



SUMMER 2016

CHAÎNE DES RÔTISSEURS  
BAILLIAGE DE GRANDE BRETAGNE

# table talk

*For the Love of Fine Dining*

**2016 YOUNG PROFESSIONALS AWARDS DINNER**

A night of celebration at the Dorchester

**PARTNERING FOR SKILLS DEVELOPMENT**

Working together to support next generation talent

**VENETO AND THE SUD TIROL**

No murders – just fabulous food and wine

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The Dorchester Hotel on Park Lane was again the venue for Chaîne GB's annual event to celebrate young talent in the industry. Members from across the country, including many professionals, together with the press, assembled to both recognise and support those participating in the competition and also to enjoy a wonderful dinner created by Executive Chef Henri Brosi and produced on the night under the guidance of Executive Sous Chef Roger Olson.

## NO MURDERS – JUST FABULOUS FOOD AND WINE



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This year the Wessex Bailliage trip focused on the wine and food of the Veneto and the Sud Tirol. As with previous years there had to be a boat trip (or four as it transpired) plus a railway journey – and what a railway journey – the Orient Express from Venice to London! Fortunately for all concerned no murders occurred but the trip had a number of once in a lifetime experiences.

## STARTED WITH A SPARK – 333 YEARS OF GAGGENAU



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2016 marks a special anniversary for Chaîne GB's partners of several years Gaggenu being the 333rd year since the brand began. To celebrate the unique milestone Gaggenu, now synonymous with culinary culture and a cultivated lifestyle, is hosting three exclusive Michelin Star Chef events in the newly refurbished Gaggenu London store creating recipes to reflect the brand's core concepts.

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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 Edwina Morris at [online-editor@chaine.co.uk](mailto:online-editor@chaine.co.uk)

Photographs of events are now available on [www.photos.chaine.co.uk](http://www.photos.chaine.co.uk)

To follow the Chaîne news online internationally, visit

[www.chainedesrotisseurs.com/news\\_online](http://www.chainedesrotisseurs.com/news_online)

Dear members and friends



This year has seen a rise in the number of events around the country which is a great sign of the good health of our organisation. Do let me encourage you to venture to other parts of the country or other countries and attend events in other Bailliages. This issue covers some of the overseas events in other

countries. Some where members visited those countries, some where our Bailliages arranged trips to other countries. I think of the Chaîne as the best social network I have joined – its members are delightful people, helpful people, interesting people – all with open views and a great interest in food and travel. The opportunity for reciprocity to hosting these good members, or to accept their hospitality is enormous. Do make use of this real benefit of membership in the Chaîne.

On the theme of the worldwide reach of the Chaîne, World Chaîne day starts in the east and travels west and this year it was celebrated at our most easterly member hotel in Great Yarmouth. The dates for 2017 and 2018 are on the back cover and so you can

start to plan your activities now.

Very shortly we will be hosting the Chaîne's Young Chef Competition 40th anniversary event in Manchester. It will run in parallel to our Grand Chapitre in Manchester, culminating in the awards ceremony on Saturday 1 October prior to the Gala Dinner. We look forward to welcoming the Competition President David Tetrault and his team to our shores. Do ensure your bookings for both are completed by 22 August when the Chaîne rates at the Midland hotel revert to normal market rates.

At the Conseil Magistral in May we agreed to renew the emphasis on OMGD. This is to help broaden the interest in and knowledge of great wines to match great food. As your Bailliage teams plan next year's activities we will try to include specific OMGD events at a Bailliage level in addition to those at national level. Also there are plans for an international OMGD Chapitre based in wine regions.

I hope you are all enjoying the summer's activities and look forward to seeing you in Manchester.

Vive la Chaîne!

Bailli Délégué  
Membre du Conseil Magistral



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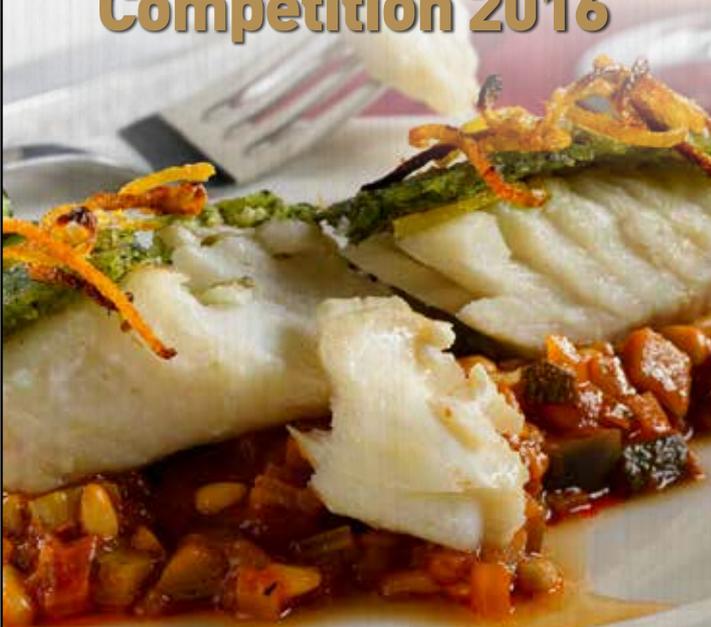


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# Camaraderie *on camera*



Janet Evins and Daniel Ayton



Ruth Hanson and  
Cassandra Charles-Bagott



Henry Peacock, Christopher LeCoufle and Giuseppe DeWilde



Chris Moore, Alberto Crisci and Daniel Galmiche



Cassandra Charles-Bagott, Vic Laws and Sue Pickard



Mary & Nick Galer



Darryl & Tanya Thompson and  
David Finch



Andy Kemp and Andrew Roberts



Edwina & Iain Morris



Peter Welsh, Carole Simpson, Jill Welsh, Ian Simpson and David Haigh



David & Julia Edwards

# 2016 YOUNG PROFESSIONALS AWARDS DINNER



Philip Evins, Marie Jones, Vic Laws, Jordan Kerridge and Daniel Galmiche

David Connell



Philip Evins and Roland Fasel

The Dorchester Hotel on Park Lane was again the venue for Chaîne GB's annual event to celebrate young talent in the industry. Members from across the country – including many professionals, together with the press – assembled to both recognise and support these young professionals and also to enjoy a wonderful dinner created by Executive Chef Henri Brosi produced on the night under the guidance of Executive Sous Chef Roger Olson.

Bailli Délégué Philip Evins welcomed everybody, particularly our partners, and thanked them for their continuing support which makes it possible to stage the two competitions for young chefs and young sommeliers.

The evening's keynote speaker was Maître Hotelier Roland Fasel, GB Director for the Dorchester Collection and General Manager of the Hotel, who spoke to the importance of training and retaining talent. Many at the dinner were envious of the long list of facilities provided to Dorchester staff – volunteering to test the spa, the gym, etc.

Jordan Kerridge of South Lodge Hotel (London City) was crowned the Young Chef of the Year with Ruth Hanson of The Ritz (London) second and The Grand Hotel, York's Sam Willis (Yorkshire) in third place. Jordan said 'I'm absolutely delighted to have won the GB title! It's taken a lot of hard work to get here but I am so pleased all my training has paid off. I'm now really looking forward to making my country proud when I represent it in the International Competition later this year in Manchester.'

Romain Bourger of The Vineyard, Newbury (Wessex) was crowned Young Sommelier of the Year with Piotr Pietras of Launceston Pace (London City) second and Carmine de Riso of Gordon Ramsay (London City) in third place. Romain was delighted to win the title that had previously eluded him. Romain reflected that 'with wines one is always learning

and having to keep up to date with changes both in vintages and in new wineries and products. Never a chance to rest on your laurels'. He will go on to represent GB in the international finals in Vaduz, Lichtenstein in August.

Philip Evins added: 'I would especially like to congratulate Romain and Jordan, who were up against some very talented competitors. It is pleasing to see competitors trying again to take top place. In both competitions the winning candidates improved on their previous entries showing their learning through the year. It is always daunting to have to perform in a competitive environment but they both held their own and thoroughly deserve their winning positions. We wish them both the best of luck in their challenge for top international honours later in the year.'

As is customary at these dinners, members were pleased to hear the latest news and successes from The Clink including their expansion plans from CEO, Maître Restaurateur Chris Moore. The additional restaurants over the next couple of years will give even more Regional Bailliaages the opportunity to



Nic and Justin Slawson, Caroline Hole-Jones and Mark Jancovich

*'I'm absolutely delighted to have won the GB title! It's taken a lot of hard work to get here but I am so pleased all my training has paid off'*

be linked with and support a local Clink restaurant. This was followed by a raffle which raised a four figure sum for the charity.



Marwan Hemchouai



Philip Evins, Marie Jones, Romain Bourger, Nigel Wilkinson and Isa Bal

# Partnering for skills development



## *The Chaîne and Bidvest Foodservice work together to support next generation talent.*

No one will be more aware than Chaîne members about the need for young and fresh talent to be nurtured and developed, so that upcoming chefs and front of house staff may continue to populate our eating establishments across the UK. Futureproofing next generation skills continues to be at the top of the hospitality agenda.

However, as members you may not be fully aware of the partnership between Bidvest Foodservice and the Chaîne in the support and sponsorship of this year's Chaîne des Rôtisseurs Young Chef Competition 2016 International Finals being held in Manchester, alongside the Grand Chapitre, on 28th September – 2nd October 2016.

Bidvest Foodservice is a leading partner to the catering sector, supplying

food to the industry and working with organisations as part of its commitment to being forward thinking and developing young talent in the UK. Recently the business hosted a round table on the question of how we can encourage new and fresh talent into the industry and promote careers in hospitality.

The event, supported by suppliers, media and influencers (including Restaurant Magazine, Craft Guild of Chefs, Premier Foods, Tilda Rice, McCain and Vic Laws of the Chaîne), led to key questions being asked as to how can we ensure that hospitality is seen as a mainstream career to be proud of. A snapshot of the discussions are captured below.

**Bidvest Foodservice**



### **'How is a career in hospitality perceived by young people today?'**

With MasterChef, The Great British Bake Off and Jamie Oliver's war on sugar, there's no shying away from the fact that the messages depicted in popular culture, whether good or bad, will have an impact on today's youth. Social perceptions and TV programmes often portray an extreme representation of the professional kitchen, focusing on the glamour of the head chefs right at the top.

**Bidvest**  
**Foodservice**  
inspired by you

### **'Do social perceptions reflect the right messages about the industry?'**

Career choices will always be affected by how the hospitality industry is viewed and the historic cultural perceptions of challenging working conditions and high-flying head chefs all play a part in this.

Giving young people a realistic picture of the demands and opportunities associated with a role in hospitality comes down to improved education. This means greater emphasis on culinary education in schools, as well as promoting the exciting prospects a career in hospitality has to offer. We need to give young people a greater understanding about the different careers in hospitality – across restaurants, hotels and contract catering – which are much broader than the glossy chef jobs we see on TV.

### **'What role do we play in training and engagement?'**

All of us have a vital role to play in training and engagement. From establishments, offering apprenticeship schemes, through to competitions such as the Chaîne Young Chef and Young Sommelier contests – we all have a responsibility to the youth of today.

### **'And, the future?'**

Change is not something that happens overnight but together we can promote hospitality as a professional service-led vocation, with a wide range of career paths available. We need to gain the right level of respect from a social and consumer perspective, in turn helping youngsters achieve their dreams in an industry which is exciting, inspirational and rewarding.

# Countrywide *with the Chaîne*

## BAILLIAGE DE WESSEX 10TH ANNIVERSARY DINNER

The Lake Suite at the prestigious Chewton Glen Hotel at New Milton, Hampshire, was the chosen venue for the 10th Anniversary Dinner of the Bailliage de Wessex. About 90 members and guests gathered on a June evening at this 5-star, Relais & Chateaux hotel, set in beautiful grounds – an apt choice for a special celebration. Amongst guests it was good to see a number of fellow Baillis and National Officers plus ten founding members. An English bubbly was the aperitif choice – a Coates & Seely Brut NV.

A warm welcome was given by Maître Hôte, Andrew Stembridge, MD of both Chewton Glen and Cliveden House Hotels, who went on to talk about the evening's menu. This was the same fare, with minor adjustments, that had been served for the hotel's 50th anniversary earlier this year. Each course had been devised by a Chewton Glen Executive chef, past and present. As the first course was a Twice-baked Emmenthal Cheese Soufflé devised by Pierre Chevillard and Luke Matthews, Andrew had someone carefully timing his speech so that

the soufflés could be served at exactly the right moment. They were!

The second course of Hand-dived Orkney Scallops with Black Pudding, Apple & Pear, was a creation of James Martin from 1992. This was followed by Jean-Christophe Novelli's Wild Mushroom Mousse, Summer Truffle with Port Reduction from 1983. Executive Chef, Luke Matthews, himself, chose his recipe for a Slow Roast Fillet of Beef with Madeira Sauce from 2010. This was accompanied by arguably the favourite wine of the evening – a Chateau Gaudin, Pauillac 2009. A Pierre Chevillard offering was the dessert – Chocolate Marquise, Toasted Hazelnuts and Coffee Anglais, from 1979. Everything was absolutely delicious.

During the course of the evening members and guests were entertained by jazz and swing singer, Amy Baker, who sang songs from the 1940s to the 1970s. This gave an opportunity for some to get up and dance.

Then the moment for the anniversary cake – two-tiers topped off with statue of King Alfred the Great on top. He was King of Wessex and is the Bailliage de Wessex logo. Coloured bands beneath represented the different colours of the Chaîne ribbons. Bailli Janet Evins, gave a brief history of the Bailliage and acknowledged the support and enthusiasm of past and present Chaîne team members, before cutting the cake jointly with the founding Bailli, Philip Evins.



Cutting the cake



Celebration group

Great food, delectable wines, subtle service and wonderful camaraderie contributed to a memorable evening and fitting occasion to celebrate the Bailliage's first 10 years.

Janet Evins

## LONDON Highlights

### Partridges, 17 February

A great start to 2016 at Partridges with an amazing menu prepared by Chef Sinnah Thambi with Domaines Baron de Rothschild Lafite wines presented by Andrew Napier.



James Picton, Jose Sol and Ignacio Morillas

### Institute of Directors, 28 April

A joint black tie dinner and cabaret with the Institute of Directors. The amazingly talented Gary Williams entertained us all with his Sinatra Jukebox. Excellent food and exceptional company made this evening a roaring success.



Jean Knowles, Kae Mendham and Christopher Ingles



### Carlton Club, 24 June

Our summer dinner at the Carlton Club, was, as always, tremendous fun – a wonderful event. The food and drink which were perfectly selected and matched by Chef Mark Farr was thoroughly enjoyed by all. The sparkling wine, which was raffled and donated by Caroline Stevens on behalf of Danebury Vineyards, was such a generous gift as we raised £210 for the Chaîne's chosen charity, The Clink.

It was a cosmopolitan evening with guests mingling, talking and laughing with fellow International Bailliage members from China, Jamaica, Egypt and New Zealand.



Egyptian Guests, Hani & Jeanne Berzi, with Cassandra Charles-Bagott

# DINNER AT A NATIONAL TREASURE

## THE ICKWORTH HOTEL

Anglia Bailliage hosted a memorable dinner at the Ickworth Hotel created by Chef Lee Cooper and Sommelier Adam Swan. The Hotel is part of the fabulous Ickworth Estate and I would encourage members to plan a visit there. You will be warmly received by a professional team and there is the added privilege of being able to see a true British treasure, Ickworth House and Gardens. Hotel guests are able to wander around the gardens before opening and after the National Trust times.

The evening commenced with Tuffon Hall's 2013 Classic Cuvée. Adam and Bailli Chris Lewis chose interesting wines to accompany the meal. The meal commenced with a pressed confit of Duck and foie gras with a sauternes jelly. The dish was paired with a wine from Sicily, a Grillo Di Sicilia 2014 AZ Agricole Njiro. It was light and lemony and paired well with confit. A number of us remarked that it had challenged our perceptions of Sicilian wine.

Our next course (and my personal favourite) was a Citrus Seared Seabass in a delicate wasabi foam. A seaweed cracker and pickled cucumber accompanied the dish. A visual and sensory triumph. This time we travelled to the Yakima Valley, Washington State for our wine, a 2011 Riesling from Lone Birch, the Airfield Winery. The wine was austere on first tasting but opened up with the food and proved to be a popular choice.

Our main course was a Blythburgh pork dish that included the cheek, crispy belly and seared tenderloin. These

different parts of the pork were served with a marzipan black pudding and compressed apple. A 2013 Domaine Des Trinites La Deves from the Languedoc was the wine chosen to pair with the meal. This is an organic wine made from old vines. Being from the Languedoc there was a 'farmyard' nose but the wine cut through the pork nicely.

One of Lee's favourite dishes was next, as the first of two desserts. Described as a 'dropped meringue tart' each person was served an individual tart that looked like it had indeed been dropped rather than deconstructed. The balance of lemon and meringue were perfect as the lemon can sometimes overpower the meringue. The second dessert was a pistachio and olive cake with a set vanilla anglaise and a dark chocolate sail. The first was accompanied by a 2013 Picpoul de Pinet Moelleux from Domaine Beauvignac. A sweet version of Picpoul is unusual, but Adam's description of it being 'fresh and delicate rather than unctuous' was accurate and a good pairing with each dessert. The second dessert was accompanied by a Madeira provided by Chris from his own cellar.

It finished a perfect evening that was enjoyed by all at this special hotel. As part of my Santé, I commented that this dinner was equal or better to many I had enjoyed in London and truly showcased what a talented chef and sommelier can achieve. Lee and Adam are a team to watch!

Edwina Morris



## Chilterns at the Miller of Mansfield

Another sell-out event for newly formed Chilterns Bailliage. This time at the Miller of Mansfield in beautiful Goring-on-Thames in South Oxfordshire.

The fantastic canapés gave members and guests an indication of the culinary treats to come. Chef/owner, Maître Rôtisseur, Nick Galer had put together a menu based around local seasonal fare, showcasing the skill-set he brought with him from his time with Heston Blumenthal and now honed to perfection in his own restaurant. With seasonal ingredients of asparagus, hogget of local lamb, wild garlic and oyster leaf, diners were treated to a delight of flavours.

Nick's wife, Maître Restaurateur, Mary had selected a range of Waterkloof wines to complement the dishes. The vineyard had recently done a tasting dinner at the Miller and they were perfect accompaniments to the meal as they were not only organic, but biodynamically grown, further reinforcing the ethos of the Miller of Mansfield.

Another great Chaîne Chilterns evening with plans already being made for a great calendar of events for 2017!

Andy McGuinness

# The Royal Birthday celebrated in style



Lunch party

The recently reformed and burgeoning South West Bailliage held a celebratory luncheon in honour of Her Majesty (who sadly was unable to join us!) at the glamorous and stunning Salcombe Harbour Hotel. Maître Hotelier Jason Parry, General Manager, had put together a sumptuous menu to celebrate the Queen's 90th Birthday.

Luncheon commenced with a glass of Furligh Estate English Sparkling wine on the terrace overlooking the stunning estuary. The weather was kind to us – untypical of this 'summer'!

The splendid luncheon was entitled 'Trooping the Colour' – and what a triumph of flavours, smells and colour it was. The amuse bouche of London Particular – pea and ham soup, served chilled – was soon followed by a delightful starter of Salcombe lobster tail on a bed of local samphire with a mussel veloute. Outstanding. As was the Picpoul De Pinet, Sel et de Sable 2014 which

accompanied it.

The Guard of Honour – mini racks of lamb, with dauphinoise potatoes and spring greens – were perfectly cooked. A huge success and much enjoyed. The Pinot Noir Reserva, Vina Mar Chile 2013 was a superb accompaniment – for a pinot noir it had real body and great character.

For a 'proper' British lunch, what should follow but traditional custard tart with Earl Grey ice cream and coffee with Devon fudge. Delicious!

We all agreed that Her Majesty would have thoroughly enjoyed it and that it was a shame she didn't know what she missed!

Many members took the opportunity to stay on at the hotel – a real treat. Having been named Devon's 2015 'Hotel of the Year' and featured in The Sunday Times Travel's 'Ultimate 100 British Hotels', Salcombe Harbour Hotel is already being recognised as one of the most desirable



Salcombe estuary

waterside hotels in the UK.

There are exceptional views across the water from the room balconies and the extensive terracing that are a major feature of the public areas. From these outdoor terraces it's possible to enjoy alfresco dining – with exceptional views.

All agreed that it would not be long before we were back again – and we wouldn't need a Royal birthday as an excuse next time.

John Wigg

## ACTIVE APRIL

All Fools Day saw members gather in Windlestraw at Walkerburn in the Scottish Borders. This comfortable and charming country house sits in landscaped grounds overlooking the Tweed Valley. It was built in 1906 as a wedding gift for the future wife of cashmere magnate John Ballantyne. Lucky girl!

The present owners, John and Sylvia Matthews, have considerable experience in the hospitality business and, in the words of one member, have managed to combine Jumeirah Hotel luxury with a homely atmosphere. The first evening saw drinks served round the open fire and a casual dinner followed by an early night so as to be ready for a private bus trip with Eric of Rabbie's Tours. Eric knows everything about the Borders and took us to several interesting places off the beaten track including an impressive but little seen statue of Wallace obscured by woodland.

John cooked our black tie dinner that night and complementary wines were selected by Philippe Larue of L'Art du Vin who explained the pairings. This was an excellent meal which confirmed that the many complimentary reviews of Windlestraw cuisine are well earned.

This manor house is an ideal base for exploring the Borders – perhaps in conjunction with an excursion on the new railway line, which was opened by HM The Queen in her 90th year.

Bill Bruce

## Found in the land of Dark Satanic Mills

The food in Yorkshire is often wonderful as was the case at Holdsworth House.

A little gem hidden in Halifax in the industrial heartland of West Yorkshire, the house stands on a site first mentioned in 1272 when the De Aldworth family paid 6 pence for the land. The cross on the east gable indicates the estate was owned or run by the Order of the Knights of St John of Jerusalem. These buildings had to display the cross or be fined. Estates in the order contributed to the welfare of the Crusaders and houses bearing this ornament were said to be 'under the cross'.

The present house was built in 1598. Abraham Briggs owned the house about then. He is said to have wasted his money on drink. In 1657

he sold it to Henry Wadsworth whose family owned it until 1877 when the property went to a distant relation, Matthew Ayrton.

In the 19th Century the house was divided into two. Eventually the Pearson family bought the house in 1963 and turned it into the 'Cavalier Country Club'.

Many celebrities have stayed there including: Jayne Mansfield, Cilla Black, Cliff Richards, The Beatles, Victoria Wood, Rudolph Nureyev, Billy Connolly, and many more including the Yorkshire Bailliage who went to share the delights of the venue and the menu prepared and cooked by Maître Rôtisseur Martin Henley

Francis Newton

# Noodle Poetry



In every event that we have attended in China, we share stories of the Grand Chapitres of Great Britain while we also share the stories of the Chaîne in China with friends in Europe.

Earlier this year, when joining the inaugural dinner of the Provincial Bailliage of Southwest China Bailliage of Xi'an, we took this opportunity to tour around Xi'an. We found one very

interesting food in Xi'an which is a noodle (called Biāngbiāng Miàn) which is wide, thin and long.

The word Biāng is one of the most complicated words in Chinese. There are a number of Chinese poems about how it is written, however, until now there had been no English poem to help our friends from the West. At the Inauguration dinner Peter and Sandy Chiu, members of London Bailliage members, shared their English poem about how to write this word which created a lot of amusement at the dinner.

Dr Peter Chiu

*\*(Peter and Sandy opened champagne bottle using a sabre)*

- 1 丶 A drop flies to the sky
- 2 一 Yellow River has two sides
- 3 丷 Open the mouth
- 4 言 Speak in the house
- 5 么 Twist left and
- 6 么 Twist right
- 7 長 Grow left and
- 8 長 Grow right
- 9 馬 Horse is between the left and right
- 10 心 On the 'centre' of the bike
- 11 月 Moon at the left and
- 12 月 Saber at the right\*
- 13 去 Go to Xian by the bike.

## An American Evening in London

Although we all have our favourite American cuisines, for many of us the quintessentially American dining experience is a visit to a steak house. This was the inspiration for our American Evening in London.

The well-known chain of premier US steak Houses, Smith & Wollensky, have just opened a restaurant in London. Nathan Evans, their Operations Director, and a member of London City (Maitre Restaurateur) offers exactly this experience in London, with steaks imported from the United States, certified by the US Department of Agriculture and dry-aged on the premises. Nathan was kind enough to host the members of London City and their guests for a very special evening, which gave us all an excellent chance to sample just what his restaurant has to offer. We were particularly pleased to welcome guests from the Dubai, London, Napa/Sonoma, Thames Valley and Wessex Baillages.

The evening started with drinks followed by dinner with a Smith & Wollensky 14oz USDA Prime Dry-Aged Rib-Eye Steak as its centre piece. This was flanked by gravadlax, prepared New York style, and New York cheese cake (made on the premises to Smith & Wollensky's special recipe). Dinner was matched with excellent wines, specially chosen from the United States, to complement the menu. The sparkling wine served at the reception (Schramsburg Brut NV, Napa Valley) was particularly notable. The McMurray, Russian River Pinot Gris 2013, Sonoma and the Ste Michelle, Indian Wells Cabernet Sauvignon 2013, Washington State were also excellent accompaniments to the starter and the main course respectively.

As is usual with American steak houses, the attention to detail in cooking the steaks to each diner's preference was meticulous, and for those of us for whom 14 oz of ribeye was just too much at one sitting, it was possible to take advantage of the American doggy-bag so as to continue enjoying our American experience over breakfast!

Richard Christou



Philip Evins, Sean Marshall, Nathan Evans and Richard Christou

# ALL ABOARD THE ROYAL SCOTSMAN

Despite his stalwart status in the Chaîne's Scottish bailliage, it cannot be gainsaid that the main interest of Vic Michel is the steam locomotive. Vic is chairman of the Scottish Rail Preservation Society and has written learned disquisitions on esoteric rail liveries. He has a single track mind. He is as thin as a rail.

So Vic, accompanied by Dot (in platform heels, of course), beamed benevolently at Boness and Kinneal Station as Train Manager Fredrik Laseen welcomed chic Chaîne passengers down the red carpet to be piped aboard the elegant *Belmond Royal Scotsman* and ushered to the Observation Car for welcoming flutes of champagne. Then, under the wise aegis of Frederick, the solicitous staff escorted guests to comfortable cabins containing complimentary porcelain souvenir mugs.

The train trundled briskly to Manuel Junction where guests mingled during a sabrage on the platform. Present on the train on this special occasion were Howard Barclay and partner Samantha Hampson from Cheshire and Ian and Margaret Bailey from London City. Also on board were Janet Bamford and husband Graham, Mentoring Ambassador for The Clink Charity.

Then, the highlight of the evening: guests sat down in a superb dining car to a Michelin-quality meal produced miraculously from a bijou kitchen by Chef Mark Tambirini and team. For post-prandial drinks all repaired to the plush Drawing Room and in line with the five-star service, all beds were turned down and for each guest, there was a gift of a silver quail.

This trip was a dry run for the *Belmond Royal Scotsman's* regular service and, after breakfast next day, the train sped to Waverley and the first journey of the season. Before going home, on less luxurious wheels, Vic led Chaîne members around the nearby Museum of Scottish Railways.

The *Belmond Royal Scotsman* is an unforgettable experience for youngsters who wish to enjoy the sumptuous glamour of a bygone age as well as those like old Vic who relish reliving the glory days of steam!

Bill Bruce



Sabrage



Samantha-Leigh Hampson, Luca Serafini, Robert Forrester, Alan Thomson, Margaret Bailey and Stephen Hamilton

## Wessex Bailliage dinner at the Greyhound on the Test, Stockbridge



Congratulations to John's team

The Greyhound on the Test is well-known to fly-fishermen – many of whom come from all over the world to fish in the River Test – especially for brown trout. Indeed, it is known for 'fishing folk and foodies'. General Manager, Maître Restaurateur, John Lacombe, was there to welcome members for this, the first visit by the Wessex Bailliage.

This charming restaurant with rooms is situated in the main street of Stockbridge with the River Test running at the bottom of the garden to the rear. Inside the elegant

décor gave the feel of a French bistro and the low beams, candlelight and wood-burning stoves gave a soft, intimate ambiance. In fact, some of the beams were so low that those with a more statuesque height had to be careful of their heads, whereas those who might otherwise be considered vertically challenged could get away without having to remember to duck.

Head Chef, Chris Heather, had produced a delicious menu that was beautifully presented. Most appropriately, trout was on the menu. The pork tenderloin and confit belly was succulent and tender and went well with the accompanying Lymington crab, choy sum, fennel and haricot beans. It being the new season for rhubarb, the dessert of custard tart with rhubarb sorbet, almond crumb and rhubarb jam was much appreciated.

During the course of the evening Bailli, Janet Evins, presented John with the Chaîne plaque.

This restaurant well deserves its two AA Rosettes. Other awards include Michelin Pub of the Year 2014 and the Sunday Times Pub of the Year 2015. The first of many visits to come!

Janet Evins

# THE PRINCESS CAROLINE

*The Princess Caroline*, berthed in Ocean Village Marina Southampton was the venue for members and guests of Solent and Wessex Bailliages, to enjoy a sunset cruise in July.

We were welcomed aboard by the ship's owners and Chaîne members, Jay and Andi Van der Hoek. Jay and Andi regularly run trips around the Solent for all kinds of events, including weddings, and *The Princess Caroline* is well-known as a party boat.

Canapes and Prosecco were served on the upper deck as we sailed away towards the Solent. During the early part of the cruise we had the thrilling experience of viewing close up three cruise ships as they departed Southampton waters: the *Queen Mary II*, *Oriana* and the *Celebrity Eclipse*.



Dining room

As these silent giants glided past us there was much friendly passenger waving, back and forth, between the large ships and our considerably smaller 200 tonnes vessel.

Whilst cruising we had great pleasure listening to the soft jazz music of saxophonist, Wendy Allen, who entertained us and added to the party atmosphere.

As we continued our journey sailing up the Hamble River, we repaired to the lower deck where we were served a sumptuous buffet. Simple but delightful salads accompanied Salmon, Chicken and antipasto meats, followed by a choice of desserts and coffee, all complemented with red and white wine.

Even the weather added to the day's enjoyment, being fine and sunny – just perfect for being on the water! After a relaxing, enjoyable, and different event, we slowly made our way back to berth.

Christine Wallage



Willie Wood, Andi & Jay Van Den Hoek and Janet Evins

## NEW APPOINTMENTS

*Congratulations to them both*

### New London City Bailli

Richard Christou has stepped up from Vice Conseiller Gastronomique to be our new Bailli for the London City Bailliage. Richard has a wide experience of international business at board level and is a member of other guilds where he actively contributes to those organisations.



### New Conseiller Gastronomique

Ian Bailey has been known to most members as both an officer in London City Bailliage and the Proprietor of ADIT distributors of Schott Zwiesel glassware in Britain. In the latter capacity he supports both our Young Sommelier Competition and many national events with high quality glassware loan.

### Solent Bailliage Chaîne visit to Cassons' Restaurant

This was a return to an old favourite for the Chaîne. We were welcomed with a glass of Tinwood sparkling wine, grown a couple of hundred yards from the restaurant, and some outstanding canapés. Particularly intriguing were some little cornets (charcoal pastry apparently) containing smoked salmon mousse – delicious!

The first course was a striped omelette of wild mushrooms – not an obvious omelette but quite stunning to look at. Then followed a very tasty plate of Foie Gras, hazelnuts and textures of shallots. The fish course was Monkfish with a sea urchin 'foam' – probably a first for most of us! The Fillet of Roe Deer that followed was absolutely superb. Pudding was a lovely combination of lemon & rhubarb flavours with a vanilla pastry cream - not too sweet and it rounded the meal off nicely. All wines complemented the courses – as one would expect – but the Carmenere from Chile was especially good.

All in all an excellent evening and easily understood why it is a 'Chaîne' favourite.

Liz Collet



Philip Evins, Roberto Reatini, Nelio D'Abreu and Diana Frescobaldi

## Frescobaldi wine dinner



Members of the OMGD had the unique pleasure of visiting Ristorante Frescobaldi in a secluded courtyard just off Regent Street in Central London on Friday 8 July 2016.

Despite it being the men's semi-final at Wimbledon there was no rain and guests were able to mingle outside before dinner, enjoying three types of canapés and an outstanding Leonia Brut 2011 from our hosts for the evening – the Marchesi de Frescobaldi estate in Italy. This producer has been in existence for some 650 years and seen 31 generations of the family involved in the growth of this estate, and we were honoured by the presence of Marchesa Diana Frescobaldi herself who spoke to us of the history of the estate and introduced each of the wines we tasted.



Marquesa Diana Frescobaldi

The Frescobaldi family run eleven estates and those present were given a 'tour' of four of them in the wines we consumed that evening. The first, the Leonia Brut, we learnt was named after one of Diana's ancestors who in 1855 returned from Burgundy to Italy bringing with her both the Pinot Noir and Chardonnay grapes. Appropriately, the Brut was a 50-50 split between these two grapes and was an elegant aperitif that reflected the sandy soil and cool climate of the vineyards in the Apanine Hills.

After having enjoyed a glass or two (or more) of this delightful wine we were ushered downstairs by Nelio d'Abreu, General

Manager, to what felt like the inside of a barrel being surrounded by wooden walls. To accompany the different types of bread available on the table, those assembled also had the chance to taste another product of the Frescobaldi family, namely its peppery Laudemio olive oil – another treat!

The evening then commenced with a spring salad with truffle cheese and a wine from the same estate as the Brut, namely Pomino, and again this was a blend of Chardonnay and Pinot Bianco which is fermented briefly in barriques. Another excellent complement to the food.

The primi piatti was Sea bass with purple broccoli and puréed olives – an exquisite dish which was accompanied by the Attems Cicinis 2013, a Sauvignon Blanc from a vineyard that began producing in 1000 and was acquired by the Frescobaldi family in 2000. Although there was typical gooseberry smells on the nose and on the palate the wine had a richness and body to it unlike more generic Sauvignon Blancs.

Secondi was an undoubted high point of the night. Firstly the Ossobuco created by Head Chef Roberto Reatini and his team had a melt-in-the-mouth quality, but to taste with it came two wines the Lucente 2013 and the Luce 2012. Both wines were a blend of Sangiovese and Merlot but, despite this, were very different in style. Luce was, without question, the best wine of the night and the 2012 is the 20th anniversary production of the wine. The product of a collaboration of Robert Mondavi and Diana's father Luce is produced bio-dynamically and was a perfect balance of fruit and tannin that was silky and sublime on the palate.

Dolce was caprese cake (traditional Italian chocolate and almond cake) with cream, rounded off with the 40 Altari 2008 Vinsanto – named after 40 altars

from a local church that were built in order to prevent a former family member from being excommunicated by the Pope!

There was no chance of the assembled members wishing to take such action on this evening and everyone remarked on what a fabulous event it had been.



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# Lucerne

*the jewel in Switzerland's crown*



*Induction party at the Palace Hotel*

Lucerne, the jewel of central Switzerland, nestles on the banks of Lake Lucerne ('Vierwaldstatter See' in German, as this is a predominately German-speaking city), surrounded by snow-capped mountains, and was the location hosting Switzerland's Spring Grand Chapitre in May. Most of us know it for the famous Kapellbrucke, the twin-spired Hochkirke and the leisurely paddle steamers that ply the lake.

One is always impressed by the co-ordinated transport in Switzerland. Taking a few escalators down from the airport arrivals hall and we were on the train for Lucerne. At the wonderful lakeside Palace Hotel we were greeted by Bailli Délégué and Membre du Conseil Magistral, Rene Kamber, and his wife Renate – many of us will remember them warmly from our own Grand Chapitre in Bristol.

The welcome dinner in the lakeside Hotel Langasthof Balm was excellent and notable for many Swiss wines which were new to us, including Karl Sigrist Weingut Letten just a kilometre from the restaurant. Following the Induction Ceremony in the Palace Hotel on the Saturday, managed superbly by Chancelier Benoit Frangiere, Membre du Conseils d'Administration et Magistral, we adjourned to the Casino. This time it was not to gamble but to enjoy Swiss hospitality at its best. With 350 other diners we were treated to an outstanding dinner, made the more enjoyable by a wonderful band that reminded us of the Temperance Seven

and their song 'Winchester Cathedral'! The leader was a truly great Bass Sax player. Bailli, Rolf Hertig, and his team made us truly welcome. The party broke up in the small hours of the morning after new friendships had been forged.

Raindrops kept falling as we made our way to lunch high in the new KKL centre on Sunday. Despite this we were wowed by the view through floor to ceiling windows on three sides and the superb lunch – with the wine of the Chapitre, La Rioja Alta's Vina Alberdi 2008.

The weekend was testament to that spirit of fraternity that is the hallmark of the 26 Cantons of Switzerland and also that of the Chaîne.

**Philip Evins**



*Renate & Rene Kamber*





# NO MURDERS – JUST FABULOUS FOOD & WINE!

This year the Wessex Bailliage trip focused on the Veneto and the Sud Tirol wine and food. As with previous years there had to be a boat trip (or four as it transpired) plus a railway journey – and what a railway journey it was!

The trip began at Venice airport where we boarded our bus bound for Bardolino on Lake Garda or Lago di Garda to the locals. We had a two night stop at the Hotel Caesius Terme on the shores of the lake. The location was stunning for an evening meal on the terrace that night and we all started to relax in to holiday mode. That afternoon we had been on our first boat trip on the Lake where our knowledgeable boat driver told us about notable buildings, families and Russian oligarchs.

The next day was one for the wine lovers with visits and tastings to the Allegrini Estate, the Serego Alighieri Estate and the Canova Estate, owned by the 'Kings of Amarone', the Masi family. Lunch was hosted by Sandro Boscaini, head of the Masi family, at the aptly named La Divina looking down on the lake. We learnt how Amarone was made using traditional drying techniques and attended a sumptuous tasting at the Palazzo. The highlight for many was the Campolongo di Torbe Amarone. If you think the name sounds familiar for something other than wine then you are correct – this is the home of Dante Alighieri complete with a fireplace that is often used on cover shots for his masterpiece 'Inferno'. A glass of wine was much needed after a difficult bus ride but

restraint was shown and the 'Inferno' was not fired up!



*Philip Evins, Sandro Boscaini, Janet Evins and Pier Giuseppe Torresoni*

On Day 3 we headed north to the Alto Adige. On the way we stopped for a visit and tasting at Ferrari wines. Some consider Ferrari to be Italy's premier sparkling wine Prosecco producer and many of us were persuaded by the end of the generous tasting, finishing with an incredible 1996 Giulio Ferrari. A few white bags from the winery's shop were spotted as we boarded the bus bound for the Park Hotel Lauren in Bolzano!



Bolzano is a delightful town in the shadow of the mighty Dolomites. We were surprised how hot it was in the mountains until we learnt that the rock was volcanic and thus retained its heat. We enjoyed two culinary experiences in this wonderful area. The first night we travelled up those mighty Dolomites to a tiny family-run establishment, PatscheiderHof. We were enjoying our sparkling wine but had to quickly rush in as a storm descended from nowhere and we were reminded that the weather can change very quickly in the mountains! The food was truly stunning, for such a small establishment, which is famous for its dumplings. Even the President of Austria was due to dine there the following evening to sample the dumplings.

The following morning we visited two well-known vineyards: Alois Lageder in the Adige Valley and Elena Walch vineyard at Ringberg. Our host at Alois Lageder was also very generous and we tasted wines from each of 'The Classic Varietals', 'The Terroir Selections' and 'The Farms' range. We were reminded that we had enjoyed the Pinot Noir at PatscheiderHof the previous evening. Standout wines included the 2012 Krafuss and the 2011 Lindenburg. We were also told that the method used to make the Lowengang chardonnay was learnt from Robert Mondavi and it was the first time that small barrels were used to ferment the wine.

Elena Walch provided us with an excellent lunch as well as her flagship 'Beyond the Clouds' wine which is a Bianco Alto Adige

DOC that predominantly uses Chardonnay. That night we enjoyed dining at the famous Zur Rose restaurant, a Michelin-starred restaurant run by Maître Rôtisseur Herbert Hintner and his wife Doris.



Janet Evins, Herbert Hintner, Rolf Stahel and Philip Evins

After a drive through the Dolomites we stopped for the night in Follini and dined in the delightful Michelin-starred 'La Corte' where owner and consummate host Giovanni Zanon had closed it just for the group.

Our next vineyard visit was to the Bisol Vineyard at Valdobbiadene under the famous Hill of Cartizze, before lunching at Trattoria alla Cima with stunning views over Proseccoshire.

We arrived to the Hilton hotel in Venice by boat from the overseas liner terminal and there is no better way to arrive at a hotel than by boat, especially when Venice is the backdrop! The Hilton is located on the Giudecca Island and provides panoramic view of Venezia from the poolside. Our dinner that evening was at the Hotel's Aromi restaurant and was hosted by the General Manager, Maître Hotelier Ilio Rodoni and his wife Monica.



Giovanni Burrafato, Janet Evins, Ilio Rodoni, Ivan Catenacci and Philip Evins

After a day at leisure in Venice we convened for another boat trip to the hidden island gem, Mazzorbo. When one thinks of Venice one doesn't think of vineyards. Yet there is a vineyard, restaurant and resort on this island, Venissa which is owned by the Bisol family. The vineyard is tiny, only one hectare, but is home to the Dorona di Venezia grape. The grape is extraordinary as it is resistant to fungal diseases and enjoys a humid climate. It also seems to be remarkably salt tolerant because the island does flood from time to time. The wine was interesting and some found challenging because it was hard to imagine how the wine would develop. It is bottled in hand made glass and has gold leaf as its label. The wine is also a wonderful golden colour



because the grape skins are used as part of the fermentation process. Venissa is also a Michelin-starred restaurant where 4 young chefs work side by side to produce each of the 4 different courses we enjoyed. Many of the ingredients were sourced locally from the island itself or from the lagoon. The Bisol family are to be applauded for their vision and for the risk in bringing back the old vineyard. Accommodation is available and would certainly provide a quiet gastronomic stay away from the hurly burly of St Mark's.

There was an air of anticipation as we took the boat home as we were soon embarking on the train trip of a lifetime – the *Orient Express*. The next morning dawned bright and clear and it was again time to take a boat to the Venetian train station.

Cabins were comfortable although the weather was still very hot and it was challenging to cool down. Only the bar carriage is air-conditioned and one must remember that the experience is designed to recreate a bygone era where no air conditioning existed!

Each carriage has been meticulously restored and the three dining cars are exceptional in their decoration. 'Côte d'Azur' features superb glass panels by René Lalique, 'Etoile du Nord' is decorated with fine marquetry, while 'L'Oriental' takes its name from its Chinese-style, black lacquer panelling. We were privileged to eat in two of the three cars at the later sittings. We all looked suitably attired in black tie for our dinner – despite the heat and lack of bathing facilities on the train. Many of our other passengers wore similar attire and the joke that you can never dress up too much for the *Orient Express* is a truism. Thankfully there were no 'murders' while we were on board!

The food was extraordinary on so many levels. It really was impressive to see what these tiny kitchens could provide and is undoubtedly deserving of a Michelin star or two but alas is not considered eligible because of the train. Executive Chef Christian Bodiguel created menus especially for our Chaîne group and spoiled us with impressive dishes such as a forest mushroom tartlet and sea scallop brushed with white truffle oil and smoked bacon,



Blue lobster and its cannelloni served with vegetable soup and black truffle caviar and herb-crusted rack of lamb from Mont St Michel. Who though could forget the broiled Lobster with cress butter for brunch?! The accompanying wine for all our courses was superlative, having been chosen from the vineyards we visited by Philip and Christian to complement the food.

We finally reached Victoria station via the *Belmond Pullman*. The *Orient Express* and *Belmond Pullman* will be a memory we will treasure. We all returned home with not so much as a human corpse in sight!

Edwina Morris



Barney Quinn, Alan Cox, Christian Bodiguel and Janet Evins & Philip Evins

# 333 YEARS OF GAGGENAU



*2016 marks the 333rd anniversary of the innovative Gaggenau brand, which 'started with a spark' deep in the Black Forest in Germany, where metal was crafted to forge nails. Nowadays the brand has become synonymous with culinary culture and a cultivated lifestyle. The newly reopened and Grade II listed, Gaggenau London, Wigmore St, is the heart of the Gaggenau, and brings to life its brand values and allows visitors to experience the difference.*

The re-opening of the Wigmore Street venue 'Gaggenau London' in April 2016 beautifully exemplifies the corporate architecture ethos of Gaggenau: extraordinary design, perfection in every detail and an inventive celebration of local culture.

Stephen Brownless, Gaggenau Sales Director explains, 'After 16 months of planning and 4 months closure to refit Gaggenau London we opened the doors in Mid April. The space is a true reflection of our Brand. The space engages all our visitors' senses giving them a clear understanding of 'The Difference' that is Gaggenau and we would be delighted to welcome Chaîne members should you wish to call in for a glass of champagne or a coffee as a respite during a shopping trip to London.'

Using wood sourced from the Black Forest, the birthplace of Gaggenau, a heritage wall captures key moments of the brand's 333 year long history. Gaggenau London showcases a selection of Gaggenau built-in appliances in beautifully equipped, functioning kitchens. The impressive space is used to host exclusive culinary and cultural events for consumers, designers, architects and business partners.

To commemorate the 333rd anniversary landmark, Gaggenau has launched an updated version of its renowned 90cm wide oven that offers modernised design and functionality. Though the new model showcases upgraded technology and quality standards, it stays true to its origins; linking Gaggenau's past and present with its future. The new oven has been renamed EB 333 in tribute of Gaggenau reaching this remarkable anniversary. The EB 333 perfectly embodies Gaggenau's design philosophy of 'Traditional Avant-garde'; where timeless craftsmanship meets with innovative design. The most striking new design feature of the oven is its door - a vast, single piece of 3mm thick stainless steel, creating a powerfully sleek and sophisticated façade. The door also enlists new technology that provides soft opening and closing to enhance overall user experience. The EB 333, like its predecessor, will continue to be crafted nearly

entirely by hand using select materials in Lipsheim, France.

Celebrations of the monumental 333 year milestone sees three exclusive Michelin Star and Gaggenau's partner chefs host events in the newly reborn Gaggenau London over the course of the year. This began on 3rd May, continued on 3rd June, and will finish on 3rd of October. The events have and will see guests taken on an immersive experience with menus inspired by Gaggenau's rich history. Each partner chef will be representing one of Gaggenau's key values, creating recipes that reflect these concepts.

The first of the three events saw Phil Fanning, head chef and owner of Paris House, host an intimate group who were taken on an immersive experience through an innovative tasting, which looks back at Gaggenau's remarkable history whilst glimpsing into its exciting future. Being respected by peers and critics, Fanning is known for his innovative and creative use of Japanese cooking techniques to refine and deliver exceptional British food, making him the perfect partner to commemorate this extraordinary occasion. The second partnered chef event was hosted by Nigel Howarth, who has been showcasing his own gastronomic brilliance at Northcote for nearly 30 years, and focused on the theme of education, having been educating palates for the past 16 years with flavours from across the globe with its culinary 'festival' Obsession as well as teaching aspiring home cooks techniques from the professional kitchen at its cookery school at the heart of Northcote kitchen, equipped with Gaggenau appliances. The final partnered chef event will be hosted by Cyrus Todiwala, the chef proprietor of Café Spice Namaste, who will be focusing on the theme of heritage inspired by Gaggenau's own extraordinary history and creating dishes by bringing together his own Parsee rich culinary heritage and his own distinctive twist.

Stephen Brownless, reflecting upon the Chaîne's partnership with Gaggenau, commented: 'Amazingly Gaggenau are proudly

now in its eight year as partner with the Chaîne, again this time has passed very quickly, but during this time we have developed strong links and a very close mutual association. We are delighted to be the proud sponsors of the annual Young Chef and Young Sommelier events along with supporting 'The Clink' and I look forward to meeting new friends and old at the Grand Chapitre in Manchester later in the year.'

The difference began with a spark... it has burned for 333 years.



Phil Fanning



Nigel Howarth (left)

# GAGGENAU

# Camaraderie *on camera*



David Levene, Norman Wallage and Bob Green



Pauline Frise, Jill Welsh, Caroline Stevens and Peter Welsh



Stuart Cunningham and Richard Maxwell



Alan Cox and Jenny Quinn



Charles & Frances Griffiths



Monika & Rob Wood



Gavin Scott and David Haigh



Romain Bourger & Catherine Snook



Rosie Stewart and Giuseppe DeWilde



David Azzopardi & Jillian Gerlach



Donna & Marc Bullock

**REGISTER NOW**  
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## 57<sup>th</sup> Grand Chapitre, Manchester 28 September – 2 October 2016

We are getting close to the start of our Grand Chapitre in Manchester. Early birds will be able to join us at Australasia, an informal Japanese and Pacific Rim restaurant on the Wednesday evening.

Thursday evening is a not to be missed dinner at The Mere Golf Resort including a spectacular firework display over the lake provided by Nemesis, who arrange many of the country's best displays.

Friday's visit to Chatsworth House home to the Duke and Duchess of Devonshire will be exceptional for the ability to make a private viewing before the public are allowed into the house. On Friday evening we have the whole of the wonderful Gothic revival Manchester Town Hall for our reception and dinner. We are delighted to be joined at dinner

by The Lord Mayor, Councillor Carl Austin-Behan.

A tour of the BBC in MediaCity or a walking tour of the city centre are provided for your interest on Saturday morning. Then at 4.30pm do come and join us for the Awards Ceremony for the Chaîne's 40th Annual International Young Chef Competition. This takes place in the Trafford Suite of the Midland Hotel. 23 Young chefs from all over the world will have competed on the Friday for the honour of being judged the best in the world. The future of good Chaîne meals is in the hands of talented young people like these.

The Gala Dinner in the Midland Hotel on Saturday evening promises to be a really fun event and interest is already very high. Do join this highly international group of members and enjoy good

food, good wines and good camaraderie.

Remember – The Chaîne hotel rates at the Midland Hotel are good until 22 August then revert to market rates.



*Highlights of the Grand Chapitre will include visits to the stunning Chatsworth House, home of the Dukes of Devonshire, the BBC Media Centre in Salford Quays, a walking tour of the city centre and a spectacular firework display over the lake at The Mere Golf Resort.*



Chatsworth Painted Hall  
© Chatsworth House Trust



Make a note of these dates in your diary.

57th Grand Chapitre,  
Manchester  
28 Sept-2 Oct 2016

40th Concours International  
des Jeunes Chefs Rotisseurs  
30 September 2016

OMGD Wine Dinner  
29 November 2016

Young Sommelier Competition  
1 March 2017

Young Chef Competition  
2 March 2017

Awards Dinner, The Dorchester  
24 March 2017

World Chaîne Day  
22 April 2017

Grand Chapitre, Edinburgh  
6-9 July 2017

World Chaîne Day  
21 April 2018

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