



SUMMER 2023

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

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Young Professionals Awards Dinner at the Hyatt Regency



Chaîne GB's Young Professionals Awards Dinner was held at the elegant Hyatt Regency – The Churchill in central London. Welcomed by Hotel Manager, Maître Hotelier Georges Moura, members and guests came together for this special occasion to celebrate the talents of the year's best young chef and young sommelier from across the country.

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On The Grill – with Michael Emmanuel, Managing Director of The French Horn



Michael Emmanuel, 56, is the Managing Director of The French Horn, the well-known restaurant with rooms on the banks of the River Thames at Sonning. He is also the fourth generation of his family to work in hospitality. It's a fascinating story...

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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@chaîne.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



As you receive this edition of TableTalk, it has not been edited by Janet Epton as usual, but, due to an illness, Maxine Taylor stepped in at the last moment and helped. Our warmest wishes to Janet for a speedy recovery. However, this allows me to talk about the strength of any voluntary organisation being in the

willingness of members to help in running the organisation. Do think of asking your Bailli if there are any tasks that you could do to help run the Bailliage.

Let me say thank you to two new Baillis who have volunteered. In this case, to take on this most important of roles in the Chaîne. First, David Crews will head up the newly formed Mercia Bailliage and Christopher Hagen takes on the leadership of London City Bailliage. More later in this issue.

As you might guess, the separation from friends and Chaîne activities over the Covid period impacted our membership numbers. Now we have a full and highly interesting series of

events throughout the country, I ask you all to approach friends and acquaintances to help rebuild our membership base. This has a side benefit of spreading overheads at a time when all costs are soaring and thus keeping fee increases at bay. New members joining from 1 September receive a complimentary membership for the remainder of this year.

Both our competitions for young professionals resulted in outstanding winners who will go on to represent Chaîne GB at the internationals finals in the Autumn and a full report on the wonderful Awards Dinner evening is covered in full later in this issue.

My best wishes for the summer and I look to seeing many of you in Warwickshire at the Grand Chapitre at the end of September.

Vive la Chaîne!

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Janet Epton, editor@chaine.co.uk



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Rory & David Haigh



David Edwards, Anne & Alan Cox



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Penny & Kenneth Lamb



Michael & Marie Ryan



Christine Maxwell, Pauline & Charles Frise



Tristan and Pam Mason-Smith

YOUNG PROFESSIONALS AWARDS DINNER



Young Chef of the Year Maciej Pisarek and Young Sommelier Melanina Battiston with their trophies

Chaîne GB's Young Professionals Awards Dinner was held at the elegant Hyatt Regency – The Churchill in central London. Guests were welcomed by Hotel Manager, Maître Hotelier Georges Moura. About a hundred members and guests came together for this special occasion to celebrate the talents of the year's best young chef and young sommelier from across the country. Prior to the dinner an induction ceremony was held specifically for professional Chaîne members and presided over by our Bailli Délégué, Philip Evins.

After a drinks reception, guests were directed to The Chartwell Suite where a delectable five-course dinner created by Executive Chef, Carlo Martino, was served.



Conseiller Culinaire, Ben Purton, introduced the young chefs. First place went to Maciej Pisarek from The Savoy and he will go forward to the Chaîne International Young Chef Finals in Istanbul, Turkey, on 7 October. This year, with support from a major donor SAMAC – Macademias South Africa, there was a specially created trophy to the chef who made the best use of the macademia nuts from their 'mystery box' of ingredients during the competition.

A double success for Maciej since he won this trophy also. The trophy was presented by Jill Whyte, Executive Chair of Green Farms Nut Company on behalf of SAMAC. Second place went to Michalis Kashis from Harrods Kitchens and joint third place went to Jacob Taglione from Grantley Hall and Jason Ramplin from Chewton Glen Hotel.

Before coming to the UK two and a half years ago, Maciej Pisarek had already won accolades in his native Poland as a commis chef, including the Bocusse d'Or and the country's Culinary Cup. 'But it was always my biggest dream to graduate from London's Le Cordon Bleu, with a Grand Diploma in cuisine and patisserie', he explains. 'I love working in both areas, where I can connect new ideas and transfer techniques.'

He credits Nicolas Hochuet, The Savoy's Executive Pastry Chef as his mentor. 'I am

'I am very honoured to be representing Great Britain in the international finals in Istanbul this October'

very honoured to be representing Great Britain in the international finals in Istanbul this October', he comments. 'I know I have a lot to do to achieve the best result, so I will be working hard with Nicolas and other inspiring chefs over the summer. And the Chaîne will also be organising some placements for me.'

The young sommeliers were introduced by Echanson, Leslie Cuthbert. First place went to Melanina Battiston from Medlar Restaurant in London and Melanina also won the Gerard Basset Tasting Trophy for the best young sommelier in the Blind Tasting and Food Matching section of the competition. Melanina will go on to represent Chaîne GB in the International Young Sommelier Finals in Ljubljana, Slovenia on 15/16 September. Second place went to Melina Soulavie from Héliène Darroze at The Connaught and joint third place went to Tristan Wright from Chewton Glen Hotel and Leonard Lievin from The Fat Duck.

Melanina – originally from Pavia, but who has become a UK citizen – has been at



Maciej Pisarek in action



Melania Battison in action



Melania Battison with her additional award – The Gerard Basset Tasting Trophy

'I am proud to have been selected to compete for Great Britain.'

Medlar for five years, working her way up to the top of the tree, and winning awards and recognition along the way. 'It was Clement Robert at the 28/50 group who first took me under his wing', she explains. 'He taught me everything I know – so when I found he was now one of the judges, I really had to raise my game. I needed to show him my best – it was quite challenging!

That she obviously did. Helped, perhaps, by her Cambridge studies in psychology during lockdown. 'It has been very useful in my career, showing me how to listen to guests, approach them with the right angle and understand what they are looking for. Now I hope it will be the same for the International Finals in Slovenia this September. I am proud to have been selected to compete for Great Britain.'

No doubt it will feature in Melania's podcast series with David O'Connor, co-owner, and Front of House Manager at Medlar who has supported Melania every step of the way.

The young chef finalists won prizes of place medals, a set of professional knives from Wüsthof and bottles of Nyetimber sparkling wine. Similarly, place medals to the young sommelier finalists who also received a set of glasses from Zwiesel and Nyetimber sparkling wine.

These occasions are always heart-warming to acknowledge the standards of excellence that these young people attain, and we wish them all success in their future careers. After he presented the awards, Philip commented, 'Once again, we have had some exceptional young talent in this year's competitions, and we know how important it is to nurture the future stars of the industry. We wish them every success this autumn when they compete for us on the global stage. We have so much confidence in their talent we are sure they will smash it!'

During the evening, a raffle was held to support the Chaîne GB's chosen charity, The Clink, led by CEO, Maître Restaurateur Yvonne Thomas, who gave a brief update on the Charity's work.

Our thanks for making these competitions possible through the generosity of our donors – Bragard, Wüsthof, Zwiesel Glass, Bidfood, CSP, Uropa, Chelmer Foods and, of course, our main donor SAMAC, who also generously gave each guest a gift bag containing macadamia nuts, oil and butter. What a great evening!

Fiona Campbell



Georges Moura – Hotel Manager, The Churchill

'Once again, we have had some exceptional young talent in this year's competitions, and we know how important it is to nurture the future stars of the industry'

Countrywide *with the Chaîne*

A SENSE OF PLACE AT IFORD MANOR

Cotswolds crossed the boundary into Wiltshire for the recent spring lunch, but Iford is only 15 minutes from Bath and nestled in a tranquil valley. The award-winning Manor gardens are Grade 1 listed. The garden was laid out on the last hill of the Cotswolds in the Mediterranean style, by renowned landscape architect, Harold Peto. It has been lovingly restored by the Cartwright-Hignett family over the last 50 years. In 2020, a café and restaurant were sympathetically designed and constructed. This venture is led by Chef, Matthew Briddon, supplied by the bountiful kitchen garden, estate, and home farm, with a local nose-to-tail approach.

The sun shone and tales of reversing into passing places on the narrow lanes leading to Iford were exchanged on the patio over canapés and a glass of Bluestone Classic Cuvée from Wiltshire. Those who enjoyed the private tour of the gardens were enthused by their beauty. The group then moved inside to enjoy a menu built of estate and locally sourced items introduced by the chef.

The venison for the starter was shot on the estate and prepared in house. Truffles

travelled only a few miles to meld into aioli and the micro herb salad was picked on the doorstep as we arrived. Accompanying wine was Hoddles Creek 2020 Chardonnay from Yarra Valley.

Scallops from Cornwall was our intermediate course and were clearly as fresh as could be. William Cartwright-Hignett served this with a subtle Iford Manor 2023 Huang Shan Mao Feng tea.

Next on to estate lamb with a rich port jus, including locally sourced morel mushroom. This was accompanied by a Slovenian Pinot Noir.

Dessert was a rich chocolate moelleux tart alongside homemade clotted cream ice-cream. The selected Domaine des Forges Coteaux du Layon St Aubin was a refreshing counterfoil

Tea and coffee with chocolates, subtly flavoured with bay, brought the sojourn at Iford to an end.

A warm vote of thanks was given to the chef and service applauding Matthew's passionate presentation.

Jacqueline Horsfield



THE PARSON'S KNOWS

Lee and Liz Parsons, proprietors of Arundel's famous 'The Parson's Table', certainly know how to put on a terrific dinner for Solent members – and our third, and latest visit there, once again exceeded expectations.

Since 2015, when Lee and Liz opened The Parsons Table, their passion for locally sourced seasonal food, classic cooking and incredible flavours has won them accolade after accolade, including inclusion in the Michelin Guide. Their dedication is to the finest local ingredients, relaxed informal dining and impeccable service. The restaurant reflects the immense experience of Lee's journey as a Chef and the influence of the leading professionals worldwide with whom he has enjoyed working.

For our dinner, Lee showcased the best in traditional techniques and added his own flair for a contemporary take on truly classical cooking in four wonderful and special courses

comprising an imaginative starter of terrine of guinea fowl, leek and celeriac remoulade and a truly outstanding fish course of Cornish hake, west coast mussels with roasted tomato and saffron sauce. The main course of seasonal roasted saddle of South Down's lamb with braised shoulder crêpinette, fondant potato and black olive and capers was unbelievably good. The same was true of the superbly decadent chocolate and hazelnut marquise with caramelized white chocolate ice cream dessert – and all this with just Lee in the kitchen. Amazing! All this, and excellent matched wines too!

Yes, the Lee Parsons certainly have a nose for the finest ingredients – and know a thing or two about cooking them superbly too. Long may they continue – because we will certainly be back for a fourth visit.

John Wigg

DEJEUNER AMICAL THE RUNNING HORSES, SURREY

The Thames Valley Baillage held its first event of 2023 at The Running Horses in Dorking. This historic Coaching Inn is part of the Little & Large Pub Company and has just been awarded 'Pub of The Year'.

The Coaching Inn is in a beautiful setting, focuses on Great British seasonal cooking, and has an excellent wine list that facilitated an afternoon full of camaraderie.

Members dined from a three-course lunch menu. Highlights included the generous roast beef and excellent British cheeses.

Fog Mountain, California Cabernet Sauvignon and Sandeman 10-year-old Tawny from a Rehoboam (4.5L bottle) helped wash down a delicious lunch.

Matthew Randall

HAPPY HALLIDAYS!

A headhunted chef – just a week prior to our May dinner event – put paid to Solent's springtime dinner event; or so we thought. Some quick thinking was called for and luckily, a Solent favourite, Halliday's Restaurant – only a few miles from the original venue – had a quiet mid-week night. Happy Hallidays and happy Solent members.

Chef proprietor, Andy Stephenson, and his wife, Julia, run Hallidays from a quaint thatched cottage in the centre of Funtington, a delightful and pretty South Downs village. A quick meeting with Andy, and we were all set for our Chaîne springtime dinner, a little later than expected, on 1 June.

The excellent and local Ashling Park Sparkling Cuvée was the perfect aperitif. It was followed by Heritage Tomato Pazanella with Buffalo Mozzarella – delicious. For most diners the next course, the local line caught wild sea bass ceviche with an outstanding

Sauternes-based sauce, was the star of the show.

Chef Andy had a few more tricks up his sleeve. The local guinea fowl two ways with anna potato, grilled little gem, peas and carrots came very close to top billing – a superb main course, beautifully cooked and bursting with flavour.

The tart of English strawberries, vanilla cream and rose petal sorbet was just the perfect way to finish off a wonderful springtime dinner.

The general view was that our headhunted chef did us a small favour – without his premature departure, our happy Hallidays dinner may well have never happened. Santé le Chef – both of them!

John Wigg



Andy & Julia Stephenson

DEER PARK COUNTRY HOUSE, DEVON



The Deer Park Mission always exceeds expectations. A gorgeous winter's day to enjoy the warmth of the team and surroundings as appreciated by all. Unique. Relaxed. Amazing!

A small group enjoyed the event of this delicious dinner, paired with devine wines and a very educational talk of them from Guy Nightingale, Director of Louis Labour Agencies. The Champagne tasting and reception was great fun with the different options of pouring and decanting, also the 20-yr-old Cognac with dessert.

The park walks, stay over and breakfast gathering completed a wonderful event. Thank you to Mark Godfey Managing Director and Chef Hadley Burnett and the Team for the invitation and exceptional quality and service.

Jane Renton

GROSVENOR HOTEL STOCKBRIDGE

Members of Wessex Chaîne gathered for lunch at the Grosvenor Hotel, Stockbridge, situated in the heart of the Test Valley, on 9 March. The hotel, which has a fascinating history wrapped up in Stockbridge's racing past, has been lovingly restored to its former glory over the past couple of years and sits proudly in the centre of Stockbridge, the smallest town in England.

On arrival, we had a glass of Prosecco Cecelia Berreta, which was served in the Danebury Room.

Lunch was then served in the Restaurant and created by Executive Chef, Neil Cooper. Members had a choice of roasted local buffalo and braised cheek or salt cured cod. Dessert was again a choice of dark chocolate fondant, mango panna cotta. or a selection of English cheeses. A wine flight was optional and lunch concluded with coffee or tea.

Christine Wallage

GREAT BRITISH CHEF PRESENTS SUMMER ON A PLATE FROM THE WALLED GARDEN



'It was a perfect and unique venue, wonderful food with interesting textures and flavours, accompanied with excellent wine. Extremely hospitable and efficient team looking after us.

Great company, perfect weather, what more can we wish for; such a success, and so enjoyed by everyone.'

The comment above from one of the members sums up the joint South West and Cotswolds Midsummer lunch with Mark McCabe at The Ethicurean.

Our day began in the June sunshine with Jubilate 2017 from Aldwick Estate and an artful stilton gougere, overlooking the Mendip Hills towards the very vineyard that produced the wine. We moved into the glasshouse to eat food sourced within a short distance of the view from the windows, accompanied by biodynamic wines and artfully matched no /low concoctions. Mark Godfrey Bailli of Southwest welcomed members and our far flung Chaîne guests from Brisbane and Sonoma.

The first course featured the very first courgettes of the season and was highlighted by a crisp 2021 Nibiru Grundstein Riesling. Alternatively, Green Pea Kombucha sweetened with lovage syrup was served.

Lamb followed, served three ways, was accompanied by the last asparagus of the season and bowls of new potatoes. A 2018 50/50 Pinot-Gamay, from biodynamic burgundy pioneers Maison Guillot-Broux, was poured.

Pescatarians enjoyed Dorset-farmed artichoke fillets, accompanied by a 2021 Castlewood limited edition. Our vegetarian option was: barbecued asparagus; new potatoes; Cornish kelp and pickled dulse with walnut ketchup, lovage sauce and a golden egg yolk. The no/low beverage was sweetened berry kombucha with cardamom and bay.

Dessert comprised of rhubarb in gingery magnolia syrup with honey ice cream and beeswax burnt honey custard hidden. The nonalcoholic drink of rhubarb shrub with honey and elderflower mirrored the dish, while others enjoyed L'Archetipo Moscattello Selvatico from a regenerative producer in Puglia. A toast was proposed to Mark McCabe and team by Cotswolds Bailli Jacqueline Horsfield.

Last year's loganberries were presented as a fruit pastille alongside celeriac fudge, to nibble with our coffee, as a refreshing summer shower scuppered any plans to enjoy the garden further.

Jackie Horsfield

OMGDFeature



SUSSEX AT HENNERS VINEYARD AND THE SUNDIAL RESTAURANT AT HERSMONCEAUX

Sussex Bailliage's third event of this year was lunch at The Sundial restaurant at Herstmonceux in East Sussex. The lunch was preceded by an optional tasting at Henners Vineyard a short distance from the restaurant. We were delighted that our Bailli Délégué, Philip Evins, and his wife and our Conseiller Gastronomique, Janet Evins, attended the event.

Members and guests attended the lunch in the warm atmosphere of The Sundial's 17th Century English country house where the cuisine is promoted as a fusion of Classical French and Modern. The restaurant has been owned and run by Vincent and Mary Rongier since August 2000. Chef Vincent served us a truly French lunch comprising: duck liver pâté terrine with Armagnac paired with a 2020 Alsatian Tokay Pinot Gris; pan-fried king scallops on a vegetable brunoise with confit shallots and Yuzu sauce paired with a Loire 2019 Pouilly-Fumé; lemon sole and lobster roulade with mushrooms vermouth cream sauce asparagus tips and a celeriac mousseline paired with Domaine Etienne Sauzet's 2018 Puligny-Montrachet Premier Cru Referts; pan-fried veal medallion with calf's sweetbread morels and Madeira sauce paired with Domaine du Prieuré's 2020 Savigny-les-Beaune Les Gollardes; and raspberry millefeuille with white chocolate and pistachio mousse and fruit coulis paired with a 2019 Late Harvest Viognier Sauvignon Blanc by Louis Felipe Edwards. Chef Vincent also served a vodka, basil and lime granité before the veal course and a predessert. The restaurant's work was appreciated by all and at the end of this enjoyable and jovial session Santé du Chef was proposed and a Chaîne plate was presented to Vincent and Mary Rongier.

Tim Moore



TULIPS IN AMSTERDAM?

Or was it Vermeer? Whatever the reason for visiting Amsterdam in April, the trip this year was made more enjoyable with the addition of a Chaîne dinner in the legendary Grand Hotel. This old building was once the City Hall and for hundreds of years the venue for many famous events. The dinner was held in the Bridges restaurant and hosted by Bailli Délégué Siebe Stellingwerff-Beintema. He welcomed member Janet and myself from GB, the Schrahes from Germany and a large New Orleans group lead by Rufus and Yvette Cressend to an evening of many delightful fish dishes with wines skilfully paired by Echanson Ivo Erades. International camaraderie of the highest level.



ZEN GARDEN RESTAURANT, CAREYS MANOR HOTEL, BROCKENHURST, HAMPSHIRE

In late January, members of Wessex Bailliage descended on Carey's Manor Hotel in Brockenhurst for their first event of the New Year. This is the sister hotel to the Montagu Arms in Beaulieu. We were warmly welcomed by Officier Maître Hôte and Managing Director at Greenclose Hotels, James Hiley-Jones.

Dinner was held in the Zen Garden Restaurant, which stands out with its traditional Thai décor, creating a tranquil and relaxing dining atmosphere. Thai chefs at the Zen Garden use a fresh infusion of exotic flavours which create exquisite cuisine.

Following pre-dinner canapés, we were seated round a large table and enjoyed a selection of wonderful creations. These included shrimp cake, sweet chilli and smoked duck breast, beef massaman curry and, for dessert, a Thai coconut roll with vanilla ice cream. All the courses were beautifully paired with wines, Vouvray Demi-Sec, Silvain Gaudron 2016, Reisling, Trimbach 2019, With one course, Tom Kha, which is a coconut milk-based soup, we enjoyed a shot of Singha beer, which is pale ale lager from Thailand.

It was a really relaxed and pleasant evening, very much enjoyed by all who attended. A number of members stayed overnight, making the most of all the hotel's facilities.

Christine Wallage



THE LONDON BAILLIAGE HOSTS A SPARKLING AFFAIR

grand Champagne Tasting

In the heart of Kensington, a dazzling celebration of champagne unfolded on 28 April, as members came together for a grand champagne tasting event. The setting for this fun evening was the spacious Conservatory at The Millennium Gloucester Hotel in Harrington Gardens — perfect for an evening of sophisticated indulgence.

Under the meticulous orchestration of Julian White, Vice-Conseiller Gastronomique Honoraire and Ambassador Emeritus du Sabre d'Or, the event promised to be an unforgettable affair. Julian holds an impressive legacy of 40 years in the wine trade, specialising in Fine French Wines.

The stars of the evening were the nine exceptional champagnes curated by Julian's principal, Philippe Brugnion. From the classic Brut Non-Vintage and the alluring Cuvée Elegance to the charming Rosé Brut, each sip offered a symphony of bubbles and contrasting flavours that delighted the palate.

We enjoyed vintages spanning 2011 to 2016, each offering a unique expression of the Champagne region's terroir. The Cuvée Crystal Blanc de Blancs 2015 and Cuvée Zac 2015, named after Philippe's beloved grandchildren, added a personal touch to the tasting, making it a celebration of family, tradition, and craftsmanship.

As the last few bubbles danced in our glasses, guests departed with hearts full of happiness, looking forward to the next enchanting affair of La Chaîne des Rôtisseurs, where sensory delights and camaraderie are always on the menu.

Vive La Chaîne!

Peter George



CHILTERN'S BAILLIAGE VISIT TO L'ORTOLAN, READING

This was the fourth visit for the bailliage to L'Ortolan, near Reading. L'Ortolan is a well-known fine dining restaurant in an elegant listed building, that has been home to a handful of world-class chefs since it evolved from rectory to restaurant some 40 years ago.

Good attendance at this popular event enabled us to have sole use of the restaurant, in spacious and elegant surroundings. We were welcomed with a glass of NV Champagne Gosset Grande Reserve Brut and very tasty canapés. At the table, the Appetiser du Chef was a tempura oyster served very prettily in its shell on ice with small pieces of seaweed. Wye Valley asparagus was accompanied by 2017 Bargylus Blanc (Orontes Valley, Syria), a very clean, refreshing wine and we thought it unusual to be served wines from Syria. Poached Cornish turbot followed, with 2020 Soave, Foscario Grande Cuvée, ('I Palchi', Inama, Veneto, Italy). For the main course of guinea fowl à la Cordon Bleu we were treated to a 2020 Givry Premier Cru (Domaine Parize Père et Fils, Clos Les Grandes Vignes, Côtes Chalonnaise, Burgundy). A tasty mouthful of a pre-dessert was followed by citrus tart with 2010 Chateaux Monteils, Sauternes.

Each course was delicious and beautifully presented, all served in a timely and efficient manner by the well-trained team. Making the afternoon even more special, Chef, James Greatorex, came out of the kitchen to describe and explain each course to us. It was, all in all, a very enjoyable occasion, good food, good wine and good company. Thank you to all at L'Ortolan.

Barney Quinn



A rainy Thursday in March saw the Cotswolds hold the AGM Luncheon in Cheltenham at GL50 with Chef Jonas. A toast was raised to out-going Argentier Chris Cook and Charge de Presse, Jo Cook. The incoming Vice-Argentier, Mary McGinty, presented them with a token of our appreciation.

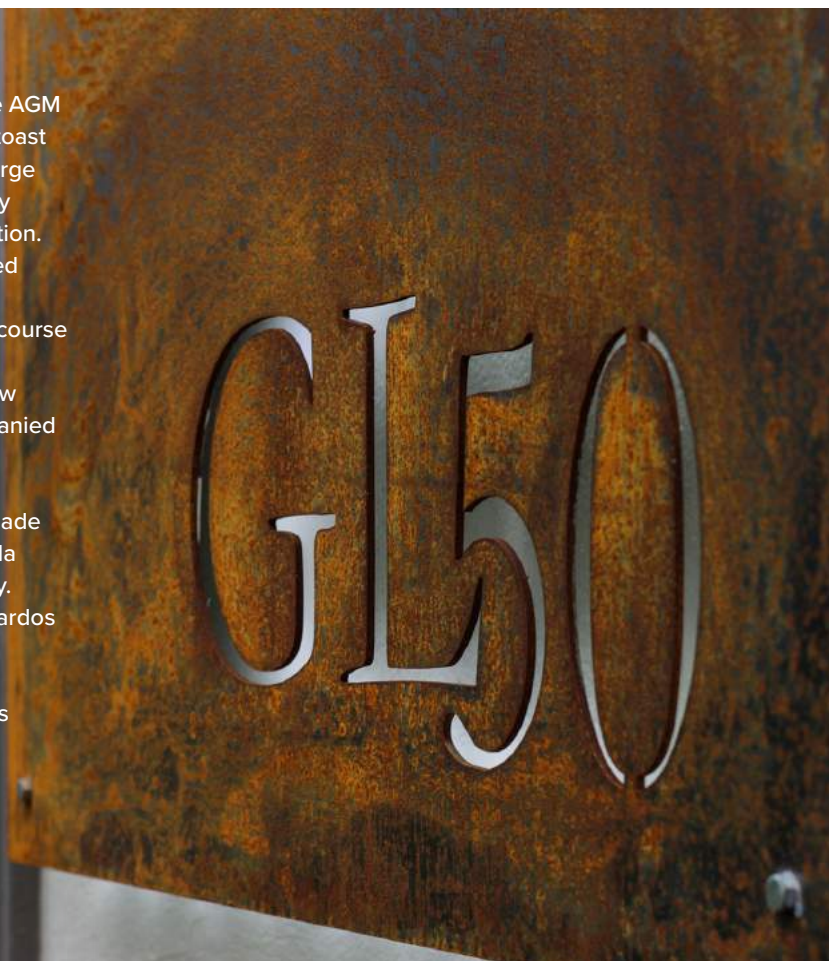
To start, appetites were titillated with a truffle-scented mushroom and roast onion tart which paired well with Donna Paula Sauvage Blanc from Argentina. The first course offered a classic combination of horseradish, in-house beechwood smoked salmon and strawberry-sweet slow charred beetroot topped with pearls of caviar accompanied by a Chateau Lestrille Capmartin Bordeaux.

Medallions of venison along with dainty lozenges of crispy breadcrumb haggis and a rich red wine jus made a superb main course accompanied by Shiraz from Sula Vineyards, India which was a new experience for many.

Dessert was a firm favourite. Rhubarb three ways. Kardos Tundermese Fairytale Tokaj added a luscious but not cloying finale.

Coffee alongside irresistible homemade sweet treats provided a chance to thank Chef Jonas for a most enjoyable meal.

Jacqueline Horsfield



PRESTONFIELD HOUSE DINNER CHÂÎNE ECOSSE

'Flamboyant', 'riotously rococo', 'over the top', 'elegant', 'Edinburgh's best'; these epithets are, as those who know her, apposite praise for our staunch leader, Bailli Sheila. But, in fact, they were uttered by sundry hacks in reviews of Prestonfield House Hotel, which keeps a record of the paeans received since it was purchased and superbly refurbished by famous Edinburgh restaurateur James Thomson. Your scribe's favourite quote was contained in a description of the luxurious bedrooms featuring 'pillows plumper than Dolly Parton's bosom'.

The hotel is housed within a 17th century mansion surrounded by handsome gardens, all sitting in a 20-acre private park nestled under Arthurs Seat, just a 15-minute drive from the city centre.

Tatler/Abercrombie include Prestonfield in their list of the *Best 101 Hotels in the World* and the helicopter pad in the policies hints at the many distinguished guests who have delighted in the hotels architecture, antiques, and artwork. This has been the case for centuries; as a private house it was an epicentre of Scotland's social, business, and artistic life.

In 1677, the estate was purchased by Sir James Dick whose portrait still hangs at Prestonfield. The official history records that as provost of Edinburgh, Dick initiated radical schemes such as clearing streets of excrement at his own expense. The 'stinking nightsoil' was ferried out to enrich the Priestfield soil. When an anti-Catholic student protest escalated into the burning down of Priestfield House (so called because in medieval times it was owned by Cistercian monks), Sir James enlisted the king's architect Sir William Bruce* to design a suitably lavish replacement. He also changed the name to Prestonfield House.

A later owner, Sir Alexander Dick, introduced rhubarb to Scotland and doubtless the fertiliser applied by his ancestor helped the crop flourish – it is still grown in the kitchen garden today.

No rhubarb was included in the exquisite meal served to the Chaîne visitors who could have tolerated a much longer stay working through the 800-bottle wine list. This most excellent hotel provides something for everyone to enjoy – except perhaps the lady who does the dusting.

Bill Bruce

* No relation



CHILTERNS GO SOUTH

On a sunny Wednesday in May, a number of Chilterns members, joined by some Wessex folk, gathered in Southbourne for the start of two days of fine dining (or lunching!). Barney Quinn, Chilterns Bailli, had been long planning this event, a lovely mid-week treat, combining a lunch at a renowned club, the Royal Motor Yacht Club in Southbanks, and lunch at a contemporary restaurant in Southbourne, Restaurant Roots.

On Wednesday 24th May, we lunched at the Royal Motor Yacht Club, in an elegant dining room, surrounded by stunning sea views. The Club was officially founded in May 1905, created by a group of enthusiastic gentlemen who were members of the new Automobile Club, later to become the Royal Automobile Club, in Pall Mall, London. The club has evolved and today has great social and catering facilities. A big thank you goes to Tim Roots our Chilterns and RMYC member for facilitating the event and to Neil Earle the F&B Operations manager at the club.

Following an Italian sparkling wine and delicious canapés, including baby Dorset crab fishcake, our first course was confit sea trout, pea, broad bean and sorrel hummus, salt and pepper Jersey Royal Crisp, cauliflower velouté. This was followed by roasted peppered duck breast, confit leg bonbon, vanilla bean mash potato, sour cherry jus, accompanied with charred pak choi and fine beans. Dessert was white chocolate, raspberry, elderflower and pistachio. All courses accompanied by matching wines, including my favourite 'pudding wine' Hidalgo Pedro Ximénez Triana. It was a lovely meal in elegant surroundings, and we all enjoyed the sea views on this sunny day.

The following day we lunched at the Cork and Lobster Room at Restaurant Roots in Southbourne. Barney and his wife Jenny regularly visit the area,

'The food at Roots is very much flavour focused. Dishes are simple, with sometimes unusual flavour combinations, to best showcase the beautiful ingredients we have around us.'

having a holiday home in Southbourne, and have been enjoying this restaurant since its opening in 2015. It has since received several awards including a recommendation from the Michelin guide, 2 AA rosettes, and is rated as one of the best restaurants in Dorset in the *Good Food Guide*.

In a comfortable, intimate and relaxed dining area, of which we were given exclusive use for the afternoon, we enjoyed an exquisite tasting menu with matched wines. Before sitting to eat, we partook of a glass of sparkling rosé from Marlings Vineyard in Hampshire with a talk by Paul Cartmell, owner of the vineyard.

'The food at Roots is very much flavour focused. Dishes are simple, with sometimes unusual flavour combinations, to best showcase the beautiful ingredients we have around us.' This quote from their website well described the delicious food which followed. Snacks and bread and butter included a savoury mouthful which looked like a retro sweet (we think Toffifee!). Courses to follow, all with perfectly complimenting wines, were risi e bisi (a take on rice and peas); scallop, beetroot, passionfruit & wasabi; Greek lamb, feta, bell peppers, black olive; white chocolate, Ossietra caviar, hazelnut & caramel, and strawberry, white asparagus & elderflower. All delicious and unusual and all explained by the very attentive waiting staff. Following all this great food we were able to relax and socialise, whiling away the afternoon.

Many thanks to Barney and Jenny for organising this trip. Thanks also to Tim Roots and the Royal Motor Yacht Club and to Restaurant Roots, which I'm sure many of us will be visiting again in future.

Helen Wernham



Marlings' Paul Cartmell



Santé at Roots

LONDON CITY AT THE CADOGAN HOTEL, CHELSEA

The hotel has a fascinating history and is owned by the original Cadogan family. The hotel recently underwent a major renovation costing £48 million. It is steeped in Oscar Wilde history and is where the famous playwright was arrested in his former pied-à-terre, which is now the Royal Suite at the hotel.

The private room where we had our function, Lillie & Oscar, was part of the private house of Lillie Langtry, actress and socialite and the mistress of King Edward

VII. It has the original floral mosaic floor, with 130-year old wooden panelling. Lillie's floral motif has been copied throughout the hotel.

The Chef, Chris Hill, has an impeccable reputation as one of the finest chefs. Dinner consisted of a Cornish crab starter with cucumber sauce and venison Wellington cooked and displayed to perfection.

Brenda Bedborough



Lily's Chaîne guests

NEW APPOINTMENTS

Congratulations



INTRODUCING THE NEW BAILLI OF MERCIA – DAVID CREWS

David joined as a Chevalier in the Cotswold Bailliage of the Chaîne in 2009, after being introduced by his brother to the organisation, who was a member of the Phuket Bailliage in Thailand. He has since served as their Vice-Chancellor and has been assisting the Cotswolds Bailliage team more recently.

David is an experienced director who has worked for several multinational organisations on large-scale international information technology and digital services projects, particularly focussing on

governance and transition management. He has worked across Europe, including in France's Northern Rhône region, where he lived for a while. Tain-l'Hermitage is one of his favourite towns in the area, which may explain his penchant for good chocolate and fine wine!

He is honoured to have been asked to be Bailli for Mercia, the newest Bailliage within the UK, and is very much looking forward to the exciting and interesting encounters ahead.

INTRODUCING THE NEW BAILLI OF LONDON CITY – CHRISTOPHER HAGEN

Chris initially joined a few events as a guest. He was subsequently officially introduced by his father into the Chaîne and joined as a Chevalier in the 'Bailliage de Grand Bretagne – London' in 2009. He subsequently moved to Germany in 2010 and in 2013, to Singapore, enabling him to expand his cross-cultural and culinary experiences across the Chaîne's global footprint.

Chris is a seasoned financial services executive with more than 25 years of international experience across several multinational organisations. He has led transformational change and strategy, advisory as well as business development teams in banking, risk, and compliance and, most recently, enterprise software technology. He has

also worked in India, the UAE, USA, South Africa, and Korea, giving rise to his passion and knowledge of the culinary specialities of all these places.

He is married to Myung Hwa (a South Korean botanical artist) who is currently in the process of also joining the London City Bailliage of the Chaîne. As well as their shared passion for fine dining and travelling, Chris & Myung Hwa enjoy gardening (including growing their own small patch of vegetables) and the Arts.

Chris is very humbled and honoured to have been asked to be Bailli for the London City Bailliage and is very much looking forward to the role ahead, allowing for further development of the bailliage into the future. Vive La Chaîne!





SOLENT AT THOMPSON'S ISLE OF WIGHT



Santé with the Thompson Team

Robert Thompson shot to fame as the youngest British chef ever to receive a Michelin star and he has cooked at the top of his profession for the rest of his youthful career. His light, fresh, classically inflected food showcases the Isle of Wight's remarkable produce through intense, pure flavours that continue to surprise and delight.

Situated in the heart of the Isle of Wight, Robert's restaurant 'Thompson's' is a contemporary 'open kitchen' restaurant offering a modern British menu inspired by both the flavours of the island and Robert's own experiences. His individual cooking style now firmly developed – reflecting both his training in classical kitchens and the lightness and freshness of modern dining – Robert's inventive dishes and intense flavours are now a favourite on the Isle of Wight. 'I love the island and love cooking for my customers and friends.'

John Wigg

Ma Cuisine Bistrot

A FRENCH CULINARY EXTRAVAGANZA CELEBRATED BY THE LONDON BAILLIAGE

In the heart of London's picturesque Kew Village, lies a hidden gem that has captured the hearts and palates of food enthusiasts — Ma Cuisine Bistrot.

Our host at this delightful French eatery was Chef Rôtisseur Mayur Nagarale, a maestro of French cuisine. He brings with him wonderful experience earned from Brasserie Roux and several London hotels.

Stepping into Ma Cuisine Bistrot is like entering a classic 1950s French bistro, with its charming black and white tiled floor, French impressionist posters, and gingham tablecloths. The ambiance sets the stage for a memorable experience, where guests are welcomed into a world of warmth and informality.

The fun and casual surroundings encouraged guests to relax and enjoy every moment. The air was filled with animated conversations as camaraderie blossomed amongst the attendees, fostering a sense of community and shared passion for fine dining in a relaxed atmosphere.

For our members and guests, Ma Cuisine Bistrot remains a culinary delight to be cherished and revisited. With Chef Rôtisseur Mayur Nagarale in control, each visit promises a journey to the heart of France and a satisfying culinary experience. Bon appétit!

Peter George

LONDON CITY AT SALLY CLARKE NOTTING HILL



Well-known owner and Chef, Sally Clarke who specialises in British Mediterranean cuisine, with supplies from Sally Clarke's Bakery.

We had a delightful dinner in a private room, a small intimate group at Sally Clarke's restaurant in Notting Hill. She served her famous soufflé (according to our Swiss guests, the finest they have ever tasted!). Lancashire duck, with potato galette and spring vegetables followed. This was a truly superb meal, presented to the delight of all present.

Brenda Bedborough



NUTS ABOUT THE BOY...

YOUNG CHEF OF THE YEAR WINS MACADAMIA TROPHY

Maciej Pisarak, of The Savoy, London, and named as the Chaîne des Rotisseurs GB Young Chef of the Year 2023, has also been awarded the first-ever Young Macadamia Chef trophy.

In a fierce culinary competition, where twelve young chefs aged 26 and under were asked to create a three-course meal from a 'mystery box' in which macadamia nuts were a compulsory ingredient, Maciej's imaginative interpretation – chicken breast stuffed with chicken thigh, chestnut mushrooms and macadamia nuts – was an out and out winner. He received his trophy from Jill Whyte, representing SAMAC -Macadamia South Africa, who had flown over specially for the glittering Awards Dinner at the Hyatt Regency London – the Churchill, attended by over 80 finalists, supporters and Chaîne members.

'I feel very honoured to win this special trophy for my competition menu creation, comments Maciej. 'As a chef with a passion for pastry, I was already aware of the benefits of macadamia nuts and their amazing texture – so it was a natural choice to put them into a savoury dish. Not only were they softly crunchy, but the good fats really helped the flavour along in a stuffing that could become a bit bland. I love their light and subtle taste, so will be practising with them as I prepare

for the International Finals.'

As part of his title prize, Maciej will be representing Great Britain in the Chaîne's worldwide competition in Istanbul this October. He will be training over the next few months with stages at some of London's top restaurants.

'I know I have a lot to do to achieve the best result, he says, 'so I'll be working hard with Nicolas Houchet, The Savoy's Executive Pastry Chef, and other inspiring chefs over the summer.'

Summing up the SAMAC involvement with the Chaîne des Rotisseurs' prestigious Young Chef and Young Sommelier Awards, Lizel Pretorius, (CEO of SAMAC), says: 'Our nuts are a niche product – perhaps the Rolls Royce of the industry- but they are relatively unknown in the UK. Working with the Chaîne and their members – both professional and fine diners – brings macadamias to the attention of the country's key food service establishments as well as high-end consumers.

We all wish Maciej – our Young Macadamia Chef 2023 – the very best of luck in September, and every success in his future career. His is definitely a talent to watch.'

Annelle Whyte

'As a chef with a passion for pastry, I was already aware of the benefits of macadamia nuts and their amazing texture – so it was a natural choice to put them into a savoury dish'



Maciej Pisadek, winner of the Young Macadamia Chef 2023 trophy, presented by Jill Whyte of Green Farms Nut Company on behalf of SAMAC, Macadamia South Africa.



MORE MACADAMIAS IN DISHES HERE IS WHY!

There is a reason why you may have noticed the new macadamia dish awards category at this year's Chaîne des Rotisseurs chef competition. Macadamias have always been a high-end snack and increased macadamia orchard plantings over the last decade have meant more are available. The past has seen them so scarce in supply that they were not able to meet demand, and now they are fast moving more and more into fine dining and as a special ingredient.

South Africa is the global leader in macadamia production and is represented by its industry body Macadamias South Africa, also known as SAMAC. Other growing regions include Australia, Kenya, Hawaii, and China amongst others. SAMAC has a sound inside track to global consumption trends that speak to luxury food brands and manufacturers adopting macadamias into their range. Significant research and new development will ensure macadamias are used to elevate products into a niche and premium space.

Even so, they still represent only 1.5% of the tree nut basket, meaning they remain relatively rare by comparison to other nuts, macadamias retain their sovereign position of opulence. There are other reasons why they are a brilliant ingredient too!

As we move more toward healthy and sustainable ways of eating, it is no surprise that current food trends look to wholefood plant-based eating. Macadamias are well aligned in that they are naturally functional and rich in nutrients; the health benefit is intrinsic. Low-carb, high fat (which macadamias are) diets are promoted and have become medical mainstream science, with 20 – 30% of the population choosing to eat less carbs.

Beliefs about saturated fats have evolved from being the enemy to supporting good health and macadamias are filled with high levels of 'good' mono-unsaturated fats (like omega 7 and 9), polyunsaturated fats, especially omega 3, and a favourable ratio of omega 6 to omega 3. Other benefits include heart health, improved cognitive function, gut health, and reduced inflammation.

The Journal of Nutritional Science has recently published results showing that macadamia consumption does not lead to weight gain and may have other positive benefits on cardio-metabolic risk factors for overweight and obese adults. Its nutrient profile also includes Palmitoleic Acid which is well known for its anti-

aging properties and macadamia oil is widely sold to the cosmetic industry.

Science aside, they are also delicious, and versatile in savoury and sweet creations! Known for their 'buttery crunch' texture, they add to complexity and palate. They can also be ground into a smooth butter that is a superb substitute or used in addition to milk and cream. The oil's subtle flavour does not overpower other sensations and it has the second highest smoke point (after avocado oil) meaning it can reach high temperatures without changing profile.

With South Africa at the helm of global production, the country has advanced farming techniques and practices. Over 70,000 hectares are planted for macadamias, and this provides an essential lifeline to economic development and job creation; there are strong connections to local and rural communities.

Trees take five years to produce a crop. Growing a high-yield quality crop requires the highest standard of horticulture practice. Farmers in South Africa use cutting-edge farming techniques, with strict labour regulations, and many adhere to the stringent global gap and food safety guidelines. They employ integrated pest management to reduce pesticide usage. Factories are ISO22000 accredited with top-of-the-range pasteurisation facilities. This, together with the ideal sub-tropical climatic conditions, enables superior nut quality outputs.

Being a tree crop they are naturally efficient with water usage and historically, have relied only on rainfall to irrigate. Nowadays orchards are supplementarily irrigated with best-in-class solutions to limit water usage and wastage. Trees live for 40 – 60 years and can store three tonnes of CO2 equivalent in their stems and branches. The nut husk is often used for compost and the shell is burned for fuel at factories, making it a truly low-impact industry.



‘Known for their ‘buttery crunch’ texture, they add to complexity and palate. They can also be ground into a smooth butter that is a superb substitute or used in addition to milk and cream’



YOUNG CHEF OF THE YEAR 2023 – MACIEJ PISAREK of The SAVOY

RECIPE FOR HIS WINNING MACADAMIA DISH



Chicken Breast Stuffed with Chicken Thigh, Chestnut Mushrooms and Macadamia nuts served with crispy skin crumble, Potato Fondant filled with Chicken rilette, asparagus, classic Jus

Macadamia chicken

- 2 chicken breasts calibrated to 80g each
- 200g chicken breast trimmings
- 50g diced chicken thighs
- 2 egg whites
- 50g whipping cream
- Chicken skin
- 100g chopped mushrooms
- 50g macadamia nuts
- 25g shallot diced
- 1 clove of garlic
- 25g butter
- Fresh parsley
- Fresh thyme

- 1 Place the skin between parchment paper, season and bake at 160C until crispy.
- 2 Melt the butter and sweat the shallot with garlic, add mushrooms and cook until dry. Cool down.
- 3 Blitz the trimmings 200g with 2 egg whites, then pass through the drum sieve and combine with the cream.
- 4 Mix ½ of the chicken mousse with the mushrooms, add fresh, chopped herbs, chicken thighs and crushed macadamia nuts.
- 5 In the chicken silicone mould, spread a thin layer of simple chicken mousse, then place the calibrated chicken breast and apply the mushroom chicken mousse. Cover with cling film,
- 6 Cook in the steam at 100c until it is fully cooked, around 25-30 min,

- 7 Take the stuffed breast out of the mould and blowtorch.
- 8 Brush the chicken with reduced jus.
- 9 On top of the chicken spread some chicken skin crumble and caramelized macadamia nuts.
- 10 Cut into two, serve one half per portion.

Stuffed potato fondant

- 4 big potatoes
- Fresh thyme
- 50g diced shallot
- 50g mushroom
- 50g butter
- 100g cooked chicken thighs from the sauce
- Fresh parsley

- 1 Peel the potato and trim to a 2cm high disk. Cut out a 5cm width circle piece. Cook in salted water.
- 2 When cooked, using a smaller cutter cut out the inside and blowtorch the edges.
- 3 Sweat shallot with butter, add chopped mushrooms and cook until dry.
- 4 Add cooked, shredded chicken thighs. Mix all well, Add macadamia nuts for crunchiness and fresh chopped parsley.
- 5 Stuff the cooked potato with chicken and decorate with thin slices of asparagus and caramelised macadamia nuts.

Sauce

- Bones, carcass and trimmings from the corn-fed chicken
- 250g diced carrot
- 100g diced onion
- 200g diced tomatoes
- 100g diced celery
- 20g red wine
- 1 litre chicken stock
- Fresh thyme

- 1 Caramelize the cut chicken bones and trimmings in the oven. Place the chicken in the pot, add vegetables and cook for a little while to caramelize the vegetables.
- 2 Deglaze with wine, reduce and pour in the stock. Add fresh herbs and cook for about one and a half hours, skimming all the fat from the surface.
- 3 Pass the sauce through the chinoise and keep reducing, save the chicken thigh meat for rillettes.
- 4 Pass the sauce through the sieve and serve hot.

Asparagus garnish

- Fresh asparagus
- 50g butter
- Salt, pepper

- 1 Trim and clean the asparagus.
- 2 Blanch in the salted water and refresh.
- 3 Reheat asparagus in the foaming butter with salt and pepper.

ONE OF HOSPITALITY'S BEST KEPT SECRETS

FOOD SHOW – CULINARY ARTISTRY AT ITS BEST

‘Cooking is like painting a picture or writing a song...’

No truer words for Max Uyanik and Andrew Gosling, Co-Owners of the UK’s most creative event caterer, Food Show – a company renowned for its culinary brilliance.

Food Show is all about ‘chef-led’ events – whether aspirational private parties, enchanting weddings, or corporate extravaganzas.

This hidden gem sits within the Chaîne’s membership and indeed, Chaîne members may remember the stunning Farewell Dinner that concluded the 2019 Chaîne Grand Chapitre in London at the White Tower at The Tower of London, where Food Show presented us with the most incredible menu that left a lasting memory with all who attended. It was fine dining at its very best...

And with an exceptional ability to conceptualize and deliver extraordinary stand-out events that blend visual appeal with culinary artistry in equal measures, Food Show has left an indelible mark, leading the way in what is perhaps, a lesser-known part of the hospitality market.

At the helm of this remarkable enterprise, is a lasting partnership between the talented Max Uyanik, and Food Show’s Founder and Chairman – the award-winning hotelier and restaurateur, Andrew Gosling. Together, they’ve taken Food Show to the top of its game since it was founded some 36 years ago.

Whilst starting his career as an Agriculture and Food Engineer in 1996, from the moment he took a temporary job working at a brasserie, Uyanik knew that becoming a chef was what he wanted to do with his life. He went on to study catering at Westminster Kingsway College and Thames Valley University, graduating with distinction.

He honed his skills to offer a gastronomic experience like no other and gained valuable work experience at notable London Restaurants including Bibendum Kensington, Bluebird Chelsea, Troubadour on Old Brompton Road, and the iconic River Café in Fulham before venturing into the world of private events catering.

Here he started to work with a selection of London’s top catering companies including Rhubarb, Mustard Catering, Alison Price & Company, Admiral Crichton and Crate Food and Party Design where he worked as Senior Sous Chef for four years before making the move to Food Show in 2007 as Head Chef.

And it’s with Food Show where Uyanik cemented his passion for fresh seasonal and sustainable produce, interpreting Food Show’s cuisine in a modern, refined way that fuses flavors, textures, and aromas. His intricate

knowledge of food has played an integral role in raising the bar across the business and rising swiftly through the ranks, he now co-owns the business with Andrew Gosling.

Uyanuk’s expertise and culinary prowess have earned him a well-deserved place amongst the culinary elite, yet despite his extraordinary talent, Food Show remains one of the best-kept secrets, quietly orchestrating awe-inspiring events that captivates the senses and delivers outstanding results. And deliberately so....

‘Our events are highly aspirational’ says Uyanik, speaking to the Chaîne. ‘The concept of ‘aspirational’ holds a unique place in our consciousness aligning to exclusivity, luxury, and elevated status and it’s a delicate balance between wanting to shout our skill and offer from the rooftops against the exclusivity factor and the knowledge of offering something very special that is unique to our customers’.



‘You take an empty page and create something spectacular from start to finish and it’s an incredibly rewarding and exciting experience’



Max Uyanik



Andrew Gosling



‘Whether we are working on a dazzling wedding, a high-end party, a prestigious Royal gathering or corporate extravaganza, the success is all in the detail.’

‘It’s a blank canvas’ he continues. ‘You take an empty page and create something spectacular from start to finish and it’s an incredibly rewarding and exciting experience’.

His passion for learning continues to this day. When not at the helm of Food Show Uyanik spends his private time with unpaid placements in the kitchens of many Michelin-starred chefs where he continues to take inspiration from the likes of Nuno Mendes, Joël Robuchon London, Mendes, Tom Aikins, Jason Atherton, and Hélène Darroze at The Connaught, amongst others.

And his creations continue to be nothing short of breathtaking. Focusing on menus with British and European influences, he adeptly combines visual beauty with textures, flavors, and aromas resulting in a symphony of taste sensations that delight the palate. Each dish tells a story, evoking emotions and taking guests on an unforgettable gastronomic journey.

Uyanik has some incredible memories to draw on. He recalls one particular event at the home of the Duke of Wellington at Apsley House saying ‘his dining room was the most beautiful dining room I have ever seen. We created a special culinary experience for a wedding reception for The Duke and his family, with nearly 80 guests for an evening I will never forget’.

According to Founder and Chairman, Andrew Gosling, Food Show’s mastery lies in its ability to seamlessly blend imaginative themes with carefully crafted menus. From the moment an event is conceived, Food Show’s team of visionaries work tirelessly to transform ideas into reality. He says:

‘Whether we are working on a dazzling wedding, a high-end party, a prestigious Royal gathering or corporate extravaganza, the success is all in the detail.’

‘Every one of our team is meticulous about the detail across every aspect, from the visual aesthetics to the culinary experience. Everything we do harmoniously complements the overall theme and delivers a breathtaking result’.

A familiar face within Chaîne, Gosling has remained a powerful force within Food Show for 36 years, bringing immense experience and flair that has been central to the company’s success. He has a forensic eye for detail, beautiful design, and consummate customer service. His mission for Food Show has never changed – to create beautiful and unusual food-based events that stand head and shoulders above the crowd, delivering ‘magic and sparkle’ to the company’s customers.



Chaîne members may remember Gosling for his work in creating Cliff House Hotel in Southbourne, transforming a former Salvation Army Hostel into a stunning boutique hotel – for which he won numerous awards.

Food Show works with the most prestigious venues in the land including all four historic Royal Palaces. Its client list reads like a ‘who’s who’ of aspirational brands including Aston Martin, Dom Perignon, and Fortnum & Mason and it also works with Embassies across London in the creation of events for international guests – something which they have become highly adept at delivering.

In an industry that often thrives on publicity and hype, Food Show quietly lets it work speak for itself. The team’s focus remains consistently on delivering unparalleled experiences which surpass expectations.

By staying true to Uyanik’s creative vision and maintaining an unwavering commitment to quality, Food Show has earned the respect and admiration of both clients and industry insiders – forever changing the landscape of event catering and culinary artistry.

Caroline Hole-Jones



Tell us about your family and hospitality...

'My great grandfather started it really. He had oyster beds in Whitstable, selling his daily catch to the locals. Then his son – my grandfather, Bernard Walsh – joined him, while his wife ran the original Wheelers in the town. But misfortune struck when the oyster beds were poisoned by The River Thames. Young Bernard had to find a new profession. At the time, his sister was an international ballet choreographer, so - armed with a few steps from her – he found himself in the chorus of a West End musical.'

Fate intervened. Falling for one of hairdresser Raymond 'Mr Teasy-Weasy's' models, Bernard was told that marriage was out of the question unless he found himself a 'proper job'! He knew about shellfish, so, he set up a stall in Old Compton Street, that quickly became the first Wheelers Oyster Bar in London.

The Second World War interrupted everything, and Bernard had an 'interesting' time with M16. Sadly, his wife died, leaving him with a toddler and a baby to bring up, alongside the Wheelers business. 'It made my mother Carole, that toddler, very independent', smiles Michael.' After the war, Wheelers really took off, so as she grew up, she worked in the family business, developing the restaurants. But she always wanted to do her own thing'.

In the early '70s, Carole – now married to Ronnie Emmanuel and with young children of her own – bought a half share in a small but idyllic restaurant west of London beside The River Thames, called The French Horn. 'It was a perfect place to bring up a family,' Michael explains. 'It gave us life in the country, with fresh air and a river running by – we all pitched in to help from a very early age.'

'In 1984, the family sold Wheelers and took over The French Horn completely. It has been in their hands ever since - still owned by Carole and her children Michael and Elaine, who run it.'

So how did you start in the business?

'It was always my destiny, from the age of 10, when I would serve guests coffee on the terrace. The family policy was that anyone with a day off should get involved. And I did. It was a way of life, and I learned by osmosis as I grew up.'

But Michael needed to know more about running a restaurant, starting at the bottom. A week after leaving school he found himself working in the kitchens at Langans, under Richard Shepherd. Six months on, father Ronnie got him a placement with Paul Bocuse in Lyon. 'He said Paris was no good because too many people spoke English! So, in 1985, I joined Bocuse as a traditional apprentice, moving to chef tournant – covering all



'On the grill' with:

Michael Emmanuel

***Maître Restaurateur,
Managing Director
The French Horn***

Michael Emmanuel is the Managing Director of The French Horn, the well-known restaurant with rooms on the banks of the River Thames at Sonning. He is also the fourth generation of his family to work in hospitality.
It's a fascinating story...

sections when chefs were away. It was the best grounding ever – and rather like being in the third year at boarding school again. I learned not to be a pushover, and to get on with everything without complaint.'

After three years, Michael was fortunate to join Roger Vergé, in his Michelin three star Moulin de Mougins above Cannes – just at the start of the Film Festival. 'It was fast and furious, but great fun', he recalls. 'There were just five of us in the Brigade, serving 240 covers a night.'

But again, fate stepped in. A year later, and on his way to another job in Paris, Michael took a skiing trip with his father. Ronnie broke his knee, so Michael returned to England to help him at The French Horn, this time with front of house. 'Then my father had a heart attack, so I stayed longer – and looked around. It might have been the last place I thought I would end up, but it felt like coming home. I settled in, married, and took up hunting and race-riding as an amateur jockey. My grandfather had been a great supporter of racing as an owner and sponsor, so it was a natural fit. And the only competitive sport that fitted in with my 'day job'!

Thirty years on, tell us about The French Horn and your plans

I believe that if it's not broken, don't fix it. Our guests might feel that nothing ever changes here, but underneath we must keep up with the times – modernise systems, increase levels of service experience, evolve the menu, while keeping our 'classics', and refreshing the décor.

We have always been a restaurant with rooms rather than a hotel. Originally, there were three bedrooms, now there are twenty. It keeps us on our toes....

And what about your kitchen. Any future Chaîne Young Professional stars there?

Absolutely. We have a fantastic Brigade, under the leadership of Josiane Diaga, who has been Head Chef for fifteen years. They are young, talented, and French – here on a sponsorship scheme. All could go on to become Head Chefs given time. So, watch this space!

And in your career, who has been the greatest influence?

Without a doubt, my grandparents and parents – who gave me my work ethic, then Richard Shepherd who encouraged me in my first job, Paul Bocuse who showed me the value of the freshest ingredients, and Roger Vergé, who taught me how to deliver three star quality for large numbers.

Talking of the Chaîne, what does membership mean to you?

For us, it is a stamp of quality. Whatever the size of the establishment, to be a member is a mark of excellence. Sadly, I don't have time to get involved with the Chaîne myself, but we are always delighted to see members at events organised by the Cotswold Bailliage. And dining with us independently.

Apart from The French Horn, which is your favourite restaurant?

That is hard, as my favourite restaurants are all now under new management! I would nominate the best restaurant outside London – Alain Roux's Waterside Inn at Bray. And when John Burton Race and Marco Pierre White were cooking, they were the best British chefs around.

And finally, on that desert island, what would your meal be, and who would cook it?

No question about that. It would be steak, chips, and salad – cooked by my mother. And washed down with a decent red Burgundy.

Fiona Campbell



63rd GRAND CHAPITRE 27 September – 1 October 2023

WONDERFUL WARWICKSHIRE
Our 63rd Grand Chapitre is only next month



This year's programme that the team have put together promises a rich and varied fare for even the most experienced traveller. Plus the whole experience has the benefit all Chapitres bring, which is to mingle with members from far and wide and to re-kindle friendships. Together with great food and wines, this is a truly joyous occasion.

Some events such as the Aston Martin trip are sold out, some others close to being so, therefore if you have not done so, please sign up right away. If you select particular events do not miss the Gala Dinner on Saturday evening at The Belfry. This year the induction of new members and promotees will take place immediately prior to the dinner.

Download a copy of the programme from the Chaîne website



Diary Dates

Make a note of these dates in your diary.

International Jeunes Sommeliers
Competition, Ljubljana, Slovenia
15–16 September 2023

GB Grand Chapitre, Warwickshire
27 September – 1 October 2023

International Jeunes Chefs
Competition, Istanbul, Turkey
8 October 2023

OMGD Winemaker Dinner, London
24 November 2023

Young Chefs Competition,
Kingston on Thames
10 April 2024

Young Sommeliers Competition,
London
15 April 2024

Young Professionals Awards
Dinner, London
10 May 2024

World Chaîne Day
20 April 2024

GB Grand Chapitre, Glasgow
10–14 July 2024

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