and lake lodges – as well as expanding our kitchen garden, we are planting our own vineyard to produce English sparkling wine for our guests. People are now re-evaluating



‘On the grill’ with:

David Connell

General Manager, South Lodge

For eight years, Maître Hôtelier David Connell has been General Manager of South Lodge – a five-star luxury hotel in Lower Beeding, Horsham, West Sussex. Here he talks about his career and who or what makes him tick as a hotelier.



what they spend their money on,’ David continues. ‘They want something experiential rather than ‘standard’, so we are making South Lodge a destination with a difference. We are, after all, an innovative industry.’

Followers of the Chaîne’s Young Professionals Competition over the years will know that South Lodge has produced three Young Chef winners during David’s time there. ‘Great food is the cornerstone of our philosophy’ he explains, ‘so we have been able to attract great talent. The key is to bring that talent out, with the freedom to make mistakes and learn

from them. We give young chefs a real springboard for their careers.’ That philosophy has paid off, with Jordan Powell, the 2019 winner, going on to take Silver overall in the World Finals. Jordan is now at Moor Hall, whilst past winners Ricky Weston is now Head Chef at Whatley Manor and Jordan Kerridge is Head Chef at The Stafford in London. ‘We all still keep in touch and some of them return for a Guest Residency in The Pass restaurant.’

Clearly David believes in encouraging talent – just as it was for him. ‘I have Danny Pecorelli to thank there. He has given me autonomy and his trust. We get on well together as we both have the same ‘roll up your sleeves and get on with it’ work ethic. I am aware it is his inheritance we are running, but he is a fully involved MD. I admire that. Just as I admire the entrepreneurial Robin Hutson and his The Pig Collection, and Nick Jones of Soho House. They are both inspirational, always challenging the status quo with creativity and spotting consumer trends way ahead.’

What of David Connell, the man – Fellow of the Institute of Hospitality, a Master Innholder, winner of last year’s Manager of the Year Catey Award and Professional Member of the Chaîne?

‘I am not the most active member of the Chaîne, due to work commitments’ he admits, ‘but it is always a pleasure to meet like-minded people who share a passion for fine food and wine. The opportunities provided by the Young Professionals Competitions are priceless, helping to develop the careers of some amazing young people – the future of our industry.’

And his favourite restaurant? – besides South Lodge, obviously.

‘That’s a tough one as there are so many great restaurants out there. Without a doubt, in the UK, that would be L’Enclume. I adore the way Simon Rogan uses local ingredients, either grown or foraged. Worldwide, it would have to be Per Se in New York – Thomas Keller’s perfection on a plate.’

Finally, that desert island dinner?

‘I love seafood, so being on a desert island would be perfect, provided I’ve got a fishing rod, of course! I would choose a simple, fresh seafood platter, with a side order of sourdough and triple cooked chips. I don’t mind who cooks it... as long as my partner Tracey is my dinner guest.’

Fiona Campbell

STEVEN SPURRIER – IN MEMORIAM



It was with immense sadness that we learned of the death of Professional du Vin, Steven Spurrier, earlier in the year. Reflecting on his accomplishments and the enormous contribution he made to the wine trade around the world, together with the help he gave to our Young Sommeliers Competition, one can just admire a life well lived.

Firstly, he was a gentleman — quiet, thoughtful, immaculately dressed, with tie and silk handkerchief, and modestly hiding the huge wealth of knowledge he had built up over the years. He was the embodiment of generating interest in wine and encouraging people to broaden their knowledge. Various a wine merchant, a writer, a judge, and a vigneron.

For years he chaired the Decanter World Wine Awards; he judged at shows all over the world; consulted to airlines such as Singapore Airlines; entertained people at dinners; wrote articles for many publications; and latterly established a vineyard on his wife's sheep farm in the Bride Valley in Dorset.

His 1976 Judgement of Paris is probably one of the twentieth century's seminal moments for the wine industry worldwide. The opening of eyes to wines from the New World. Since then, wines from around the world have benefitted from the public's change in perception. This was turned into film named *Bottleshock* in 2008. Nevertheless, his palate stayed in the old world: an acknowledged Bordeaux expert, he was particularly fond of Rhône wines.

We first met when I was working in Paris in the early 70's and my office was across the street from his shop off Place de la Madeleine. We remained friends from then on. In the 80's he opened a

restaurant in La Defense, the commercial area of the city, and this became a regular lunch spot. It was the first place to offer good wines by the glass — another innovation which has now become commonplace.

Philip Evins



Nyetimber visit by our Young Professional winners

Following on from the Awards Dinner at the Royal Lancaster Hotel, the top placed winners of the Young Chef and Young Sommelier Competitions met by kind invitation of the world-renowned Nyetimber Vineyard in West Sussex. They were accompanied by Bailli Délégué, Philip Evins, Professional du Vin Christelle Guibert, Argentier David Edwards, and Conseiller Gastronomique Janet Evins. Culinair, Vic Laws, who was to have attended, had been 'pinged' and so was self-isolating. Sorry Vic!

The group was warmly welcomed by hosts Alec Robinson and Daniel Story in the White Barn. After a brief history of this beautiful estate which dates back to the Domesday Book of 1086, there followed a tour of the vineyard with precautions of wellies and umbrellas for the inclement weather. The rain held off and Alec gave an interesting and informed account of how vines came to be planted in this particular place, and the expansion of vine-growing in Kent and Hampshire in order to increase the volume and complexity of the wines. On, then, to view the hugely impressive Pressing Room with a row of the very latest Coquard presses and — at the other extreme — the beautiful 15th century medieval barn, newly restored.

Back in the White Barn with its

picture window overlooking the gardens and lake, the table was set for a tasting which, again, was conducted by Alec. The session began with the ever-popular, gold-medal winning Classic Cuvée 2009 in magnum — so great for an aperitif. This was followed by the Blanc de Blancs 2013 and a wonderful Tillington Single Vineyard 2013. Then, something very special, a tasting of the two prestige cuvées 1086 — the pinnacle of Nyetimber winemaking, the classic blend and the rosé. A privilege indeed: wonderful wines and an informed and enthusiastic tasting, led by Alec.

Everyone then relaxed (with still much discussion about wines) whilst being served a delicious 3 course lunch. However, there was still one more surprise to come — a tasting of the Cuvée Chérie Multi-Vintage demi-sec to enjoy with dessert. A fitting end to a most enjoyable and informative day — one which these young competitors will long remember.

For over 30 years Nyetimber has had a single aim: to make the finest English sparkling wine, one to rival the very best in the world. No one doubts that they have certainly achieved that aim. Congratulations to Eric Heerema and the team.

Janet Evins



A Taste of the Orient

'Great food, wines and camaraderie all served in stunning surroundings with excellent service' summarises this special night.

Stunning surroundings indeed for this Summertime London Bailliage dinner. The Duke of Wellington founded the Oriental Club in 1824 and the Club treasures its rich history and the extraordinary characters who have been associated with it. There is a perfect mix of old and new within this hidden gem situated in a quiet Central London Street.

In 1861, the Club's Chef de Cuisine, Richard Terry, published *Indian Cookery*, the first Western Cookery Book for Eastern Cuisine. These Eastern flavours still influence many recipes today. Vegetable Samosas served with a Sweet Yoghurt Dip, and Malai Tandoori Monkfish with Roasted Spiced Sweetcorn paved the culinary way for the Main course of Roasted Gresham Duck Breast, Confit Duck Bonbon, Fondant Potatoes, and Mix Summer Beans. A Louis Latour Bourgogne Rouge, Pinot Noir, France 2018 accompanied this mouth-watering dish.

Vice-Échanson Francois Ginther presented an amusing and informative introduction to all the French wines which he'd so expertly chosen for our dinner. Then it was time for a special thank you to Matthew Rivett, Oriental Club Secretary and Maître Hôtelier, for making this wonderful evening possible. And more thanks to Philip Evins, Bailli Délégué and Janet Evins, Bailli Honoraire, and to all those who joined us from afar to enjoy this memorable experience. Vive la Chaîne!

Peter George



ORIENTAL CLUB

MIDSUMMER MAGIC AT THE ANGEL@HETTON

The Yorkshire Bailliage has been waiting almost two years to make good the booking at Michael Wignall's Angel@Hetton which achieved its richly deserved Michelin star last year. The low sandstone frontage of the 'restaurant with rooms' fits in sympathetically with the rolling Yorkshire Dales. Inside, no expense has been spared on the minimalist style restoration, from the designer oak-casement windows with individual shutters and hand-turned brass fittings, to the Japanese moss garden wall art. The full Yorkshire contingent turned out for this 'sleepover' event.

Everyone commented on the quality and presentation of the fine food of the tasting menu, with superbly matched wines which showed a true understanding of the food being served. The bonus for everyone was the unexpected and outstanding 'tasting breakfast'. This managed to encompass a Yorkshire twist on several types of cuisine without over-facing. A splendid tribute to Midsummer's Day.

Gillian Kendall



Ian Bailey

Thanks Ian

It may be the Pandemic, or Brexit or whatever, like many businesses in Hospitality Ian Bailey's business of supplying top glassware, notably Schott Zwiesel, both to the trade and retail has many challenges at present and we are sad that he feels he must step back from his national role of Conseiller Gastronomique. Since Ian joined the Chaîne he has been a

great supporter of many of our activities, no more so than the Young Sommelier Competition. His providing the perfect glass for each occasion of the competition, and for various Chaîne dinners has been really helpful. We have all benefitted from this generosity. Our thanks, Ian, for your amazing support.

Conseiller Culinaire Vic Laws hands over the reins to Ben Purton

Vic Laws has been our Conseiller Culinaire for eleven years throughout which he has been a great enthusiast for the Young Chefs Competition and for sabraging bottles of Champagne. Vic has organised this annual event with thoroughness and great encouragement to the young competitors which came easily to him as somebody who needs to be busy at all times. Then accompanying the winner to the international finals around the world and acting as father figure to half a generation of young talent from our professional members' kitchens.

Together we have carried out the food and wine tastings for all the Grand Chapitre dinners and the Awards Dinners. This is an enjoyable task, but one that can consume

more than occasional travel which he has willingly made, and during this time I believe we have learned from each other and settled into a pattern which has made the task that much easier.

One attribute that is notable is Vic's willingness to give a hand in events whenever one is needed. Often this unspoken help is just what organisers require.

Our thanks to Vic, both personally and on behalf of the membership, for an outstanding job. Please join your friends at the Southampton Harbour Hotel on Friday 1 October during the Grand Chapitre to publicly recognise this contribution.

Philip Evins



Vic Laws

NEW APPOINTMENTS

Congratulations

PETER GEORGE, BAILLI OF LONDON

Born in New Zealand, Peter has spent most of his life in Sydney enjoying the wonderful cuisine, fresh produce, and wines available in both Australia and New Zealand. He first joined the Chaîne in Shanghai with his wife Diana who was born in Beijing. While based in Sydney, he was invited to join the Australian National Committee as Chargé de Missions.

The Georges moved to London permanently in 2017 and have been very fortunate to travel to many marvellous Chaîne events over the years including those in Shanghai, Adelaide, Margaret River, Melbourne, Gold Coast, Cairns, Brisbane, Wellington, Edinburgh, Brighton, London, Cordoba, Bordeaux, Istanbul, Lago

Maggiore, and Rome. Peter highlights this ability to combine travel with Chaîne functions as a fantastic benefit of the organisation.

Peter and Diana are fond of a wide variety of cuisine and wines and enjoy living in South Kensington where they are thrilled at being able to buy incredible seafood such as living crab, lobster, winkles, oysters, clams, and amazing cuttlefish at the local market, to which Diana applies her kitchen skills. The quality of the UK produce is amazing thanks to so many boutique farmers and suppliers. You can almost taste the enthusiasm that the new Bailli brings to the table.



JANET EVINS — CONSEILLER GASTRONOMIQUE

Janet needs no introduction to you all. After an amazing ten years as Bailli of Wessex, growing and sustaining the Bailliage as our largest, she now steps up as our Conseiller Gastronomique. Under her leadership the Bailliage created a very varied programme each year, championed regional OMGD events and held an annual overseas 'Food,

wine and cultural trip' for its members. In addition, she has given outstanding support to the Grand Chapitre and other National events. We are lucky that many of these skills will still be utilised in her new role. A massive thank you, Janet, for an outstanding job for the Chaîne

PAUL SMITH — BAILLI OF WESSEX

Paul Smith is the new Bailli of Wessex, succeeding the legendary Janet Evins. He and his wife, Michele, were first introduced to the Chaîne in 2015 when living in the USA. Given their long-time passion for fine dining and meeting interesting new friends, they immediately found a home in the Chaîne and launched straight into the Wessex programme of events on returning to the UK in 2016. They make a particular point of visiting Chaîne Member hotels, restaurants and wine cellars when travelling.

'As far as food is concerned, I am a consumer not a producer,' Paul confesses.

'Cooking is a gift yet to be bestowed on me. I come from a family of keen amateur gardeners and a modest vegetable and fruit garden at home keeps me occupied.'

In 2019 Paul was awarded the Wine and Spirits Education Trust (WSET) Diploma in Wines and now feels more confident in describing just what's in his glass — though he admits he does have to curb his vinous enthusiasm at the table!

Janet's is indeed a hard act to follow but, says Paul, 'After some soul-searching, it was a privilege to accept the position.'



BEN PURTON — CONSEILLER CULINAIRE

From Apprentice to Commis Chef, from Chef de Cuisine to Executive Chef many times over, Ben Purton brings experience and understanding to his new role as Conseiller Culinaire. His diverse London-based appointments as Executive Chef began at Selfridges, from there proceeding onto The Hyatt Regency — The Churchill, Goldman Sachs, The Royal Horseguards Hotel and, lastly, The Royal Lancaster.

Ben was latterly Vice Chargé de Missions for London Bailliage. He has served as a judge

for many years on the Young Chef Competition Judging Panel, and also for the International Finals. With a passion for locally sourced and sustainable produce, and a bigger passion for nurturing the development of all those who choose to be Jeunes Chefs, Ben promises support and care for their wellbeing. This comes with 'an open door — open phone policy'. Following in Vic Law's footsteps will be a challenge, but Ben has an obvious and infectious enthusiasm for the task.

61st Grand Chapitre de Grande Bretagne

Southampton, 30 September - 3 October 2021



It is with great pleasure that we invite you to join us for Chaîne GB's 61st Grand Chapitre in the port city of Southampton. Southampton is Europe's busiest cruise terminal and the gateway to southern England. We suggest you add a few days to the official programme to take advantage of your time here to make the most of your visit including trips to the New Forest, Winchester and Bournemouth.

Our base will be the splendidly located Hilton at the Ageas Bowl, managed by Maître Hôte Martin Rogers, on the northern side of the city and very convenient for motorway links. The Ageas Bowl is the home to Hampshire Cricket and one of ECB's international cricket venues. The first of our dinner venues is the appropriately named Beefy's Restaurant. This is the first restaurant opened by cricketing legend Lord Botham using produce from his own estates. Our next dinner will be in the iconic Southampton Harbour Hotel. A superb new building in the form of an ocean liner in Southampton harbour. The Gala Dinner will be held in The Vineyard hotel at Stockcross, owned by wine connoisseur Sir Peter Michael.

Providing encouragement and help to the less fortunate in life, particularly in the hospitality industry, is one of our charitable aims and we will celebrate this with a grand raffle at the Gala Dinner in support of The Clink.

On Sunday, celebrate the finale of the Grand Chapitre with a wonderful culinary tour of Southeast Asia at the Blue Jasmine restaurant overlooking the marina at Ocean Village.

In the Chaîne tradition the teams in all these venues have planned great menus reflecting both location and time of year and you are ensured to leave saying 'wow'.

Our trips will include a visit to Queen Victoria's Osborne House on the Isle of Wight, a guided tour of Salisbury Cathedral, the world Heritage Stonehenge and Hambledon Vineyard.

We look forward to giving you all the warmest of welcomes, together with your guests, to a long weekend of cultural interest, culinary and vinous excellence and, most of all, great camaraderie. This event is, above all, a meeting of friends to share experiences together.



Norbert Simon, Inducting Officer

IMPORTANT

Members awaiting induction should register before the end of August



REGISTER ONLINE

www.chaine.co.uk/grand-chapitre/register

Ismail Anilmis, Maître Restaurateur in the Cotswold Bailliage, has been appointed a Deputy Lieutenant in Bedfordshire



Following agreement from HM, the Queen, HM Lord-Lieutenant of Bedfordshire, Helen Nellis, signed the Commissions of five new Deputy Lieutenants of the County of Bedfordshire on 1st March 2021 and an announcement was placed in The London Gazette.

Commenting on the commissions, HM Lord-Lieutenant of Bedfordshire said: 'I am delighted to welcome five new Deputy Lieutenants to my team, all of whom bring with them their own unique qualities, skills, enthusiasm and diverse experiences... They are all volunteers and Lieutenancy is dedicated to supporting and shining light on those who work so hard to make Bedfordshire such a vibrant and good-hearted county.'

Deputy Lieutenants assist the Lord-Lieutenant and Vice Lord-Lieutenant in their work to support voluntary, community, statutory, civic, armed forces, business, and many other aspects of county life which seek to bring kindness, opportunity and cohesion to Bedfordshire.

Ismail and the four other new Deputy Lieutenants have a total of 136 years of voluntary experience between them for organisations including Autism Bedfordshire, Bedford Hospital Charity and Friends, Bangladesh Youth League and as a Justice of the Peace.

We congratulate Ismail on this prestigious appointment.

John Appleby

THE CLINK CHARITY

Here at The Clink, we have been busy getting all sites ready for when we re-open. This has included servicing all the heavy-duty kitchen equipment, getting boiler certificates renewed for the coffee machines and buying replacement equipment including a dishwasher, combi ovens and blast chillers.

The Clink Restaurant at HMP Brixton started training students again in March. We are now able to train 12 students a day who produce takeaway lunches for the prison staff and prison staff can now dine in the restaurant again. We are looking towards the end of September, however, before opening up again for the public, but have launched a new Clink@Home summer menu this month for delivery on Wednesdays, Thursdays and Fridays, to customers who live within a 20-mile radius of the prison.

Our Clink Gardens at HMP Send have been open all year. Due to social distancing, we are training 6 women on alternate days, and they are planting out crops and looking after our 40 new chickens who are laying circa 250 eggs a week! Despite the lack of workers, the poly tunnels are producing an array of vegetables and ingredients for salads. The initial feedback from a recent OFSTED inspection was positive and we were also pleased to receive a visit from the Secretary of State, Robert Buckland QC. It is really encouraging to be preparing to re-open our restaurants at HMP Cardiff and HMP Styal in August - on a small scale to the public, with a reduced number of students.

Our new training concept, Clink Kitchens, hit the ground running in April this year. This is where we place chef trainers in the main prison kitchens. They train prisoners to cook food for fellow prisoners, and trainees can gain their City and Guilds qualifications. Upon release, we then support them in the community to find accommodation and employment.



To date we have launched this scheme in eight prisons with another 16 planned to open this year and another 32 planned for 2022. This new concept will see The Clink being able to train up to 2,000 men and women a year for careers within the hospitality industry.

In the community, our support and mentoring work has seen a surge in recent months of graduates displaying Mental Health issues, either developed or being exacerbated by isolation and anxiety. Our team of support workers are doing their best to ensure that they are being supported. The good news for us is that employers are getting in touch daily to see if we have any graduates looking for work, as there is a national shortage.

Thanks to the generosity and understanding of our supporters, including members of the Chaîne, we have been able to help our graduates to navigate these challenges more effectively. Many crisis situations caused by financial hardship or the potential risk of having no accommodation have been averted. To date we have been able to provide over £60k worth of financial support and payments to 140 graduates across England and Wales.

The infographic shows our graduate statistics for the first six months of 2021.

Chris Moore

Diary Dates

Make a note of these dates in your diary.

61st Grand Chapitre, Southampton
30 Sept – 3 Oct 2021

OMGD Winemaker Dinner, London –
Marilisa Allegrini
25 Feb 2022

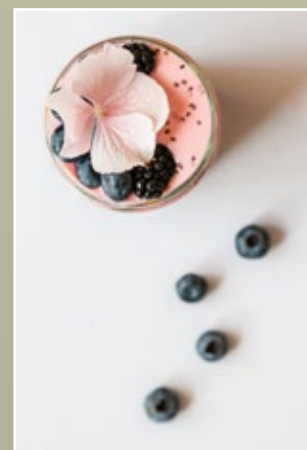
Young Sommeliers Competition,
London
5 April 2022

Young Chefs Competition,
Leatherhead
7/8 April 2022

World Chaîne Day
23 April 2022

Young Professionals Awards Dinner,
London
6 May 2022

62nd Grand Chapitre, Oxford
1–4 Oct 2022



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