



WINTER 2023

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

YOUNG PROFESSIONALS

Young Sommeliers and Young Chefs Competitions

NEW APPOINTMENTS

Congratulations to our newly-appointed officers

ON THE GRILL

With Sally Beck, General Manager, The Royal Lancaster

63rd GRAND CHAPITRE

Warwickshire



SAVE THE DATE

Join us in Warwickshire for this year's 63rd Grand Chapitre
28 September – 1 October 2023



In this issue...

International Young Chaîne Competitions 2022



Wiesbaden and Mexico City were the respective locations for the Chaîne's International Young Sommelier and Young Chef Competitions in late 2022. Each year these respected competitions showcase the talented individuals who take on the challenge, giving them invaluable experience and acting as springboards for their burgeoning careers. Discover who participated and who the truly deserving award winners were...

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Make a note of these dates in your diary

Grand Chapitre, Oxford – City of dreaming spires



Grand was just the right word for GB's 62nd Chapitre, with 'The city of dreaming spires', Oxford, providing just the right backdrop for the splendid array of food, wine and fellowship. Vaulted college dining halls, an ancient church, a palatial palace, a famous theatre, even a boathouse, all played their part in this memorable long weekend.

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22 2023 Grand Chapitre

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On The Grill – Sally Beck, Managing Director of The Royal Lancaster



The Royal Lancaster London has been the splendid setting for some of Chaîne GB's grandest dinners, anniversary, and award events of recent years. So, we are delighted that its General Manager, Officier Maître Hotelier Sally Beck, has agreed to some gentle 'grilling' and revealed her career path to its prestigious door.

More ways to get news from Chaîne GB



ChaîneGB



@ChaîneGB

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



My best wishes for a successful and rewarding year ahead.

Last year was a tough year as we came out of the pandemic with many businesses in the hospitality industry struggling. The resulting job losses meant a small drop in our membership. Happily, things are brighter in 2023 and I encourage you all to look to introduce new friends

and colleagues to our wonderful organisation, and to support our professional members.

I am delighted to announce the appointment of two new Baillis: Brenda Bedborough in London City Bailliage and Matthew Randall in Thames Valley Bailliage. More details later in this issue.

Following two very successful young professionals' competitions last year we are looking to do even better this year. The Young Chefs Competition will be run over two days 13/14th April in Unilever's development kitchens in Leatherhead. Then the Young Sommelier Competition takes place on the following Monday, 17th April, in the Savoy Hotel in London.

In May, we return to The Dorchester Hotel to celebrate the achievements of these talented young people at our Awards Dinner.

Looking at the Bailliage programmes around the country, we all have a wonderful choice of really interesting venues for the year ahead. Our Grand Chapitre in Warwickshire at the end of September lives up to this with some stunning dinner venues, combined with the normal mix of cultural trips and the opportunity for new members to be inducted.

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral



For 150 years, Zwiesel Glas has been producing the very best glassware

Our stem and barware is preferred by many professional establishments because of its superior refinement, design and durability.

SIMPLIFY is an ultra-fine, mouth-blown range for discerning wine lovers. SIMPLIFY was designed to work with a wine's characteristics, so each glass can be used to serve red, white or rose wines. An innovative approach that has won two design awards.

Our aim is to enhance your pleasure by providing superb stem and barware. We have solutions for wine, cocktails, beers and soft drinks.



ADIT is a supporter of the Chaîne des Rotisseurs Young Sommeliers Competition.

For more information: please visit www.aditrading.com/Simplify or email sales@aditrading.com



Mike Galpin & Teresa Day



Philip Evins and Norbert Simon



The Keble Brigade



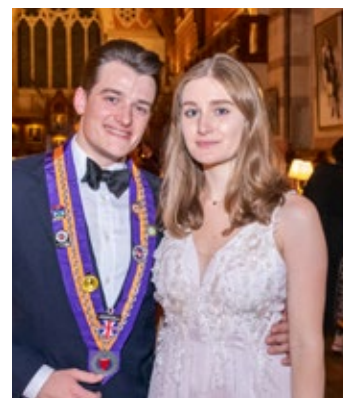
Maxine Taylor and Raymond Charmak



Richard & Christine Maxwell



Ellie & Tim Moore



Ryan Duffy & Oliwia Puto



Edna Santos dos Romos and John Hyde



Christine & Norman Wallage



Fadwa Rahhou & Oliver Zeitoun



Susan Bradford & Leslie Cuthbert



Jill & Peter Welsh



Linda Liu Bearne and Gabriela Fok



Moirra & Peter Brown

INTERNATIONAL FINAL OF THE 2022 JEUNES CHEFS RÔTISSEURS COMPETITION



Credit: Carlos Urquijo

The 2022 International Final was held at Le Cordon Bleu in October in Mexico City. It was an inspiration to see so many young chefs on show, especially after the challenges of recent years. And what a competition Mexico put on!

Competitors came from seventeen different countries and Great Britain was represented by Liam Rogers from The Gleneagles Hotel in Scotland who cooked his heart out. The top spot was taken by Norway's Tonje Svee, followed by Otto Valtteri Hietomies of Finland in second place and Joshua Ross from New Zealand in third.

As always it was an amazing experience for all involved. The Young Chefs were treated to fantastic dining experiences in establishments including Azul Historico Restaurant, Balcon del Zocalo & Bajio, as well as an historical tour and lunch at Xochimilco before the big day of the competition.

This saw the opening of the infamous black box. This year's main protein, advised one month in advance, was sponsored by Canada Beef and was both a strip loin and short rib that had to be served at the same time. Other ingredients in, as always, a very challenging box included river prawns, oysters, Jerusalem artichoke, pineapple, and raisins – plus a large selection of fruit, vegetables, herbs, and starch options.

The chefs had just 30 minutes to write a menu from these black box and common table ingredients, with three and a half hours to cook a three-course meal for four covers. The chefs were watched all the way by the kitchen jury who were marking from start to finish. Then came the tasting and marking by the panel of international judges.

The awards ceremony was held at The St Regis Hotel which provided the perfect setting for the announcement of the winners,

and the dinner to mark the end of this year's well-fought competition. The baton was handed over to the hosts for 2023 competition which will be in Istanbul in Turkey.

Huge thanks go to David Tetrault, president of the competition, the judges, the organisational and support teams, to all at Le Cordon Bleu and, of course, to the competitors and their enthusiastic supporters. A great deal of effort and detail goes into these international events.

Well done, Liam. With his skill and enthusiasm, we are sure that he has a great future ahead of him.

Ben Purton

'The awards ceremony was held at The St Regis Hotel which provided the perfect setting for the announcement of the winners, and the dinner to mark the end of this year's well-fought competition'



Liam Rogers



Tonje Svee

SUCCESS FOR SOMMELIER FREDDIE JOHNSON IN WIESBADEN

The 2022 internationals finals of the Chaîne Jeune Sommelier Competition were held in Wiesbaden, capital of the state of Hesse and centre of the famous Rheingau wine region. The winner was Elliot Björkman from Sweden. Freddie Johnson, representing Chaîne GB, won third place overall and was also awarded the Tasting Trophy. A great achievement. Bravo Freddie!

Sommelier at The Fat Duck since September 2020, Freddie has had a lifelong passion for restaurants. He left school to train and work in high-end kitchens. He then moved to the front of house and enrolled in an International Wine Business Degree course at Plumpton College. Graduating with a BA (Hons 1st Class) in 2019, he went on to pass the Level 4 WSET Diploma.

After a summer stage in Saint-Émilion and Pomerol, Freddie sought to embark on a career working in and around the high-end London on-trade. Following 12 months as Sommelier and Wine Buyer at Church Road in Barnes, he joined the famed Michelin 3-Star Fat Duck in Bray.

Prior to the start of the competition competitors visited two of the region's best-known vineyards. First Allendorf, where the owner, Fritz Allendorf, led the group through an experiment of the effect of light on the taste of wine, and followed this with a superb tasting tutorial. Then on to Schloss Johannisberg, a glittering estate on a hill overlooking the Rhine, where lunch on the terrace was followed by a visit to the 900-year-old cellars and a tasting master class.

A day and a half of competition was followed by an Awards Ceremony and Gala Dinner in the Hotel Nassauerhof. Sharing this with other young sommeliers from around the world this will be an experience that Freddie says he will always remember and always value.

'Freddie, representing Chaîne GB, won third place overall and was also awarded the Tasting Trophy. A great achievement'



Judging expertise



Winner, Elliot Björkman



Countrywide *with the Chaîne*

COTSWOLDS ARE MILEAGE AWARE AT LUMIERE

The final gathering of the year for the Cotswolds Bailliage took place at the award winning Lumiere in Cheltenham. This bijou restaurant is tucked behind the Promenade on Clarence Parade. During the pandemic the production of restaurant ingredients from the family smallholding was increased, including varieties not usually commercially available. This handpicked produce featured in each course on our plates.

What luck to be amongst this group: greeted with such hospitality, smooth service, delicious dishes, and perfectly curated pairings which were greatly enjoyed by us all. The non-alcohol pairing, as well as the fish alternative to the venison, was also appreciated.



Each course, from the canapés presented at the table to the dessert, served up new delights – sourced locally and cooked with care and panache by Chef Jon, who was working alone in the kitchen. The Woodchester Valley Vineyard Reserve Cuvée had travelled less than 20 miles, but would stand up to a similar bottle crossing the channel and logging almost 400 miles.

Restaurant Managers, Helen and Matthew, introduced each dish and the associated flight. Our first course with smoked eel from the River Severn and Wye was revealed with a flourish, a puff of smoke and pops of salty caviar set off its dense texture. The eel was balanced by the 2021 Koster-Wolf Riesling from a winery founded in 1648, now cultivated by the eleventh generation using eco-friendly low yield plantings.

'Time Waits for No One' Finca Bacara 2018, a Spanish organic wine with 100% Monastrell grapes stood up to our blackberry garnished tender venison, as did the hen of the woods mushroom which provided an interesting texture to the dish.

On to a dessert of a soufflé elevated with a concentrated sauce of damson from the kitchen garden. The accompanying liqueur made from plums (ume) preserved in the finest Ginjo Sake provided a smooth rich and warming counterpoint, albeit clocking around 6,000 miles to tickle our palate!

A truly fitting conclusion to 2022 with a very special luncheon indeed.

Jacqueline Horsfield

An update from...

THE
CLINK
CHARITY

The Clink Charity has received wonderful support this year from the Chaîne des Rôtisseurs and other philanthropic organisations. Following two years of lockdowns, restaurant closures and an almost complete cessation of training in our various projects, 2022 felt like we were starting over. At the beginning of the year, we had barely 100 students in training with most being early in their qualifications. Many prisons remained in full or partial lockdown until the middle of 2022, affecting both access to our training and the ability to complete qualifications.

As we come to the end of 2022, I am delighted to report that we will have trained over 500 people in prison this year – a remarkable achievement. With the help of our support staff, 72% of all Clink graduates released this year have gone into employment. That compares with just 17% of the prison population overall.

Our Clink Restaurants gradually reopened, and we were delighted that The Clink Brixton was awarded a global Travellers Choice award for 2022, due to its excellent diner reviews on TripAdvisor. The Clink Restaurant in HMP High Down reopened in June and, as its first event, welcomed the Bailliage de Thames Valley to a Bastille Day themed lunch in July. Our fantastic Clink Ambassador and Thames Valley member, Vic Laws MBE, has been training front of house staff in HMP High Down which has been fantastic experience for them.

Sadly, The Clink Restaurant in Cardiff closes this year after 10 years, however, we will retain a presence in Wales through our Clink Kitchens project. Our Clink Kitchens project ends the year in more than 30 prisons training people in prison kitchens to NVQ Levels 1 and 2 in Food Preparation and Cookery. This project alone has seen over 200 men and women go through training in the year.

Our Clink Gardens in HMPs Send and High Down excelled themselves growing high quality produce used in our restaurants while training more than 30 budding horticulturalists.

Clink Events had its best year ever, bouncing back from the pandemic by serving over 25,000 guests in prestigious London venues with food prepared by women in HMP Downview studying for their City & Guilds NVQ Levels 2 and 3, under the supervision of our Chef Trainers.

In 2022, we added a new training facility to our projects with the opening of The Clink Bakery in HMP Brixton. We have recruited two chef trainer pâtissiers who are now training our first students in specialist Pâtisserie and baking NVQ qualifications.

With the expansion of our training facilities, we have more graduates to support into employment. Our support and mentoring team grew to be able to support men and women leaving prison with near-national coverage. They have helped graduates find jobs, accommodation, supported them with specialist equipment and been a listening ear as graduates transition from life in prison to life in society, supporting them to make different choices to stop offending.

It is the support of the Chaîne and others that enables us to continue our work. We simply could not do it without you. We are proud to be members of the Chaîne and Simon McKinnon Brahams and Yvonne Thomas were delighted to be inducted in Oxford this year. Thank you once again for all that you do to help us to help others.

Yvonne Thomas & Gemma Slater

The Clink Charity Ball at the
Royal Lancaster Hotel, London
on Friday 3rd February 2023

Tickets: www.theclinkcharity.org

RONNIE'S OF THORNBURY



REVISITED

Credit: Daniel Sprackman Photography

The Cotswolds Bailliage made another visit in the Summer to Ronnie's, an award-winning restaurant set in the heart of Thornbury. A firm favourite of the Bailliage, it was established in 2007 by Ron Faulkner who used his many years of experience, once again, to create an excellent lunch menu for us all to enjoy.

On arrival, Chaîne friends and guests were greeted with a glass of the excellent Woodchester Valley, Cotswolds Classic Brut, together with tasty canapés, before sitting down to lunch.

A starter of seared Cornish scallops with duck ham, broccoli and lilliput capers was delicious and well matched with Pazo do Mar 'Expresion' Ribeiro Treixadura 2020, Spain. A beautifully prepared cannon of lamb with an unusual combination of salt

baked beetroot, blackberry and ruby chard followed, accompanied by an excellent Carminucci Naumakos Rosso Piceno Superiore 2018, Italy. The strawberry, pistachio and basil with buttermilk and summer fruit bavarois tasted as good as it looked. It was expertly paired with a Balla Geza Kadarisszima Romania 2018 dessert wine.

Vice Échanson, David Joyce, congratulated Ron and his team on a superb luncheon and proposed the Santé. This was a very successful event thoroughly enjoyed by us all. It surely won't be long before Ronnie's will be revisited once again!

Joanne Cook



Chaîne Ecosse celebrates a Champion Young Chef

Scotland: wha's like us* – we have our second Young Chef UK champion! Having already shone in the young professional MasterChef series on TV, Liam Rogers from Gleneagles Hotel, rose above a strong field to impress the judges in the national final of the Chaîne's Young Chef Competition – bringing the title north of the border once more. The greatest triumph since repatriation of the Stone of Destiny!

In celebration, Gleneagles Hotel arranged for Liam to prepare the championship winning menu for a select group of Chaîne Ecosse members and their distinguished guests. What a treat it was to enjoy a champagne reception in the

magnificent Strathearn Restaurant followed by four courses of competition – quality food, prepared without the pressure of competition.

Exquisite food; delightful company; a spectacular setting; a champion chef and patriotic chest-beating – what more could a Chaîne Ecosse member possibly ask for?

William Bruce

*Liam is actually English

COCKTAILS AT TIFFANY'S

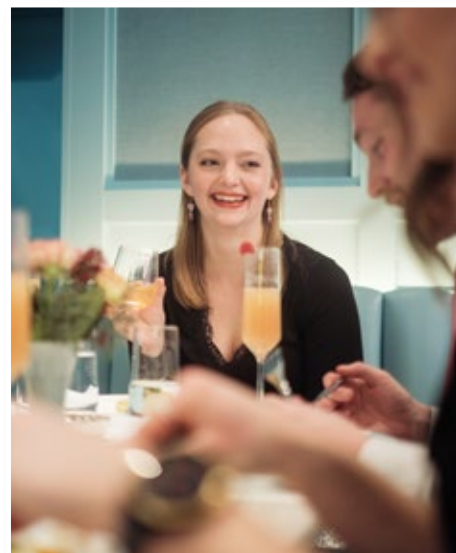
On a festive December evening the Jeune Chaîne, a group of young members of the Chaîne, gathered at the iconic Tiffany & Co's Blue Box Café at Harrods in London for a Christmas party and cocktail tasting event. The evening was organised by Dami Babalola, Vice Chargée de Missions, and generously sponsored by Moira Brown, Dame de la Chaîne of the Yorkshire Bailliage. It was a night of delectable food, delicious cocktails, and festive cheer. As guests arrived at the venue, they were greeted with a Tiffany Champagne Cocktail.

The Blue Box Café, with its chic, elegant decor in the signature Tiffany blue colour, provided the perfect setting for the occasion. The menu featured a variety of drinks, including a City Collins, Rose Gold Bellini and a classic Espresso Martini.

In addition to the cocktail tasting, guests enjoyed tasting plates, featuring a selection of dishes prepared by the talented culinary team at the Blue Box Café. The menu included Cumbrian beef tartare, Gigha halibut, and a decadent Valrhona chocolate tart for dessert.

As the night came to a close, guests enjoyed their final drinks in the luxurious surroundings of the Baccarat Bar. It was the perfect way for the Jeune Chaîne and friends to celebrate the season, and to toast another successful year.

Dami Babalola



THE EARL OF MARCH



When Covid-related sickness meant that the programmed Solent Bailliage Summer event was cancelled, literally at the very last minute, professional member Giles Thompson stepped in to arrange a wonderful, alternative event at his Earl of March country restaurant and pub in Lavant near Goodwood.

Giles is the Solent Vice-Conseiller Culinaire and a very active member of the Solent Bailliage. His busy restaurant and pub is often packed with motor racing and horse racing fans from Goodwood. Nevertheless, Giles, GM Suzie Rich and their team still had time to arrange and prepare a wonderful three course dinner for the let-down members and guests of the Bailliage.

Executive Chef Adam Hadwen, ably supported by his brigade provided the most outstanding meal for Solent members and their guests. No less than six canapés were on offer, including one with the most excellent

Colchester oysters and another of a small cup of the most delicious lobster bisque. Ashling Park's award-winning NV sparkling rose was the perfect accompaniment.

Seared Devon Scallops accompanied by Picpoul de Pinet was the sensational starter and if this was not delicious enough, we were then treated to perfectly cooked Roasted Southdown Lamb with Dauphinoise Potatoes, Broccoli and an outstanding 2018 St Emilion. The Earl's Summer Platter completed this superb meal and was in excellent company with Portal Muscatel Reserva from the Portuguese Douro.

Any concerns about the cancelled venue were soon forgotten. Giles' very special dinner at his excellent and very popular establishment was thoroughly enjoyed by one and all.

John Wigg

THE BLUE JASMINE AN INFUSION OF SOUTH EAST ASIA



The Wessex visit to the Blue Jasmine restaurant had been eagerly awaited following the very successful finale to last year's Grand Chapitre in Southampton. This fine-dining Chaîne restaurant, specialising in refined and imaginative Southeast Asian cuisine, is overseen by Executive Chef, Maître Rôtisseur, Daren Liew.

As The Blue Jasmine is located in the Ocean Village Marina, members enjoyed being on the terrace close to the waterside whilst nibbling canapés and sipping a glass of Danebury Vineyard's Cossack Brut, kindly donated by the vineyard.

Once diners were seated in the elegant dining room, the dishes quickly began to arrive. All were a superb feast for the eyes as well as the stomach! Two of the signature dishes created by Chef Daren deserve a special mention.

Firstly, the Sarawak black pepper roasted duck and pancake. The duck goes through a seventy-two-hour journey in the kitchen. After marinating in a blend of several Southeast Asian spices, including the famous Sarawak black pepper, the duck air-dries using ancient methods. It is then smoked in cherry wood containing natural sugars, producing a caramelized layer on the skin. This slow process provides a truly delicious duck with crispy, delicate skin

and succulent meat.

Wonderful though this was, the course voted 'Dish of the Day' was the Truffle Chilean Seabass with Thai baby garlic, candied ginger and wild yam. A succulent chargrilled Seabass 'swims' in an Asia inspired sauce. A traditional method of brewing dating back a mere 1400 years, infuses Asian vinegar with a smoky tone. When added with lightly toasted miso, it gives not only a special fragrance but also nutritional benefit to the dish. Truffle provided the finishing touch, bringing a luxurious aroma and elevating this sensory experience to new levels.

The wines accompanying the main courses were Danebury's Schönburger or Mucchietto Primitivo. H Mendoza Moscatel la marine accompanied the aptly named dessert — Pearl of the Orient.

Our lunch was expertly overseen by the Restaurant Manager, Maître Restaurateur, William Chee King Tan who ensured that everything ran smoothly. Wessex Bailli Paul Smith gave well-deserved thanks of appreciation to William and his team, and to Head Chef, Maître Rôtisseur, Kim Leng Tan (Chris) and his kitchen staff. This was a superb meal, beautifully executed.

Janet Evins

COTSWOLDS SAY 'GRAZIE MILLE E BONGIORNO' AT THEIR 25TH ANNIVERSARY CELEBRATION

The Cotswolds Bailliage celebrated its 25th anniversary in the Autumn with a luncheon held at La Terra restaurant in Bath. La Terra, owned by Vito Scaduto, opened at the end of 2021 and Vito, an old friend of the Bailliage, put together an excellent Italian menu paired with Italian wines. The luncheon was also an occasion where we said 'Grazie Mille' to outgoing Bailli Alan Cox and 'Bongiorno' to Jacqueline Horsfield who took over as Bailli on 1st October. On arrival at the restaurant, Chaîne members and guests enjoyed a glass of Rotari Cuvée 28 Brut Rosé Conte Vistarino NV, Trentino whilst chatting with new and old friends.

Once we were seated for lunch, Vito talked enthusiastically about the wines accompanying each course. We started with tuna carpaccio, dill mayonnaise, caper, radish and citrus dressing. This was very light and fresh and complemented by a Vespaiolo DOC Breganze 2020 Maculan. A classic risotto Milanese followed made with beef stock – a most delicious dish. The next course was Creedy Carver duck breast with a sloe berry jus, accompanied by an excellent Tre Saggi 2017 DOC Montepulciano D Abruzzo. A dessert of honey and rosemary pannacotta with apple and plum compote completed this taste-of-Italy menu and was paired with Torcolato DOC Breganze 2019 Maculan.

Alan Cox was presented with a signed card and a case of wine from his friends at the Bailliage with grateful thanks. New Bailli Jacqueline congratulated Vito and his team for this excellent lunch and for the very good and welcoming service. A splendid occasion to celebrate our 25th anniversary!

Joanne Cook



Alan Cox and Jackie Horsfield



RECTANGULAR TABLE TALKS AND LUNCH FOR THE LADIES OF WESSEX

The Great Hall in Winchester is home to the legendary Arthurian Round Table, which has hung there since 1348. The Ladies of Wessex found the rectangular layout of the tables in a private room at the 18th Century Wykeham Arms was equally, if not more, conducive to talking as that famous round table!

Situated in winding lanes close to the Cathedral, this Coaching Inn venue usually hosts the ladies' lunch in summertime. On a grey, drizzly day in November the welcome was equally warm as we were greeted by General Manager and Maître Restaurateur Jon Howard and a white wine spritzer. We were delighted to find that Head Chef Luke Emmess was back in the kitchen, though this delicious lunchtime menu was actually devised and created by Senior Sous-Chef Tony Croxton.

It included a choice of two dishes for each of the three courses. The crab chawenmushi starter was crisp and crunchy with apple and cucumber sprinkled with lime. Those who chose the main course of loin of cod found it light and moist, whilst enjoying all the other ingredients on the plate –

seaweed gnocchi, cucumber, wasabi, mussels, sea herbs, grapes, hazelnut and pesto – served with Chalk Hill Seyval Blanc 2015. The two tasty and intricate amuse bouches served during the meal were also amongst its highlights.

After lots of wide-ranging talk 'n' chat, dessert and coffee, Conseiller Gastronomique Janet Evins proposed our genuine vote of thanks. She and Chef Luke also opened up a mini - Q & A session. Again, that friendly rectangular table arrangement encouraged questions and discussion.

The assembled Ladies of Wessex unanimously agreed that as these lunches were so enjoyable there should be two in a year rather than just one. The Men of Wessex are always offered the option of an informal lunch on the same date, in a hostelry somewhere in Hampshire, so they too will surely approve of this proposal!

Janet Epton

A FESTIVE MENU AT MOSIMANN'S

A crisp winter's day in London was the perfect time to enjoy the warmth and camaraderie of the Chaîne in the wonderful space that is Mosimann's in Belgravia, London. Established by Anton Mosimann OBE and now jointly managed by Mark and Philip Mosimann, this prestigious club has a delightful ambiance and is perfect for the festive season.

We were delighted to have guests from Taiwan, Mauritius, Colorado, Switzerland, and Malta for an added international flavour. An excellent start to our afternoon began on the mezzanine floor with Laurent Perrier Brut NV and interesting canapés. Moving into the wonderful dining room downstairs, we were overwhelmed by the lavish Christmas decorations and fabulous table settings.

The Starter was a delightful Seafood Symphony comprising smoked Scottish salmon and trout roulade, smoked mackerel, green apple, horseradish crème fraîche and Dorset crab and celeriac

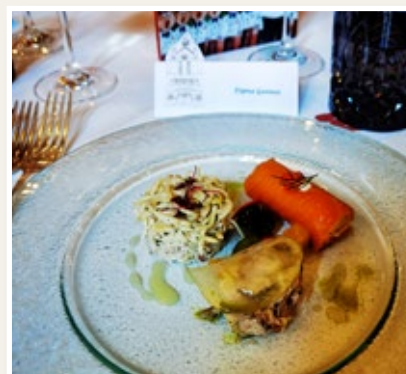
remoulade. Mosimann's own Chablis, Domaine Bachelier Bourgogne matched all the flavours perfectly.

Guests then chose between roast saddle of Scottish venison with a spätzle juniper berry sauce or seared fillet of British beef with a thyme jus. Both were superb, especially with Mosimann's Pinot Noir, Lapalus Maurice et Fils Bourgogne.

A wonderfully ripened Vacherin Mont d'Or was served with walnut and raisin bread, before the very special Mosimann's Christmas pudding. This, with the unusual combination of champagne sabayon and cinnamon and clove ice cream, worked so well particularly with the silky texture of the Mas Amiel, 2020 from Maury.

Mark Mosimann oversaw this perfect afternoon for us. We were delighted to present a Chaîne plate to the marvellous staff who had created, prepared and served this festive feast.

Peter George



MARVELLOUS MALTA

SUNSHINE AND BLUE SKIES



A group of GB members headed south at the end of October to attend the 40th Anniversary Grand Chapitre of the Bailliage de Malte. Sunshine and blue skies greeted us.

We were anticipating that the architecture and cuisine of this island, at the crossroads of the Mediterranean, would be influenced by many nations and were not disappointed. The programme included visits to the old capital of Mdina, the fortress city; to the current capital, Valetta; and to the Three Cities on the northern side of Grand Harbour... not forgetting a few harbourside lunches as well.

The warmth of the hospitality was outstanding: even in formal occasions such as the induction of members, the ambience was always extremely friendly. The Gala Dinner in the Corinthia Palace Hotel was preceded by an Induction at which Philip Evins was the Inducting Officer, and the meal truly reflected this island nation.

Our thanks to Bailli Délégué Joseph Xuereb, Chancelier Charles Gatt and their team for making the group feel so welcome. Congratulations to them for the whole organisation of the weekend's activities.

Bravo!



James Bearne, Elizabeth & Anton Mossimann, and Linda Lou Bearne

A SPECIAL YORKSHIRE DAY

The Yorkshire Bailliage celebrated Yorkshire Day at Grantley Hall, one of the jewels of Yorkshire. Festivities commenced with a Ruinart champagne reception where Bailli Gill Kendall proudly presented General Manager, Andrew McPherson, with his ten year Commandeur Pin. We were also thrilled to welcome a group from the Scottish Bailliage: Bailli Sheila Douglas, and Chancelier Honoraire, Philip Douglas, together with Ian and Margaret Bailey.

We were seated in The Orchard, which has a lovely inside-outside feel, with its views of both countryside and gardens.

The barbeque included fillet steak and lobster and was beautifully cooked by Chef, Craig Aitcheson. A jazz band provided wonderful entertainment.

At the end of the meal, Andrew very kindly treated us all to a tasting of their newly launched, Shaun Rankin label champagne, together with a new addition to the sparkling wine list at Grantley Hall, the Hattingley Valley, Blanc de Blanc, a British sparkling wine from Hampshire. A fizzing conclusion to a fabulous afternoon.

Christina Yeardley



Christina Yeardley, Gill Kendall and Moira Brown

NEW APPOINTMENTS

Congratulations



INTRODUCING THE NEW BAILLI OF THAMES VALLEY – MATTHEW RANDALL

With a career and passion for hospitality that has seen him travel widely working in Scotland, London, Canada, Dubai, Switzerland and The Seychelles, the new Bailli for Thames Valley is excited to develop a new programme of events to engage members.

Matthew has been involved with the Chaîne for several years. In his previous role at Tate Britain Matthew hosted

events for the London Baillage and, while in Canada, his restaurant catered for an annual gala Chaîne dinner at the Banff Springs Hotel.

He has always enjoyed the camaraderie and enthusiasm for hospitality for which the Chaîne des Rôtisseurs is renowned.

INTRODUCING THE NEW BAILLI OF LONDON CITY – BRENDA BEDBOROUGH

Brenda moved to the UK in 2016. Her varied professional background began with a career in the service industry. Her passion is the service industry... and Italy!

Always an adventurer, she embarked on a voyage in a managerial position with the Silver Seas Cruise Line for nine months. Upon returning to South Africa, she formed an events company 'bringing Italy to South Africa'. Two gondoliers and two gondolas were organised for a grand exhibition on the waterfront in Cape Town. Ferrari and Maserati were amongst the famous brands she promoted.

Brenda also established a service for wealthy individuals, training butlers

and staff for their vast properties. She and her ex-husband (a career diplomat) were posted as Ambassadors to Ottawa for three years, followed by five years in Rome. She formed an association with the British Butler Institute and was persuaded to move to The Cayman Islands to train butlers in the art of Silver Service. Well, who could turn that down?

Her love of food, wine, good company, and the celebration of life allowed her very easily to accept the role of Bailli of London City. She hopes to increase the membership, and to offer exciting venues for celebration throughout 2023.





A GLORIOUS GRAND CHAPITRE

Our 62nd Grand Chapitre was a wonderful return to meeting with friends from all over the country and from all over the world.

Thursday evening's Diner Amical started with drinks in the Italian Courtyard of the Old Bank Hotel, before moving into the Gallery and Red Room for dinner. The evening was packed with members enjoying the best of camaraderie. Chef Rohan Kashid prepared a classic British start to the weekend with a goat cheese and beet salad followed by a generous sirloin steak and sticky toffee pudding.

A full complement of members set off early the next morning for Blenheim Palace for a tour and lunch in the Marlborough Room – dodging the heavy rain between various parts of the estate. The feedback was definite – the Duke of Marlborough, lucky man, certainly built a stunning palace! Others went on a Walking Tour of the city centre. Highlights included the Radcliffe Camera, Bodleian Library and a wander through New College in the steps of Harry Potter.

Time then for the Welcome Dinner in St John's College, when again the rain contrived to put a damper on the planned reception in the Front Quad, so we wended our way to the shelter of a marquee in the Thomas White Quad. Then it was back to the candlelit Dining Hall, which was at full capacity. Members were served a dinner that students could only dream of! This was a particular pleasure after the lean years of Covid-impacted events. Finally, Chaîne GB was able to welcome some 70 members from 17 countries to its Grand Chapitre.

Dating back to 1555, the beautiful buildings provided the backdrop to this first experience of Oxford Collegiate dining for the majority of members. A couple of

highlights of the dinner prepared by Chef Paul Barnes were, first, seared scallops, celeriac purée, tomato salsa, lemon and vanilla oil matched with Joseph Mellot, Sancerre La Chatelaine 2020. Then the main course of Herb crusted rack of lamb, Dauphinoise potatoes, chanterelles, tender stem broccoli, braised heritage carrots, roast plum and port jus – accompanied by the beautifully smooth Antinori, Badia a Passignano, Chianti Classico Gran Selezione 2016.



Darryl & Tanya Thompson



Gala Dinner at Keble College



Dami Babolola and Ben Purton



Janet Evins, Oliver Zeitoun and Elizabeth Mayer-Wildenhofer

On a beautiful, sunny Saturday morning two groups visited Stratford-upon-Avon. Ahead of them was the choice of either a leisurely boat trip on the river or a behind-the-stage tour of the Royal Shakespeare Theatre, plus guided tours of the town under the guidance of Blue Badge Guide Helen Smith. Lunch in the theatre's Rooftop Restaurant was concluded by an impromptu Santé by Penny Lamb.

Also taking place that day was our Induction Ceremony in the magnificent University College Church built in 1280. Proceedings proceeded swiftly under the baton, or should we say the sword, of our Inducting Officer Norbert Simon, Bailli Délégué of Austria and Membre du Conseils d'Administration et Magistral. The newly inducted or promoted were able to join friends in a celebratory reception. Certainly, a memorable location for all our inductees. A view, considered to be the best of the city centre, awaited those who ventured up the 127 steps of the tower.

Gala Dinners are all special but this year's was VERY special. It was held in Keble College, the first of the 'new' Colleges in Oxford when it was constructed in the late 19th century in the towering Victorian Neo Gothic style. The Dining Hall was built just a little longer than that at Christchurch so making it is the largest in the University, seating some 300 people.

The University team led by Senan Symonds are very obviously experts at putting on large, private, multi-course dinners. They could not have been more helpful. The results showed in the stunning execution of each course by the ever-enthusiastic Head Chef Sarfraz 'Freddie' Hussain. Highlights included the English farm compressed ham hock terrine with homemade piccalilli and a mustard emulsion gel, paired with Louis Jadot, Chateau des Jacques, Moulin a Vent 2019 and the exceptional Main course. Pepper and herb infused, slow cooked venison loin, braised shoulder croquette, beetroot gratin, heritage carrot and a port wine red pepper jus, all

superbly matched with Vina Real, Rioja Gran Reserva 2015 in Magnums.

After such a glorious evening with so many friends, it somehow felt a let-down to be going home the next morning. However, we were again blessed with sunshine and a goodly crowd turned up for lunch and squeezed into the Cherwell Boat House. Final Adieus were made mid-afternoon, with members promising to meet again next year in Warwickshire for the 63rd Grand Chapitre.

'Chaîne GB was able to welcome some 70 members from 17 countries to its Grand Chapitre'



Linda Lou Bearne and James Bearne



Chef 'Freddie' Sarfraz Hussain

Countrywide *with the Chaîne*

GAIL STORMS AHEAD!



On arrival at Ashling Park Wine Estate Solent Bailliage members were met by Gail Gardner, founder and principle of this Sussex-based winery, restaurant, and lodges. Gail led 35 members and guests on a tour of the vines and the winery prior to lunch at the Winery Restaurant.

Gail came up with the idea of a winery when she was living in Switzerland. 'We saw all these vines flourishing in the cool climate and we thought, why not give it a try?' So, in 2013 she came home to Ashling Park, which her parents have owned for 25 years, and persuaded them to give over the 25-acre hay meadow to vines.

They planted 20,000 vines – chardonnay, pinot noir and pinot meunier, the varieties for champagne – taking a punt that the chalky soil and sunny climate would be just the thing for sparkling wine. The punt paid off. Last year Ashling Park won best UK classic cuvée NV sparkling wine at the Wine GB awards. 'The signs are that 2022 will be an even greater vintage,' said Gail. 'Sugar levels in the grapes are excellent – all we need now is some rain before harvest!'

Luncheon followed the tour. Executive Chef David Palmer has been in the hospitality industry for over 40 years, cooking from royalty to

local restaurants with the likes of Rick Stein, Gordon Ramsey and Gary Rhodes. He also headed up the Solent Forts and New Forest collection as group executive chef.

Trying to achieve the extraordinary on a daily basis, David is now concentrating his efforts by leading the team at Ashling Park estate. We saw this on the day. Pointers gin-cured chalk-stream trout, local watercress, pickled cucumber and caviar accompanied by delicious Ashling Park Bacchus was just the starter. The superb main course comprised poached plaice with Selsey crab, Jersey Royals, 'Kench' Sea Greens and a light bisque with the award-winning Ashling Park Cuvée. The delicious dessert was the Chef's very special strawberry cheesecake with shortbread pastry – with another award winner – the outstanding Ashling Park Rosé.

All in all, Solent Bailliage's Summer events programme got off to a cracking start. We wish Gail and her excellent team every success as they storm ahead.

John Wigg

A DINNER AND OVERNIGHT STAY AT BOVEY CASTLE



A Dinner and Overnight Stay event found the South-West Bailliage deep in the 200-acre Dartmoor National Park in Devon, dining and wining on a frosty night and staying in the beautiful, traditional surroundings of Bovey Castle.

Welcome drinks and canapés were served in The Adams Lounge before dinner in the Banquet Hall served at one large oval table. It was impossible to pick a highlight of this simply delicious, multi-course menu. Dishes of duck liver, local beef, several kinds of fish and sea food, were all skilfully cooked and presented.

The wines were introduced by Sommelier Alexandra Taflan who was so passionate and excited to share the knowledge gained over her 12-year career. Alex made a particular point of acknowledging the scholarships she had benefited from. She is looking forward to being closely involved in the development of the next major refurbishment project at Bovey Castle. This will be a Wine Room where Alex is planning even more speciality offerings for the creative pairing of wine and food.

Along with thanks to Alex, the skill and hard work of Head Chef Mark Budd, Food and Beverage Manager Craig Ripley and both their teams was appreciated and warmly toasted in the traditional Chaîne way.

Guests found that they were not actually snowed in the next morning! The hearty Bovey Castle breakfast fuelled them well for the icy journeys ahead.

Jane Renton

'POTAGER-TO-PLATE'

FINE DINING, FINE WINE, FINE TIME

Conveniently situated midway between Chichester and the Witterings, the Potager Restaurant – and the associated Crouchers Boutique Hotel – are a long-established local family run business. The restaurant was recently the subject of a re-naming and complete refurbishment: the excellent result is an extremely pleasant and welcoming ambiance. To quote the website, 'it rewards food and wine lovers with a warm and friendly environment in which to enjoy good food and fine wines.'

The restaurant prides itself on being one of the few locally to specialise in rural British cuisine and wines. Utilising the family's farmhouse gardens, the restaurant offers its own fresh, home-grown produce creating a true farm-to-fork or, as the restaurant like to call it, a 'Potager-to-plate' ethos.

For the lucky Solent Bailliage diners nothing but the best was good enough. On arrival the excellent local Sussex Tinwood Blanc was served with delicious smoked salmon and citrus crème fraîche, and tomato and basil bruschetta canapés.

Our starter was an adventurous, but none the less very successful, caramelised red onion and beetroot tarte tatin with whipped goat's cheese served with broad beans, toasted

hazelnuts and watercress salad. The truly outstanding fish course comprised crab and haddock tian with mango and chilli salsa, candied lemon, and marinated vegetable salad. This, most agreed, was the evening's favourite. The main course of whole roasted crown of wood pigeon with pigeon and leek parcels, almond roasted broccoli and blueberry jus was also hugely enjoyed, as was the slow roasted belly of pork alternative. For those with a sweet tooth, the dessert of blueberry and milk chocolate cheesecake with Bailey's ice cream and poached home grown strawberries was a real winner.

Matched wines were a feature of each course starting with a sensational viognier which was followed by Bagordi, Rioja Blanco from Spain and, with the main, an exceptional Rustenburg, John X Merriman from Stellenbosch, South Africa.

Solent members and guests, together with very welcome members from other baillages, all agreed they had been really spoiled. They showed their appreciation, in the traditional Chaine way, to General Manager Oscar Barnes, Chef David Goldstein, his full brigade and all the service team.

John Wigg

CHRISTMAS STARTS FOR WESSEX AT THE VINEYARD



An impressive Christmas Tree constructed with empty wine bottles was the first thing to greet members and guests of Wessex Bailliage, as we gathered in the hotel foyer at the Vineyard Hotel in Stockcross, near Newbury. Renowned for its impeccable service and award-winning wine cellar, The Vineyard, (an old favourite of Wessex) has been privately owned since 1996 by the Michael family, headed by Sir Peter Michael, who was one of the former founders of Classic fm.

Pre-dinner drinks were served in The Californian Bar, which is accessed across a glass bridge where you look down onto part of the hotel's impressive 30,000 bottle wine cellar.

Maître Rôtisseur Tom Scade and Rôtisseur Kieran Bradley had created an exciting festive dinner for us, but first the enthusiastic Maître Sommelier Romain Bourger spoke in detail about the wines to be served.

The Starter was Burrata hazelnut, artichoke and truffle – unusual and delicately flavoured – paired with J Vineyard Pinot Gris CA 2020. Our favourite dish of the evening? That was the main course: Yattenden estate venison, with a red wine jus. Italian Barola Patres San Silverestro Piedmont 2016 accompanied this. After a 70% Amedei Chocolate dessert, tea, coffee and petit fours, it was time for carriages.

What a happy start to the Christmas season!

Christine Wallage

Black Chalk Vineyard is set in the heart of Hampshire. Specialising in English Sparkling Wines, Black Chalk is a wine proud of its English heritage. Vines grown on the chalk lands of Southern England are primarily grape varieties of Chardonnay, Pinot Noir and Pinot Meunière.

This then was the venue for Wessex members and guests to enjoy an 'al fresco' brunch on a Summer Sunday. A grass circle surrounded by vines at the centre of a show-vineyard was the delightful setting for the event. After a welcoming glass of Black Chalk Sparkling Wine, brunch was served still within the vines, but under gazebos: a good decision as during lunch a short,

sharp shower descended on us.

The generous lunch was prepared by McCrimmon & Reid, led by Alan Haughie, previously from the Hotel, Terravina, The Savoy and Patterson's in Mayfair. Rib Eye Steak, Lobster in the Shell, Chargrilled Aubergine, and free-range Chicken Breast were presented with a selection of salads. During lunch Black Chalk Classic, was served together with Black Chalk's Dancer in Pink 2021 – a still rosé.

The sun finally shone and an optional short tour of the vines and winery concluded a very pleasant afternoon.

Christine Wallage

WESSEX BRUNCH AT BLACK CHALK VINEYARD



THE SOUTH-WEST BAILLIAGE LUNCH AT THE OYSTER AND FISH HOUSE



Mark Godfey and Mark Hicks

A glorious, bright, sunny day in November, was ideal for our lunch gathering in Lyme Regis, Dorset, overlooking the bay.

We were welcomed by Chef Patron Mark Hix at The Oyster and Fish House who then dined with us and introduced us to each course of this delicious menu. Through his local knowledge of the ingredients - all grown within an 8 mile radius - we could visualise where the woodland mushrooms were foraged that morning. Oysters were served with the canapés and sea bass with the woodland mushrooms, but the partridge on Yorkshire Toast (sautéed set bread sauce!) was a real highlight.

We enjoyed gorgeous wines introduced by the grower, Rob Corbett of Castlewood Winery which was created as a diversification on his family farm. This happily also fell within Mark's 8 mile radius. The highlight was King of The Castle Cocktail (ingredients too secret to divulge) for the finale.

The Santé duly recognised the work of all involved.

Jane Renton

CHRISTMAS TREES, GARLANDS AND 'A TASTE OF HOME' FOR YORKSHIRE



Derek Wright Bailli Emeritus, Dominic & Christina Yeardley, Moira Brown, Jean Trowbridge, Hilda Wright and Peter Brown



The Yorkshire Baillage returned to Grantley Hall Hotel and Spa near Ripon for a festive get together. The hotel was beautifully decorated with Christmas trees and garlands. We assembled for a champagne reception – an early Christmas present for us all from Maître Hôteleur Andrew McPherson!

We proceeded into the oak-panelled Dales Suite, resplendent with sparkling chandeliers, and were treated to Michelin starred Chef Shaun Rankin's signature menu. Entitled 'Taste of Home' this has 10 components to it. My favourite was the scallop with hazelnut miso and English truffle. This was accompanied by a 2020 Italian Gruner Veltliner. Also noteworthy was the locally sourced venison with blackcurrant and celeriac.

This was sublimely accompanied by a Bulgarian 2015, Enira from the Bessa Valley.

The most amusing course was the fennel and blackberry Magnum which resembled a small Magnum ice cream with a wonderful combination of flavours, intended to cleanse the palate.

Shaun himself was fully occupied on the night with both the Chaîne dinner and a parallel dining suite, but Derek Wright, our Bailli Honoraire, gave a fabulous Santé du Chef to the front-of-house team.

Another wonderful evening for the Yorkshire Baillage and a superb start to the festive season!

Christina Yeardley

WINES OF IBERIA WITH JULIE NUGENT

London City Dine at The Beaumont

OMGDFeature

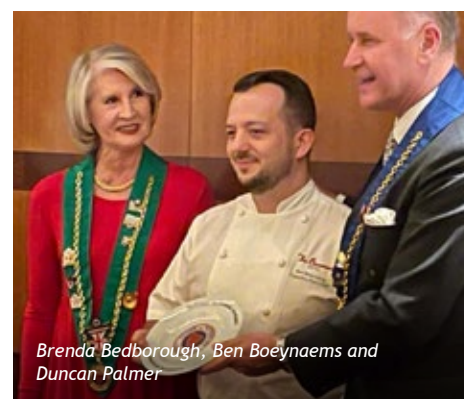
Inspired by the great hotels of the 1920's, and having undergone a gentle refurbishment in 2021, The Beaumont occupies a fine Art Deco building on a quiet square in Mayfair.

This was an intimate evening in a splendidly refurbished walnut and cherry panelled Lotos Room, a private dining room. Portraits of bygone movie stars adorned the walls, and the bespoke Art Deco carpet and lighting enhanced the vibe.

The theme of wines of Iberia was proposed by Julie Jackson, Managing

Director of Jackson Nugent Vintners. Classic white port and tonics kicked off the evening before we all learned something from Julie about the growing range of still wines from the Douro. However, for many the star of the evening was an old favourite, the Marques de Murieta Rioja Reserva 2017.

Chef Ben Boeynaems of The Goring, Gordon Ramsey, and Claridge's fame prepared the five course menu which opened with a mouth-watering cured monkfish starter with delicate flavours. This was followed by a Main of the very



Brenda Bedborough, Ben Boeynaems and Duncan Palmer

tenderest Roast Deer. The dessert, however, was the pièce de résistance: Mont Blanc was a tower of meringue with whipped cream, vanilla, pear, and honey.

Another superb dining experience with the Chaîne.

Brenda Bedborough



The Honourable Artillery Company (HAC) was established in 1537 when Henry VIII granted a charter to the Fraternity or Guild of Artillery of Longbows. Today the HAC is a registered charity whose purpose is to attend to the 'better defence of the realm'. It has a magnificent history: cricket has been played in the huge grounds since 1725 and 1784 saw Vincent Lunardi launch the first balloon flight from English soil, in those very grounds.

The evening was provided courtesy of Matthew Randall, General Manager, Searcy's. The event was made even more special as Matthew was inducted as Bailli of Thames Valley by our Bailli Délégué, Philip Evins. We began upstairs with a tour of the Museum and Matthew's Induction, enlivened by canapés and a glass or two of Searcy's Brut of pleasing complexity.

Colourful Carpet Guards welcomed us into the Queen's Room for a traditional regimental style English dinner. Top table and sprigs, regimental silver, china and candles completed the stunning setting.

Matthew shared a brief history of the HAC during our starter of signature smoked cured salmon with horseradish, pickled cucumber, and Granny Smith, with matched wine.

Our main course was a delicious fillet of Hereford Beef Wellington with mushroom and chicken liver mousse, truffle creamed potato, roasted tender stem, served with Madeira jus. This was perfectly cooked and delicious. It was nicely complemented by Chateau La Croix Margautot, Medoc.

For sweeter moments, we enjoyed creamed Stilton with fruit cake and candied English celery – followed by more sweeter moments - sticky date pudding with salted caramel, whisky and clotted cream. The delicious dessert was nicely complemented by Cantina Crociani, Vin Santo di Montepulciano.

Carafes of HAC Port, Churchill's Finest were circulated to complete the occasion in traditional regimental style.

Peter George

So, Sally, how did you get into hospitality?

'I'm a publican's daughter so I was born into it. My father and grandfather owned pubs and hotels around the country, and I was brought up 'over the shop'. We didn't get our own front door until I was 15! I loved the buzz of it all and would help out wherever I could. So, it was the natural thing to do when I left school.'

After catering college, Sally joined Dormy Hotel in Ferndown in 1984 to gain practical experience in the different departments. 'It was all fascinating — but I found the sales and marketing disciplines the most intriguing. This, I decided, was my way forward in the hospitality business.'

Where did you go then, and who inspired you?

After three years with the Dormy Hotel working with Derek Silk — 'he was a cracking hands-on General Manager, keeping all of us on our toes. I learned so much from him.' Sally moved to London and the Chelsea Harbour Hotel, working under the celebrated GM Doreen Boulding as her Sales and Marketing Director. 'Doreen was truly inspirational, coming from the same discipline as me. It was wonderful to watch her deliver everything with such style.'

Another three years later, Sally joined the team working to re-open the Royal Garden, overlooking Kensington Palace. 'That was an incredible experience,' she reminisces. 'I loved creating new markets for the hotel and building guest loyalty from scratch.'

However, Sally got itchy feet! She decided to take a sabbatical travelling round the world with her husband — a cricket-mad Australian known universally as 'Corky'. Naturally, the West Indies and test matches were high on the agenda, as were Mexico, Los Angeles and, of course, Australia.

The couple returned to London in 2000, and Sally was appointed Sales and Marketing Director at The Landmark, which had recently been renovated and renamed and, co-incidentally, was the sister hotel to The Royal Lancaster. 'Again, another great challenge to bring in new business from all over the world and build the hotel's reputation internationally.'

How did you become General Manager of the Royal Lancaster?

'Both hotels are privately-owned by a Thai family who believe in bringing the best out of their team. After twelve years at The Landmark, I was asked if I would move across to The Royal Lancaster as Hotel Manager. Within a month, the General Manager decided to move on, so I stepped up into that role temporarily, while a replacement was sought. I felt that there was no way I could manage a hotel that size, with a massive renovation project in the offing!

But having covered the GM Position for 6 months, I asked if I could be reconsidered for the role. I got the job, which was a real leap of faith to have a 'first-timer' with no



'On the grill' with:

Sally Beck

**General Manager,
The Royal Lancaster**

Sally Beck took a less-than-traditional route to becoming the General Manager of The Royal Lancaster, one of the largest five-star hotels in London. We caught up with this 2019 winner of the prestigious Hotelier of the Year title, to learn more about her meteoric journey.

traditional experience. I was just 46.'

That was in 2012. What has happened since? 'For a start, a massive £85 million refurbishment, to bring the hotel up to date from its 60s beginnings. Not easy as it was carried out in stages so that we could keep the hotel open at the same time. Having a private owner with vision has helped enormously — no shareholders to worry about, just us, the team, and our guests.'

The Royal Lancaster London successfully celebrated its 50th Anniversary in 2017, but then came the pandemic, and the dearth of visitors to London. 'It was tough. The staff were incredibly important to us, and we wanted to stay loyal to them. We kept our casual staff on for as long we could and organised 'flexi furloughs' where possible. We also diversified the events team into other jobs around the building. With football's European Cup coming to the UK in 2020 - we opened again to prepare for a 100% occupancy. Luckily our events teams were already in place and could quickly pick up the pace. They knew the job and they knew each other.'

But where to find all the extra staff the hotel needed? Always innovative, Sally approached hotel and catering colleges across the country, offering students the work placements they had missed out on. Fifty came to

London to learn and had the time of their lives running the UEFA Event with the hotel team.

As a hotelier, what is your main philosophy?

'My ambition, as a fledgling GM, was always to run a happy hotel. If staff were happy, then guests would feel it. So, I make sure that the staff are thanked and appreciated. It gives them confidence — which rubs off on the guests. It also works for the new generation coming through, who want to work for a company that values them, and who will follow rules if they make sense.'

Sally speaks from experience, as her eldest daughter has trained in hotels for the past four years, learning the business from the bottom up. Will she be following in the family footsteps?

'I believe in apprenticeships and careers, not just jobs. I had a 'eureka' moment when I made my Hotelier of the Year Award acceptance speech in 2019', she recalls. 'In the past 36 years since its inception, I realised little had changed in the public's perception of the hotel industry. I challenged the audience of hoteliers to be braver: to shout about all that is good in our industry. Thus, the Hoteliers' Charter was born. Today over 500 establishments have signed up to its principles, and it continues to grow as it is taken on by UK Hospitality.'

As an Officier Maitre Hotelier, what has membership of the Chaine meant to you?

'Sadly, I can't go to many of the events, but do love putting them on. I am impressed by the creativity, and attention to detail which always challenges kitchens to rise to the occasion. And I enjoy meeting the members, who love fine food, fine wine, and fine conversation as much as I do.'

What would be your favourite restaurant and why?

'Home is in Bledlow in the Chilterns, with Corky, our two daughters, ten chickens and an English Springer spaniel. I love to eat at the 18th century Mash Inn in nearby Radnage. Their daily menus cooked over a wood-fired grill are exceptional. Inspired by local produce, foraged, pickled, and cured, it is slow food at its best.'

Finally, what would be your desert island menu — and who would cook it?

'I'm quite a traditionalist. I would go for garlic prawns, chateaubriand steak with dauphinoise potatoes and green beans, followed by port and cheese. No dessert. It would be cooked by Corky — with just a little help from me!'

Fiona Campbell

Camaraderie *on camera*



Santé du Chef at St John's College, Oxford



Guests at the Welcome Dinner Reception at St John's College, Oxford



Paul & Michelle Smith



Beverley Holt and Tony Ball



Thomas Buek, Adrian Grandt and Gretel & Wolfgang Schrahe



Rik Gierman and Hermina Spijker



Pauline & Charles Frise



Pauline & Steve Conway and Annie Boslem



Jane Renton and Mark Godfrey



Frank Eran, Norbert Simon, Shimon Gruper, Tami Lancut and Elizabeth Mayer-Wildenhofer



Warwickshire has long been known as the Heart of England for good reason and has been blessed with many grand houses and castles and beautiful countryside. This year the team are putting together a superb event for our 63rd Grand Chapitre, selecting some of the best venues for dinners and daytime experiences across this beautiful countryside. Our base will be the Stratford-Upon-Avon area. Easy access by road, just off the M40, with direct trains to Stratford Parkway station from London's Marylebone station and by air to Birmingham International airport, just 30 minutes away.

Our Diner Amical will be hosted at the Eden Collection's Bistro 44 in Stratford, and the Welcome Dinner will be held in the Orangerie of the truly magnificent Rushton Hall, built by the Tresham family, starting 1438 and rebuilt over the centuries and now owned by Tom and Valerie Hazelton. We will enjoy Three Rosette dining at its best.

The Induction Ceremony and Gala Dinner will be held in The Belfry Hotel and Resort near Royal Sutton Coldfield. This world-famous golf resort set in nearly 600 acres with three superb courses has hosted the Ryder Cup more than any other venue in the world.

Our daytime adventures will include a trip to Warwick Castle followed by lunch beside the River Avon. Another trip on a wonderful heritage railway

journey along the valley of the River Severn, again with a riverside lunch. Blue Badge Guide and city expert Ian Jelks will lead a guided tour of the Jewellery and Canal districts of Birmingham – did you know Birmingham has more canals than Venice? Also a tour and lunch at the well-known Hook Norton Brewery. This is one of the few vertical steam powered breweries still in operation and during our visit you will see dray horses that still deliver beer to the surrounding villages.

A short distance away is the headquarters of Aston Martin Lagonda, maker of James Bond's cars! We are hoping to arrange a VIP tour of the Aston Martin Factory and Design Centre, hosted by Vice President of Design Marek Reichmann, for a limited number of those arriving early. Put the dates in your diary now.



Credit: Jonny Garrett



Diary Dates

Make a note of these dates in your diary.

Young Chef Competition,
Leatherhead
13/14 April 2023

Young Sommelier Competition,
London
17 April 2023

World Chaîne Day
22 April 2023

Young Professionals Awards Lunch,
London
12 May 2023

OMGD Winemaker Dinner, London
7 July 2023

63rd Grand Chapitre, Warwickshire
28 September – 1 October 2023

OMGD Winemaker Dinner, London
24 November 2023



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