



WINTER 2015

CHAÎNE DES ROTISSEURS  
BAILLIAGE DE GRANDE BRETAGNE

# table talk

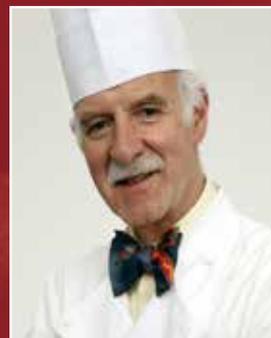
*For the Love of Fine Dining*

**GRAND CHAPITRE, YORK 2014**  
ALL THE RIGHT INGREDIENTS

**INTERNATIONAL YOUNG SOMMELIER COMPETITION**  
TANGUY TAKES A TOP 3 IN COPENHAGEN

**FIVE GOLD RINGS**  
MOSIMANN'S OLYMPIC WINNING TEAM

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# GAGGENAU

# In this issue...

## INTERNATIONAL YOUNG SOMMELIER COMPETITION



Learn how Tanguy Martin performed at the 8<sup>th</sup> International Young Sommelier Competition in one of the current capitals of gastronomy, Copenhagen.

## GRAND CHAPITRE, YORK 2014



The Grand Chapitre is the event of the year for us, it showcases the strength of our community and allows our members to connect with others across the country and across the globe, start valuable conversations and participate in fantastic events. We welcomed over 200 members, from over 15 different countries to York in October 2014 for our 55<sup>th</sup> Grand Chapitre celebrations.

## AN EVENING WITH THE ARGENTINE AMBASSADOR



An exclusive evening of fine Argentinian dining accompanied by regional wines was enjoyed at the home of the Ambassador of Argentina, Her Excellency, Alicia Castro.

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More ways to get news from Chaîne GB



ChaîneGB



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If you would like to promote a Bailliage event, or you have any news or photos you would like posted on the Chaîne Facebook page, email them, together with a brief outline, to the online editor Andy McGuinness at [online-editor@chaîne.co.uk](mailto:online-editor@chaîne.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



What a treat we all enjoyed at our Grand Chapitre in York – a series of events that money cannot buy. An example was that it was the first time ever that a dinner had been held in the locomotive round house at the National Railway Museum amongst icons of railway history.

One of the strengths of our organisation is that we have the contacts and skills to create events like this one at both local and national level. A real benefit of membership. Over the duration of the Grand Chapitre we were joined by members from 15 other countries illustrating the global reach of the Chaîne, enabling us to be able to attend similar events abroad and to make new friends across the world.

Looking forward in 2015, all of the Bailliages have created really interesting programmes for us to sample, whilst the Grand Chapitre in Marlow on Thames promises another few days of wonderful camaraderie with those attending enjoying dinners in some spectacular venues: Cliveden, Danesfield and Stoke Park. Plus a 'not to be missed' trip to the spectacular Waddesdon

Manor, Baron Ferdinand de Rothschild's home, for a private viewing, lunch and a cellar tour and tasting. Our induction ceremony will be held in the historic Henley Town Hall.

My welcome on your behalf to Gordon Vickers on his appointment as Bailli for Cheshire and North West. I am sure that together with his new team they will grow the Bailliage back to its previously successful position.

As we start the year's competition programme for both young chefs and sommeliers, I would encourage more of our professionals to get involved and to use them as motivators and training stimuli for their staffs. The finals of both competitions take place in early March followed by the annual Awards Dinner at the Dorchester on 18 March. My thanks to Roland Fasel, the hotel General Manager, for his continued support to this event.

Vive la Chaîne!

Bailli Délégué  
Membre du Conseil Magistral

Send your favourite picture to  
Leslie Cuthbert, editor@chaine.co.uk

# Camaraderie on camera



Sunil Kanjanghat with Jill & Peter Welsh



Mayassa Reip, Dominic & Christina Yeardley, Paul and Nicholas Reip



Grace Stewart, Gillian Gerlach & David Azzopardi, John Stewart



Ishmail & Ann-Marie Anilmis



Ian & Margaret Bailey



Jale & Tugrul Yigitoglu



Gretel & Wolfgang Schrahe



John Ruddick, Wally & Janet Epton, Jane Ruddick



Dominik Furgler, Philipp Mosimann, Sarah Saunders, Hayam Furgler and Elaine Mosimann



Lesley Grey and Remo Di Mascio

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# International Young Sommelier Competition

Another great Young Sommelier performance — Tanguy takes a top three place in Copenhagen

Preparation for the international finals of the Chaîne's Young Sommelier Competition start the moment that the national title has been won. There are six months of intense study, training and mentoring from Echanson Gerard Basset together with different master sommeliers, many of whom are judges in the national competition. Then, in September 2014, Tanguy Martin from Hotel TerraVina left for Copenhagen and the 8<sup>th</sup> International Young Sommelier Competition.

Copenhagen is of course known for its world class restaurants and over the next three days contestants from 17 countries had the opportunity to sample a few.

This time the actual competition was

extended from a day to a day and a half of tests. The final three competitors were put through a series of tests before a public audience - wine and spirit blind tastings, pouring champagne equally for ten customers without any topping up, decanting old wines and a rapid fire Q&A session on their knowledge of wine. A fairly nerve racking experience!

The results were announced later at a Gala Dinner at the Hotel d'Angleterre. First place went to Pier-Alexis Souliere from Australia; second to Jane Lopes from USA and third place to Tanguy Martin from Great Britain.

Tanguy was supported on his journey by Bailli Délégué Philip Evins and Wessex Bailli Janet Evins, both of whom said

they were 'enormously impressed' with Tanguy's whole approach to the competition and it was one of the most exciting contests they had been involved with in the seven years that Chaîne GB has entered. 'Our competitions are about giving our industry's young people a platform to show their skill and receive the recognition they deserve for their hard work,' said Phillip. 'Chaîne GB finalists have always been in the 'top three', which clearly shows that the training of our young people is at the very core of our industry's development practice'.

Again, well done Tanguy and we wish him the best of luck for what is likely to be a very bright future.



Philip Evins, Tanguy Martin and Janet Evins



International Young Sommelier finalists

## WHAT LED US TO THE CHAÎNE

Edwina & Iain Morris



When Edwina moved to the UK five years ago, she was keen to meet people who were interested in food and wine. An avid member of the Victorian Shiraz Club, Edwina hoped that she could find something similar 'over here'. Edwina asked a New Zealand girlfriend in Houston for advice. Her response was immediate — join La Chaîne. Her girlfriend elaborated that they had met most of their friends in Houston through La Chaîne and had found them a warm and inviting society.

Edwina mentioned to Iain that she was looking to join a 'club' and that they were attending a lunch at 'Texture' to see what the club was like. Edwina didn't mention the name thinking that Iain wasn't that interested and was merely accommodating his antipodean girlfriend.

It wasn't until Iain picked up the booking form from the printer that he found out it was a La Chaîne event at 'Texture'. 'La Chaîne? We are going to a La Chaîne function?' 'You've heard of La Chaîne?' said Edwina. 'Well yes, my parents were members in Kuala Lumpur. I didn't know it was still going. I used to accompany my parents when I was home from boarding school.'

That lunch at Texture was five years ago. Both are members attending many OMGD functions and various events around England and Scotland as Edwina explores her new country.'

○○○○○○

## A personal perspective of the Young Chef Competition 2014

by Ricki Weston

○○○○○○



Ricki Weston with fellow competitors

The chance to go to South Africa was absolutely incredible and I will remember the people and experiences for a long time. Everything about it was amazing and none of it would have been possible without La Chaîne so I wish to thank every GB Chaîne member.

It was a long flight over to Durban but when we landed my companion and I were met at the airport and taken to the hotel where we relaxed for the first evening meeting some of the other young chefs that had also arrived.

Throughout the week different activities and experiences were arranged for us from visiting a Zulu village and learning about their culture to going on a safari trail up and down some rather steep hills!

*Everything about it was amazing and none of it would have been possible without La Chaîne'*

Another part of the week was the spice market. This was a real eye opener for me into Indian spices and how they should be used. There was a demonstration and it was great to be able to ask questions which helped all of us. We were also taken to the Oyster Box hotel and had a curry demonstration with one of their chefs, followed by an awesome curry dinner after that with lots of the spices we had earlier seen being used.

I was also lucky enough to be one of five chefs to be asked to go onto Durban radio for an interview. This was again something that I'd never done before and was a great experience — if a bit nerve racking!

However as the week drew to the end all of us knew it was nearing the cook off — the reason all of us were there. We were shown around the kitchen at Unilever food solutions and given our own jackets. Everything happened very fast after that. We went back to the hotel and everyone went to their rooms to go through possible recipes or ideas that we thought we could use the following day. Once we then got into the kitchen after looking at the box of ingredients the 3 hours allotted to us seemed like minutes. The judges circled around the room taking notes as the camera, which had a live feed to YouTube, followed. Once it was all over we were then allowed to go and see the plates created by the other chefs and it was wonderful to see so many different styles of dish.

The following day there was an individual de-brief which meant that we could take the judges' comments with us to help us improve over time.

The final night was the most memorable. It began with the awards, congratulating the champion and close

runner ups. After that we all were inducted into La Chaîne, which was a huge privilege. We then moved downstairs to a champagne reception where we could meet different members of La Chaîne from all over the world and was a chance to relax again. As the evening started to end all of the chefs had a final drink together and talked about the surreal week that we had all just experienced.

I feel so fortunate to have made so many new friends that week and we are all still in contact now discussing different dishes and swapping advice on new techniques and flavours to try in our restaurants.

Vive la Chaîne!



Janet & Philip Evins, Natalia Phillips and Ricki Weston, Vic Laws



# Wonderful railways, a castle and a Minster – ingredients for a Grand Chapitre

We welcomed over 200 members, from over 15 different countries, to York in October 2014 for our 55<sup>th</sup> Grand Chapitre celebrations. It is a great pleasure to see regular guests from Germany, Sweden, China and the US, plus new faces from across the globe, all of whom share a passion for fine dining and friendship.

Set in historic York, in the Grade II listed Cedar Court Grand Hotel, previously home to the headquarters of the North Eastern Railway, the event hosted a range of gastronomic experiences to delight the attendees. The weekend started with a Diner Amical in the Directors' Board Room, followed by a trip to Castle Howard, then guests dined in the Medieval Merchant Adventurers' Hall.

A large number of new members were inducted into the Chaîne des Rôtisseurs in a special ceremony held at the historic St Michael Le Belfrey Church. Then during the

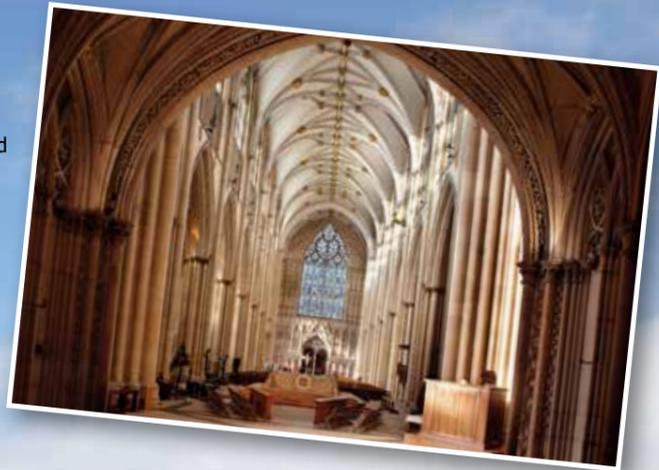
afternoon members went on conducted tours of the old city and York Minster or visited the Jorvik museum.

A highlight of the weekend was dinner held in the Grand Hall at The National Railway Museum – the first time anyone has ever dined among the locomotives! The railway theme continued as the weekend closed with lunch on board the coaches of The Belmond Northern Belle, formerly known as the Orient Express.

Bailli Délégué Philip Evins said that the success of the event was down to 'the growing number of attendees that help make Chaîne des Rôtisseurs international

network so strong.' Adding:

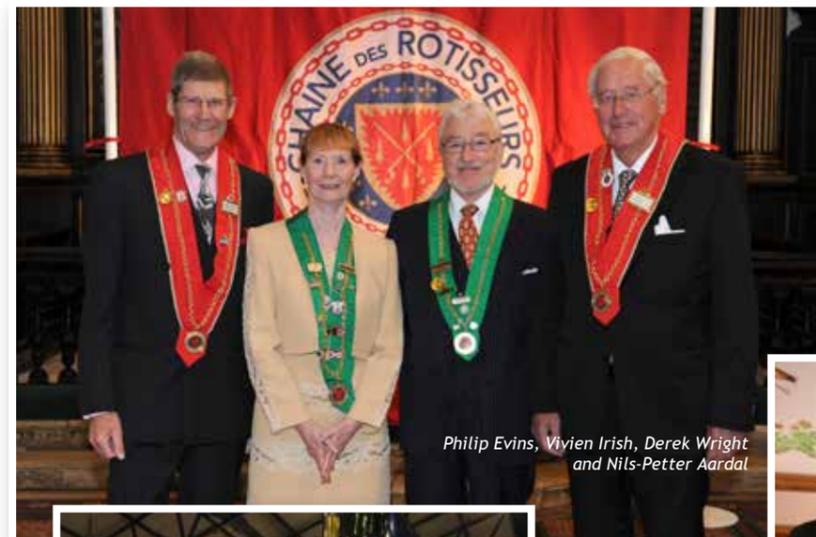
'The Grand Chapitre is the event of the year for us, it showcases the strength of our community and allows our members to connect with others across the country and across the globe, start valuable conversations and participate in fantastic events.'



Howard Barclay, Samantha Hampson and John Humphries



Naomi & James Clayton



Philip Evins, Vivien Irish, Derek Wright and Nils-Petter Aardal



Rob & Monika Wood



Peta-Louise Bagott and Cassandra Charles-Bagott



# Countrywide *with the Chaîne*



Solent members and guests on Spitbank Fort

A hot and humid day saw 25 Chaîne members and guests gather at Gosport Royal Clarence Marina for embarkation aboard the *Jenny Lee* en route to Spitbank Fort. The trip out of Portsmouth harbour took us past *HMS Illustrious* which had arrived in port the day before on her final homecoming.

Disembarking onto the Fort was less easy due to the swell, short ropes and fender trouble however thankfully all went well. Once on the fort, built as part of the old Napoleonic defences, we enjoyed a glass of champagne, canapés and a tour. The fort is now an 8 bedroom

hotel experience run by the idiosyncratic company Amazing Venues. Founded by Mike & Carol Clare – the couple who made their fortune selling beds – they now specialise in quirky ‘folly’ type venues. We had joined one of their occasional lunch parties and dined with 20 other guests. The Fort is a Cave de Sabrage and the newly appointed General Manager attempted a sabrage but as it was his first time it was not without complications which just added to the fun!

The food was much enjoyed with choices of mackerel, crostini or pate

starter; sea bass, belly of pork or risotto main and syllabub, pannacotta or chocolate marquise dessert. Allan Jack was our member monitoring wines and we enjoyed the choice of Kleine Zalze Vineyard Selection Chenin Blanc or Fortant de France Terrrior de Collines Pinot Noir, Pays d’Oc.

The return trip was not scheduled until 5.00pm and tea was taken with an opportunity to explore the haunted tunnels of which there were no takers!

Jerry Maw

## LEITH LUNCH

As in 2013 our Lunch Amicale was held in the gentrified environs of the Leith Docks but for the first time at Bistro Provence. Leith’s connection with France goes back centuries to the time when the drink of well-heeled Scots was claret. So there have always been good French restaurants in Edinburgh but this newcomer has had a standout press for its simple but excellent cuisine. It even had a glowing review from a Glasgow newspaper so we were anticipating a culinary treat when we arrived to a warm welcome from co-proprietor Michael Fons. Michael hails from Marseille, a city portrayed in the film *French Connection* as a stew of unsavoury disparados – a milieu brought to mind as one gazes across the quay to the Scottish Government Offices! Our lunch was excellent from aperitif to dessert and Bailli Sheila was delighted to



John Stewart and Sheila Douglas with the Bitsro Provence staff

present the Chaîne blazon to the team whose friendly efficient service adds that special ambience to Bistro Provence.

Serendipitously two of our guests, David McNeill and Carolyn Cuthbert, found that

they were long lost friends having worked together as models in the swinging sixties!

Shelia Douglas

## WESSEX AUTUMN DINNER AT THE THREE LIONS, STUCKTON



Jane Womersley, Janet Evins and Mike Womersley

On Friday 17 October 2014 Wessex Bailliage returned to one of their old haunts, The Three Lions at Stuckton in the New Forest, where we were warmly welcomed by Mike and Jayne Womersley. Mike held a Michelin Star for five years when he was chef at Lucknam Park and Jayne runs the front of house. They hold many awards, including being one of The Daily Telegraph’s Top 150 Best Restaurants in the UK for 2012 and three times they have been chosen as Hampshire Restaurant of the year.

It was good to welcome members of the Cotswolds and Thames Valley Bailliages, and especially Keith Blackie, Bailli of

Cotswolds, and his wife Geraldine.

Mike had created a wonderful menu which included Ballotine of Foie Gras, Cep, Brioche and Vanilla Salt, followed by Sea Bass with Crispy Skin and a Saffron Sauce which everyone agreed was the highlight of the evening – just delicious and cooked to perfection! The main course was Roast and Confit of Pheasant followed by a dessert of Caramelised Banana, Brûlée and Parfait.

As would be expected carefully selected wines complimented each course perfectly and coffee with madeleines completed a hugely enjoyable evening.

Christine Wallage

## Ab Fab Fonab

Dinner and Theatre – always the perfect combination and just as always the Pitlochry Theatre presented a dazzling Christmas show – this year an uplifting *Miracle* on 34th Street. We left the matinee in good spirits anticipating our grand finale; dinner at Fonab Castle where our party would sleep that night in great comfort.

This beautifully refurbished Victorian castle overlooks Loch Fascal which was created with the building of the hydro dam (with famous salmon ladder) at Pitlochry. Until recently Fonab Castle was the headquarters of the North of Scotland Hydro Board, 50 years before that it was used as a Red Cross Hospital but it was built originally as a residence for George Sandeman, the prominent purveyor of perfect post prandial port. {Again with the amazing alliteration – ed.}

After a sabrage ably administered by Stephen Cribb under the wise aegis of Bailli Sheila we entered the sumptuous Sandeman Dining Room where we savoured a delightful menu including some succulent



Slange!

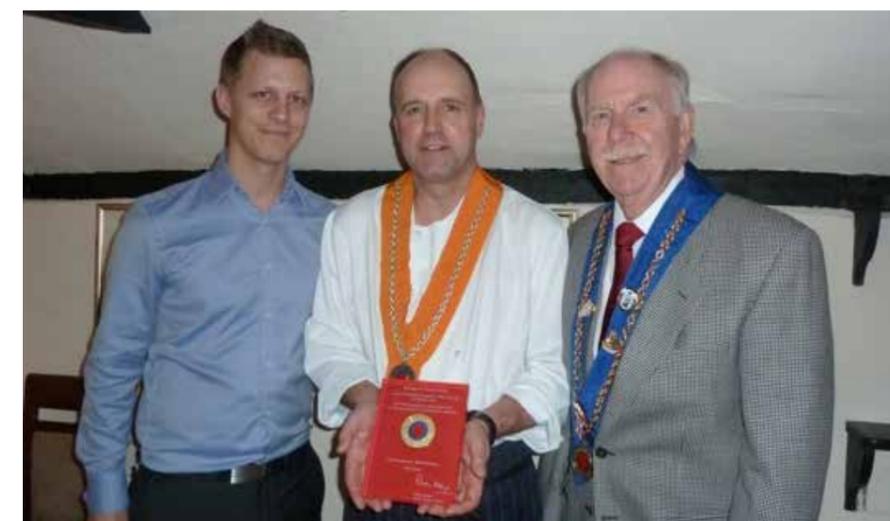
venison prepared by Chef Graham Harrower who with F&B Manager James Payne later received the Chaîne Blazon to welcome Fonab as a new member. After a final port (Sandemans of course!) we did what one always does on a wintry night in a Scottish Castle, retired to the bar and sampled a gey guid selection of whisky. Slange!

Sheila Douglas

## THAMES VALLEY AT KINGHAMS

Geoff Wootton of Thames Valley Bailliage presented a certificate of excellence to Chaîne member Paul Baker, chef proprietor of Kinghams in Shere, when Thames Valley members visited for an excellent lunch in October 2014. Kinghams opened under Paul Baker in 1993, albeit the restaurant itself dates back to the 17<sup>th</sup> century. Also shown in the photograph is Jack Foster, front of house manager, who helps ensure a high level of personal service for all guests.

Susan Attard



Jack Foster, Paul Baker and Geoff Wootton

## MONTAGU ARMS



Members and friends of Wessex Bailliage gathered in December at the Montagu Arms Hotel, Beaulieu in the heart of the New Forest for a pre-Christmas Dinner. The hotel, a delightful old country house dating back to the 17<sup>th</sup> century, created a very cosy atmosphere, with roaring log fires and festive decorations.

Maître Hôteleur Sunil Kanjanghat, the Hotel Manager, welcomed everyone to the Terrace Restaurant. It has a fine reputation and is one of the finest Michelin starred restaurants in the country, having recently been the only restaurant in Hampshire to have a place in The Sunday Times Best 100 Restaurants in the UK.

Michelin-starred Maître Rôtisseur, Matthew Tomkinson, created an interesting five course menu for us. Expectations were high and we were not disappointed. After pre dinner drinks and canapés, we enjoyed subtle and creatively presented food including a wonderful salmon Ravioli, Hampshire beef fillet with Fraser Gallop's best Bordeaux blend from Margaret River, and a Passion Fruit Cheesecake with



Pierre Rizet, Restaurant Manager, with Philip & Janet Evins and Maître Rôtisseur Matthew Tomkinson

Orange Sorbet that was just bursting with flavour and a delight to the eye.

During the course of the evening Bailli, Janet Evins, gave a special award to James Hiley-Jones, Operations Director for the Greenclose Hotel Group, to show appreciation for the exceptional standard of cuisine and co-operation by The Montagu Arms during six years of Chaîne membership.

A raffle was held in aid of Naomi House Children's Hospice, which raised over £1000 with Giftaid. Top prize was a seven-course tasting menu with wines donated by the hotel.

The evening was very much enjoyed by all who attended and was a fitting start to the Christmas Festivities.

Janet Evins

## Solent at the Field & Fork, Chichester



Twenty four Solent members and guests enjoyed a superb black tie dinner at Field & Fork restaurant in Guildhall Street, Chichester in early December 2014.

Talented Chef and patron Sam Mahoney had devised an inventive menu incorporating eel, grouse, foie gras and a Moroccan seafood tagine (thankfully not all at the same time!) to test our taste buds. It was a great success – the venison being truly excellent. Sam has been based in Chichester for some years previously having worked at the Chichester Festival Theatre and before that at the Pallant Gallery.

The Baked Vacherin Mont d'Or with truffle and potato came in a small pot and Sam later explained how

the cheese is only available for a few weeks of the year and that the concept for the dish had been learnt from his time at the Gavroche where he had trained. This had the perfect accompaniment in the form of La Escencia wine.

The final course of the subtle Chocolate Quenelle with the disguised chestnut and cherries was an absolute treat – even for non-chocoholics.

There was a great atmosphere in the restaurant, which had been closed exclusively for the Chaîne, and was an evening most definitely to be remembered in the best traditions of the Chaîne.

Jerry Maw

## WESSEX AGM & DINNER – LAINSTON HOUSE

Lainston House Hotel, a beautiful 17<sup>th</sup> century mansion on the outskirts of Winchester, Hampshire was once again the venue for the Bailliage of Wessex AGM and first dinner of the New Year.

After a short AGM, in the Houghton Room, members and friends congregated in the drawing room for drinks which were accompanied by delightfully petite canapés.

It was a great pleasure to have the company of International Vice-President, Marie Jones. Besides several new members, we were also delighted to be joined for the evening by Maître Hôteleur and General Manager, Antonio Lopez-Bustos. Prior to dinner, Antonio gave an insight into the history of the building which was a private house prior to becoming an Hotel over 30 years ago. Currently they are in the process of creating a cookery school which they hope to open later in the year.

Dinner was served in the Carlton Room. The restaurant boasts 3AA Rosettes, and Executive Chef and Maître Rôtisseur, Olly



Santé du Chef with Philip Evins, James O'Keeffe, Olly Rouse, Janet Evins, Marie Jones and Antonio Lopez-Bustos

Rouse, whose creations reflect his style and philosophy being influenced by nature, created a fabulous menu. Much of the produce comes from the hotel's own kitchen garden and is picked on a daily basis.

Olly's menu looked interestingly different and so it proved to be with a starter of Ballotine of Spanish octopus, beautifully presented, and wonderful pan fried turbot with a crab beignet. Probably the most amazing course was the dessert – a confection of lemon flavours: sponge, jelly, white chocolate and ice cream, presented in

small cubes and assembled like a chequered board or – as some asserted – a Rubik's cube!

During the course of the evening Antonio was presented with a special award by Bailli, Janet Evins, to show appreciation for the five years of outstanding dining with superb co-operation.

After coffee and petit fours people dispersed into the cold January night having enjoyed a very pleasant evening.

Christine Wallage

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## FIVE GOLD RINGS – MOSIMANN’S CELEBRATES THE OLYMPICS WITH A WINNING TEAM



Nothing in life comes about by chance; well so it would seem. In 2007 Anton Mosimann (Grand Officer Maître Rôtisseur) and his son, Philipp (Chargé des Missions Honoraire), had met in Switzerland for dinner, both men having been travelling in opposite directions and happening upon an empty window in their diaries. After dinner, they moved to the lounge where Anton took out a favourite Cuban cigar. Shortly afterwards two men arrived and one lit a cigar and, Anton moved the ashtray closer to the new arrivals and gestured that they could share it. One of the men recognized Anton as the celebrity chef and soon the four were talking animatedly. It transpired that they were meeting to discuss the VIP catering requirements for the Beijing Olympics and invited Anton and Philipp to submit proposals on behalf of Mosimann’s. ‘A simple act of courtesy resulted in an enormous catering contract,’ smiled Anton Mosimann, OBE who, in 2000 received the Royal Warrant by Appointment for Catering from HRH The Prince of Wales.

Within a fortnight, Philipp was in Beijing working on logistics and soon

a team of a dozen Mosimann chefs was enroute to China, headed up by Anton Mosimann. All the VIP catering, in four different locations including the celebrated Bird’s Nest stadium, was all under the direction of Mosimann’s elite catering company with HRH The Princess Royal attending amongst the many heads of state and IOC officials.

That really was just the beginning, as immediately after Beijing Philipp travelled to Vancouver to devise a different catering concept for the Winter Olympics 2010 and of course, the icing on the cake was to be involved in catering for the London 2012 Olympics on home turf. ‘It was amazing to be part of the London Olympics, because it was easier in terms of logistics, suppliers and knowledge of the city than being in other countries,’ explained Philipp Mosimann, managing director. ‘Although it was also more difficult, because we had to excel, there was absolutely no margin for error, as we were in our own city and we knew all eyes were watching.’

Together with Philipp, his brother Mark (Maître Restaurateur) worked on planning and preparing all the

corporate hospitality within the House of Switzerland (near London Bridge) and the House of the United States of America (within the Royal College of Art), there were additional gourmet restaurant in Kensington Palace and Mosimann’s. The exclusive Belgravia dining club and favourite location of the Chaîne’s London Bailliage for celebrating Christmas became a venue for sponsors and visiting dignitaries and each day, there seemed to be additional events around London that appeared on the schedule. It was a monumental challenge that the whole Mosimann team more than met.



Now, with a successful format, Mosimann’s pitched for the Winter Olympics, the Sochi 2014



Anton and Mark Mosimann (far left and far right) with staff

contract. This was a completely different approach and the language differences were possibly the least of their problems. Philipp drove to Sochi just to understand the ground logistics; he met growers and suppliers in Russia and along the route in Europe, calculating what needed to be brought in and what was readily available in the immediate vicinity. For example they used Matsesta Tea, grown in the Krasnodar Region (the same area as Sochi) and wine from Anapa, just six hours from the ski resort. Their team employed Russian speakers as well as those that could speak the languages of the national houses, such as Switzerland, Norway and Canada. It quickly became apparent that a whole accounts team was required and before long there were 88 people on the Mosimann’s payroll.

During Sochi, it was necessary to provide catering services at several different locations, but this time, one of the venues was half way up a mountain that could only be accessed via a funicular. The extensive wine list included local wines, Mosimann’s Champagne and the best from Europe and South America. Cheese was brought from Switzerland; although one whole van, complete with its weekly order for Sochi, was stolen soon after it entered the Soviet Union, leaving the supplier’s driver stranded at the petrol station. Mosimann’s arranged for him to be collected and resolved the cheese issue too!

Each day, Mosimann’s created the best dining experience and service to over 65,000 guests during the 17 days of the Olympics. They provided all-day dining hospitality at the House of Switzerland, Canada House, Norway House, the Olympic Hospitality Centre and the VIP corporate venues at the Radisson Lazurnaya in Sochi and the Radisson, Rosa Khutor. Mark Mosimann ran the successful ‘Chef’s Table’, inviting internationally acclaimed chefs to cook for specific periods during the Olympics. Key events included a visit from President Putin on two separate occasions at the House of Switzerland and Canada House and a Gala Dinner for the King of Norway at the House of Norway in the official Hospitality Centre.

*‘A simple act of courtesy resulted in an enormous catering contract’*



Immediately that gold medals were held aloft and the spectacular closing ceremony fizzed away, Philipp Mosimann was on board a flight heading for Brazil. This was not a fact-finding trip, but to take the Mosimann team to cook a dinner for one of the Olympic sponsors, who had a leading role in the World Cup just outside Rio.

As 2015 dawns, it finds Philipp Mosimann once again working on logistics, as Mosimann’s has just been announced as the official caterers for the UK Pavilion at the Milan Expo 2015. For six months from 1 May until 31 October, Mosimann’s will run a restaurant for 3,000 people each day, promoting Grown in Britain using ingredients from the UK. Anton Mosimann will undoubtedly be a guest chef during the six months and probably at a time when Philipp will take time in Rio to complete the Mosimann pitch for the 2016 Rio Olympics, when they hope to be able to replicate a most successful formula in all corners of the globe.

Philipp Mosimann



Chef’s Table



*'De gustibus non est melior'*  
*(In matters of taste there is no peer)*

Good coffee doesn't happen by accident! It takes patience, time and a real commitment to quality in order to create a consistently excellent product.

It all starts with the bean. That's why here, at Ferns Coffee, we are proud of our heritage as an artisan producer that only buys the finest Arabica and Robusta coffee beans that deliver to our stringent requirements of quality, traceability and sustainability. Founded in 1893, we have perfected the processes of 'blending and roasting' for more than one hundred and twenty years.

We offer our customers the full range of input into the coffee that they purchase from us whether selecting one of our 20 off the shelf blends or a blend unique to their business, in quantities from as little as eight cases with very competitive pricing and packaging to suit all requirements.

Our range affords our customers the opportunity to choose a product that is in keeping with their business needs. Our customer base is very diverse and includes cafes, coffee shops, pubs, hotels and restaurants. Increasingly we are finding that venues such as golf clubs, leisure parks and garden centres are examining the potential for increased revenues through the catering side of their business and are establishing offers that in some cases rival high street

offerings from the big chains.

We know the importance of continuing to innovate and invest in our range in order to meet an increasingly sophisticated consumer clientele. We also know how important it is for the Hospitality Industry to present its own customers with coffee solutions that are produced with integrity, and exceed on expectation. It is becoming an ever increasing demand for our customer base that the coffees we source are not just 'Gold Standard' but also from sustainable sources and thus we offer a full range of triple certified coffees and coffees from Ferns sponsored initiatives such as clean water projects in Colombia for customers who require such certification.

As coffee becomes more 'personalised' and consumers want coffee 'their way', it's imperative that hotels, fine dining establishments and high street cafes offer a range that is not only sustainable, but delivers on the coffee promise. Our Chaîne partners such as Carey's Manor in the New Forest and The Montagu Arms in Beaulieu have a reputation for excellence in all aspects of their business and this is why we continue to try to innovate in our offer and ensure that the quality is consistently high.

As such, we offer solutions for every style of outlet and for every pocket. Our coffee beans are sourced from more

than 25 countries around the world. Our equipment range comes from market leaders in the field who share our commitment to quality and innovation.

We also have the capability to produce bespoke signature blends that are unique for each customer's establishment based on their individual requirements and customer profiles.

For exemplary service, the finest blends and equipment in the business and a real understanding of your business, come and talk to us at Ferns Coffee.

*Our company motto speaks to what kind of partner we are for our customers.*

**FERNS COFFEE - Integrity, Dedication, Innovation and Consistency**

For more information visit [www.fernscoffee.com](http://www.fernscoffee.com) or call us on 01256 355661



Monica Kahlenberg, Vic Laws and Mark Kahlenberg



Charles Blake, Hazel Colvin and Malcolm Hartley



Peta-Louise Bagott and Phil Douglas



John & Jean Trowbridge



Rolf Stahel and Iain Morris



Jeremy & Pam Cowdry

## East meets West

We were delighted to join the Chaîne given our common interest in food and wine and we have enjoyed attending a number of wonderful events. In the UK we have attended three Grand Chapitres all of which were fun, cultural, educational and unique for us to share with other people in Hong Kong and in the Mainland of China. In China, we have participated in a number of interesting events. At the establishment of the Bailliage de Chine du Sud-Est on 15 June 2013 there was a Gala Dinner and Induction Ceremony during which Peter sabraged a bottle of champagne for toasting. We joined in 'The Mobster Night' at the Hilton, Shanghai where we learnt that the Bailliage du Shanghai had originally been inaugurated. Another interesting dinner was at the Shangri-La Guangzhou Hotel where the menu was presented in a Chaîne. The dishes were from different restaurants in the Hotel and each dish and restaurant were presented as a badge on the ribbon.

A particularly impressive event was the State Banquet in Chengdu organized by the Provincial Bailliage of Southwest China where we were served by a team of chefs that came from the Diaoyutai Guest House in Beijing, the State Guest House for worldwide leaders in China. Dishes were chosen from a list of around 600 that are used to serve the various dignitaries who come to China. For every dish, there is a story. The dish 'Baked Xuelong Fillet Steak with Wasabi and Cheese' was served at the dinner of the Banquet for Worldwide leaders at the Olympic Games in 2008.



State Banquet with friends and the Chef from Diaoyutai

The fish dish was one that was served when President Obama had visited China in 2009 and involved the delicious skin being put inside the fish because some people from the west do not like to see the skin of the fish when it is served. For the 'Hot and Sour Cuttlefish Roe Soup', the Cuttlefish Roe was incredibly thinly sliced demonstrating the knife skills of the chef. The dishes were all very elegant but not extravagant and the ingredients were carefully chosen for freshness and quality and a friend we made at this event we were able to bring to the Grand Chapitre of the Great Britain.

We treasure the chance to meet people and make new friends in the Chaîne and it is a wonderful way of building relations between the East and West.

Peter and Sandy Chiu



Philip Evins, Hernan Simesen, Facundo Acevedo, Alicia Castro and Javier Brichetto



Tugrul Yigitoglu and Rolando Vinals



Dominik Furgler and Alicia Castro

## AN AMAZING EVENING WITH THE ARGENTINIAN AMBASSADOR



House London weekend which takes place once a year – although perhaps not in black tie with Chaîne regalia as we did!

The evening began with three different appetisers accompanied by three different Argentinian wines, the pick of which was a 2013 Trumpeter Torrontes white wine from Rutini which marvellously complimented the meat empanadas. Then at small induction ceremony the Ambassador was one of the new members inducted into the Chaîne, in her case as Chevalier d'Honneur, by Bailli Délégué Philip Evins, and warmly welcomed into the London City Bailliage!

Those assembled included the Ambassadors from Switzerland, Chevalier d'Honneur Dominik Furgler, from the Russian Federation, Alexander Yakovenko and from the Lebanon, Inaam Osseiran.

We were then invited to move upstairs and we sat to enjoy the evening's repast. The Ambassador began by speaking of how her love of good food and wine commenced aged 10 years old and hence, she said, was the reason she drank so much now! Ambassador Castro's welcome speech was both sincere and amusing and she also took the opportunity to introduce

the three chefs who were responsible for our evening's menu: Hernan Simesen, Javier Brichetto and Facundo Acevedo.

Hernan had flown in especially from Buenos Aires and Javier from Madrid just to cook for us that evening.

Whilst the former two were responsible for the appetisers and the four starters the honour of the main course of Sirloin steak, crushed potato and fresh-herb chimichurri was reserved for Mr Acevedo and what a main course it was.



Alejandro Pinerio, Alicia Castro and Philip Evins

Gasps of appreciation at the size of the steak were expressed and whilst most of the wines of the evening were single varietals – Chardonnay, Malbec and yet more of the delicious Torrontes – the wine chosen to accompany the steak

*'The sumptuous interiors were soon to be matched by the equally exquisite food and wine'*

was not. The Encuentro Barrel Blend 2009, again from the Rutini estate, was a blend of malbec, cabernet sauvignon, merlot and more, and was sufficiently robust to cope with the strong flavours of the beef and chimichurri.

In total those present had the opportunity to drink and savour eleven different wines including a fascinating Malamado 2013 from the Familia Zuccardi, the other main producer whose wines were being sampled that evening, a Malbec but this time fortified like a port and served with the coffee and petit fours. A very intriguing and unusual wine it was a very satisfying finish to a typically unique, incomparable Chaîne evening.

The evening sadly had to conclude, shortly before the witching hour, but on leaving all those present were treated to a 'goody' bag containing details of the



Hernan Simesen and crew

various Argentinian specialist suppliers responsible for the tantalising food and wine we had enjoyed throughout the evening – as well as a couple of pastries for those of us who might somehow still be peckish!

Leslie Cuthbert



Javier Brichetto



# 56<sup>th</sup> Grand Chapitre Marlow

## 1-4 October 2015



Waddeston Manor



Cliveden House Hotel



Danesfield House, Marlow



Stoke Park Country Club, Spa and Hotel

After last year's wonderful trip to York the 2015 Grand Chapitre will take place in the beautiful town of Marlow. The Diner Amical will take place on the stunning terrace of Cliveden House, famed home of the Astor family, under Michelin-starred Executive Chef Andre Garrett.

The main hotel for the event will be Danesfield House and the welcome dinner will be held here in the Chiltern and Versailles Rooms under the baton of Executive Chef Billy Reid. Meanwhile the induction ceremony will take in historic Henley Town Hall.

During the weekend there will be the opportunity to attend a private guided tour of Waddesdon Manor, former home of Baron Ferdinand de Rothschild, including a tour of the splendid cellar and lunch as well as the opportunity to wander at your leisure around the gardens. There will also be the chance to enjoy a relaxing boat trip along the Thames on board the Hibernia, Hobbs of Henley's newest boat, during which time afternoon tea will be served.

The Gala dinner will be held at the fabulous Stoke Park Country Club, Stoke Poges – near to the scene of a certain golf match between one Mr James Bond and one Mr Goldfinger - where we will be in the capable hands of General Manager, Maître Hotelier Giammario Ragnoli and Executive Chef Chris Wheeler. No Oddjob's in sight!

Sunday will see us travel to that foodies paradise of Bray and our Farewell lunch will take place at The Hind's Head hotel, a Heston Blumenthal restaurant, under the direction of Maître Restaurateur Virag Harangozo.

It is an event not to be missed so put the dates in your diary now and apply for a place as soon as possible.

## Diary Dates

Make a note of these dates in your diary.

Young Sommelier Competition, London

3 March 2015

Young Chef Competition, Leatherhead

5 March 2015

Young Professionals Awards Dinner, London

18 March 2015

OMGD Dinner, London

26 June

Young Chefs International Finals, Budapest

11 September

Young Sommeliers International Finals, Adelaide

25 September

56<sup>th</sup> Grand Chapitre, Marlow on Thames

1-4 October

OMGD Dinner, London

27 November

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