



WINTER 2019

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

INTERNATIONAL YOUNG SOMMELIER COMPETITION 2018
A winning performance in Mexico

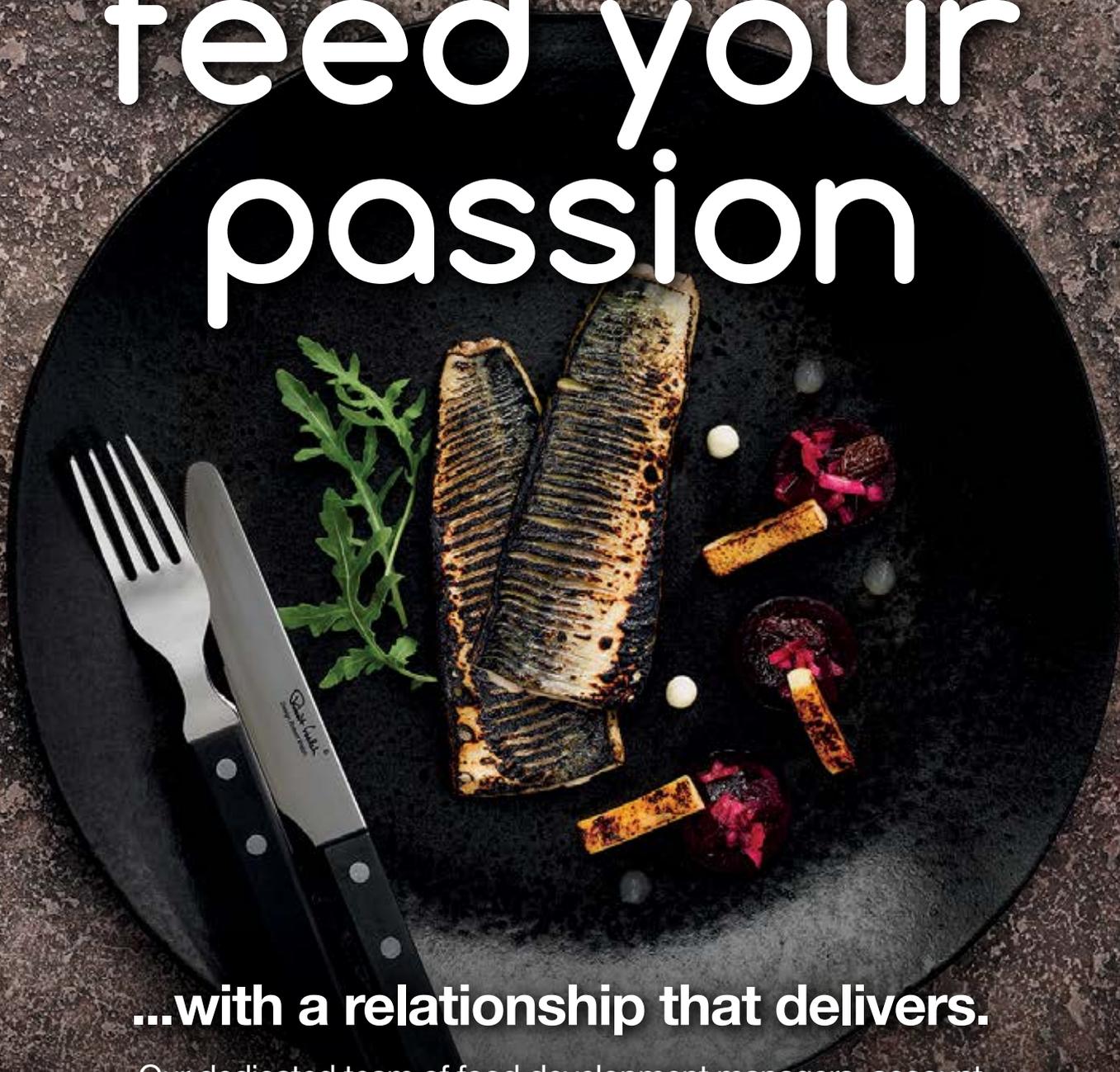
ON THE GRILL
With Maître Hôte Andrew Stembridge of Iconic Luxury Hotels

INTERNATIONAL YOUNG CHEFS COMPETITION 2018
A personal perspective by Kayla Tuvey

OMGD WINEMAKER'S DINNER
A tour of the wines of the Antinori family



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In this issue...

Highlights from the 2018 Grand Chapitre in Brighton



Highlights from the Grand Chapitre – for those of you who were fortunate enough to be there, a chance to remember and smile at the delights experienced in Brighton; for those of you who were unable to make it, something to whet your appetites for the 2019 Grand Chapitre!

On The Grill – an interview with Andrew Stembridge



On the Grill questions Scots-born Andrew Stembridge, Maître Hôte and Executive Director of Iconic Luxury Hotels – and who in 2010 became the youngest person to win the coveted Hotelier of the Year title – about his meteoric career and his guiding principles and philosophy as a hotelier...

International Young Sommelier Competition 2018 – Mexico



International Young Sommelier Competition – find out about how yet another GB Chaîne sommelier, Aymeric Pollene from Hide restaurant in London's Piccadilly, took the top prize in the 2018 international competition which was held, on this occasion, in Mexico...

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ChaîneGB



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

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

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

Dear members and friends



My best wishes for the year ahead, may you all find new friends and gain new experiences through our great organisation.

This is our 60th year as an organisation here in Britain and testament to the validity of what we do is indicated by first the strong membership and second by the rich diversity of activities in which we are all engaged. These activities extend

from lunches and dinners, to trips both at home and overseas, to competitions for our young professionals, to support for The Clink charity. In addition, many of you attend Chaîne events around the globe plus informally visit Chaîne establishments and visit friends you have made through your Chaîne membership.

I look forward to seeing many of you join us for a truly interesting 60th Anniversary Grand Chapitre in early October in London – where this all started under the founding Bailli Délégué, Baron Greenway. The event brochure should be published in late February or early March.

Over the last few years the Chaîne has been evolving in terms of the types of experience we offer members, in addition to trusted favourites, so as to enrich the experience of membership. This is

very obvious as we look at the Bailliage programmes on offer around the country and overseas. The respecting of our traditions whilst effectively creating new ones is the lifeblood of any organisation. At no time during my time as Bailli Délégué has the variety been as great, thus our Confrérie should be even more attractive to potential new Members. In later pages you will read more in detail about the successful international finals of last year's Young Professionals Competitions and I encourage you to attend the Awards Dinner at the Dorchester on 22 March to support this year's candidates.

I am delighted to welcome as new Baillis, Martin Vestergaard in London City, Mark Godfrey in the South West and Sue Pickard in Anglia, more on page 11.

Helping and supporting young people whether they take part in our competitions or are trainees within The Clink programme is hugely valuable both to them individually and to society at large. Your Board of Directors plans to continue helping fund these activities and would encourage your participation wherever appropriate. Wishing you all a most successful 60th!

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral

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Camaraderie *on camera*



Georgina Graham and Michelle Kannan



Chad & Maria Chadha



David Edwards and Marie Jones



Steve Goodwin and Ian Bailey



Sheila & Philip Douglas



Shabnam Nayer and Shuba Nair



Barry Gubbins, Helen Sunderland, Alvina English and Tal Gal-Cohen



Jill & Peter Welsh



David Azzopardi & Jillian Gerlach



Steve Eagle and Janet Wigley-Clarabut



Robin Warren-Adamson and Antonio Vigorito



Michael Ryan and David Levene



Andrew Gosling and Annie Boslem



Mark Godfrey, Jason Parry and Keith Makepeace



The sun shone for much of the Grand Chapitre in beautiful Brighton, at the start of October, and that was duly reflected in the joyful and happy faces of Chaîne members from around the world who came to enjoy the delights of the south coast.

After checking in with the Chaîne reception at The Grand Hotel in Brighton, our base for the weekend's activities, the fun was quick to begin. On Thursday evening a marvellous light fish dinner was had at The Jetty restaurant at the Brighton Harbour Hotel, just a short stroll away. Prepared under the guidance of Michelin-starred Alex Aitken and Jon Howard, the unanimous view was that the fish had been cooked perfectly and those present were grateful for the attentions of General Manager Maître Hôte, Attila Domby.

Friday then gave Chaîne members the first of a number of choices which were available over the weekend. For some the delights of travelling to historic Lewes and touring its majestic Castle as well as Anne of Cleves House proved the more tempting. For others, many OMGD members amongst them, the chance to visit the award-winning Ridgeview wine estate, an English wine producer which has previously been profiled in *Table Talk*, and being given a tutored tasting by the Marketing and Communications Director, and Sussex Bailliage Vice-Echanson, Mardi Roberts, was an opportunity not to be missed.

GRAND CHAPITRE 2018 BRIGHTON

Both groups then converged for a trip on the world-famous Bluebell Railway and a light lunch as they were steam-hauled through the Sussex farmland on the Wealden Rambler.

Dinner that evening was in the Gladstone Suite at the South Lodge Hotel in nearby Horsham. Part of Danny Pecorelli's 'Exclusive Group' of hotels, all of which are Chaîne members, it sits in beautiful grounds with stunning views of the South Downs. We were looked after wonderfully by General Manager, Maître Hotelier David Connell, and had a seductive selection of regional treats to tickle our taste buds. Canapés were served with Ridgeview Cavendish NV Brut giving those who hadn't been able to attend the vineyard that day the chance to taste some of the delights of that producer. Fillet of Sussex Beef was a magnificent main dish but many particularly enjoyed the Artichoke Velouté to start which was served with a Pinot Gris from Coopers Creek in New Zealand.

Saturday again saw members diverge during the day with many attending another hugely successful Induction Ceremony

presided over by a lady very much at home, having lived and been educated in Brighton, International Vice President Marie Jones. This was followed by a private reception in Brighton's i360. For those unfamiliar with it, the i360 is a 200-person glass pod which goes up to over 500 feet above the promenade giving the opportunity for incredible views of the city and coast – on a clear day!

Others travelled to Arundel for a visit to the homely Castle there ('homely' since the Duke of Norfolk's family still reside in the castle). Knowledgeable guides gave an interesting and enlightening tour of the castle including the chance to see works by Van Dyck, Gainsborough and Canaletto before a light lunch of salmon followed by cheesecake, after which those present had the chance to battle the rain and wander the grounds or to visit other parts of the castle.

Yes, this was the one day of the weekend in which the weather decided it was going to make us realise how lucky we had been the two days before and the heavens opened. However, nothing can dampen the spirits of Chaîne members and in the afternoon a number of hardy souls braved the risks of drowning and went for a tour around the byways and backstreets of Brighton while others relieved their childhoods with a tour of the Brighton Toy and Model Museum.

As is traditional during the Grand Chapitre, Saturday evening was the occasion for the Gala Dinner which this year took place in the Empress suite of The Grand Hotel hosted by Maître Hotelier Andrew Mosley under the direction of Executive Chef, Maître Rôtisseur, Alan White. As always the table decorations were stunning as was the exquisite menu coupled with some superlative wines. Sticking with the English sparkling wine theme this evening, Coates and Seely's Hampshire Brut Reserve began the reception before we travelled the world in terms of wine visiting Italy, France, Australia, America and Spain. The menu was similarly eclectic with the menu giving nothing away in terms of what we were to have – for example, Tiger tomato did not give away the intense tomato consommé we were to savour, nor did Cheese or Chocolate suitably convey the majesty of the dishes we were treated to!





The end of the meal was accompanied by a marvellous impresario impressionist who was able to mimic the different singing styles of a variety of wonderful performers including Nat King Cole, Frank Sinatra, Dean Martin and more. His abilities were such that many of those present rose and began dancing with evident delight. The evening also managed to raise more money for the Chaîne's charity, The Clink, in the form of a raffle with some excellent prizes.

Early (ish) on Sunday eager members were quick to board a coach for another special treat. A tour and lunch at Nyetimber vineyards, another English sparkling wine

'Our evening began with a sparkling reception in the Great Kitchen where back in 1817 a meal involving over 100 dishes had been created by celebrated chef Antonin Carême'

producer and again one which has been profiled in a previous edition of *TableTalk*. Those present were fortunate as this vineyard is not open to the public and both the beautiful location and the vineyards were a delight to wander around in the autumnal sunshine. We considered ourselves doubly blessed to have such eloquent and erudite guides to assist us and, as well as

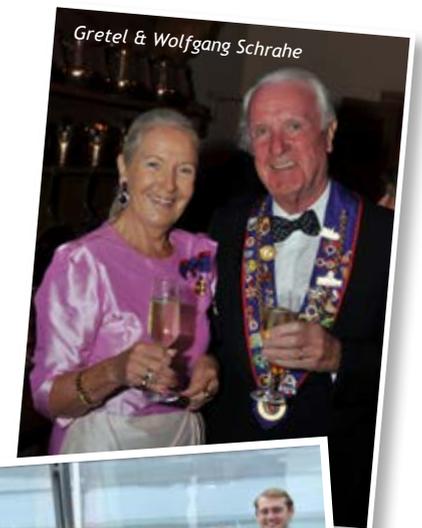
learning about the outstanding, award-winning wines we were lucky enough to sample, we also learnt tips on what to do to avoid being hurt by badgers (it has to do with wearing oversized wellington boots and filling the space with dry sticks). The owners of Nyetimber, Professional du Vin Eric Hereema and his wife Hannah, joined us after lunch in the White Barn.

After a gentle coach ride back and a chance to catch our breath at the hotel it was then time to get ready for another black tie event with a visit to the Royal Pavilion – former 'weekend pad' of the future King George IV, bought whilst he was the Prince Regent. This idiosyncratic amalgamation of Indian-inspired exterior and Chinese-inspired interior delighted the diners. Our evening began with a sparkling reception in the Great Kitchen where, back in 1817, a meal involving over 100 dishes had been created by celebrated chef Antonin Carême.

En route to our dinner we had an insightful tour including getting the opportunity to visit a salon that had been closed to the public for renovation for a number of years and which had just reopened that week. The first and only prior guests to ourselves having been Prince Harry and Meghan Windsor. The walls had been covered in platinum leaf and the cost was evident in the splendour of the room. Our final stop on the tour, and the most breathtaking, was the State Banqueting Room, where we were to have dinner that evening. As a finale it couldn't have been better. Six courses with a suitable

mix of Sussex mixed in with appropriate nods to Asia. So it was that we devoured Chilled English Pea Soup only to have it followed by Seared Salmon with a Nori Sauce, Gomasio and Avocado. What then could be more imperial than a Pink 47 Gin and Tonic – but this time delivered as a sorbet in a frozen lemon half! The wines were similarly cosmopolitan with France, Italy and Australia all getting the chance to demonstrate the delights of viticulture from around the globe. This was a truly apt menu in a unbeatable location signifying everything that makes the Chaîne the amazing institution that it is. The Santé du Chef et du Servis rang out loud and clear at the end of the evening bringing to a close a most charming, creative and convivial Chapitre.

Leslie Cuthbert



Countrywide *with the Chaîne*

Solent at Lickfold Inn

Solent members and guests enjoyed a fine luncheon at The Lickfold Inn in deepest Sussex on the first August day when the weather had broken! However, this didn't prevent us being out in the garden for some unusual canapés of whole radishes in a dip and some pea and squid served delicately on half a pea pod.

Sitting in the dining room, of some antiquity, we were treated to some homemade sourbread and smoked honey butter which kept on coming! Amongst the highlights of the meal were courgette flowers stuffed with a delicate scallop mousse accompanied by a Stellenbosch Chardonnay from Radford Dale. Guinea fowl followed, cleverly created with contrasting textures and a knockout dessert combining tastes that melted away in the mouth. The sun began shining to allow for coffee in the garden with some amazing chocolate walnut whip which, along with the tapioca effect jellied beads that we had enjoyed for dessert, had taken at least one of us back to bygone years!

Bailli Délégué Philip Evins proposed the santé and Solent Bailli Andrew Crawford presented Head Chef Graham Squire with a well-deserved 'Award for Excellence' plate.



Penny Crawford, Mary & Nick Galer

Jerry Maw



Our autumn amical steamie trip was organised by Vic 'Puff-Puff' Michel who has collected more platform tickets than Michael 'Choo-Choo' Portillo – so we gathered at Waverley Station confident of a smooth passage to Tweedbank and thence to the excellent Monte Casino restaurant at Melrose. Those assembled were not chuffed to find the train delayed for a

couple of hours but rather than rail against fate they picnicked on the Champagne and nibbles brought along for the journey, fortified by additional supplies from the station's branch of M&S. Eventually the journey was accomplished but the stationary interlude was so enjoyable that for future outings we will skip the journey: next year, Fête champêtre a la gare!

Bill Bruce

JOHN STEWART 1948-2018

John Stewart joined the Bailliage of Scotland shortly after it was relaunched in 2007. From the start he threw himself into the affairs of the Chaîne with ebullience, energy and efficiency. John loved the idea of the Chaîne and whenever there was work to be done, he and his wife Grace were at the forefront, helping with planning, organising and making things happen.

These attributes were key to the success of the first Grand Chapitre held in Scotland in 2011 which marked our coming of age as a Bailliage. John served as Vice Chancellor for over 10 years and seemed an immutable part of the Bailliage, so it was a shock to hear earlier this year that he had been diagnosed with a terminal illness. He had hoped to attend our last event of the year at Fonab but died suddenly on 10 November. John was a good man, well-loved by all who knew him. He will be sadly missed by those of the Chaîne Scotland who extend their heartfelt sympathy to Grace and the rest of the Stewart family.



Sheila Douglas

Punjabi evening

On a chill winter's night Solent Bailliage explored the leafy lanes of South Hampshire arriving at the Hambledon Vineyard to experience a fusion of the quintessential English village (the cradle of English cricket) with the Punjab!

The Southampton restaurateur Amarjot Singh Randhawa had agreed to transport his expertise to recreate a Punjabi meal at the Hambledon Winery.

Katerina Smith, from Hambledon, gave a brief explanation of the winery which was followed by some delicious canapés 'street food' style served in the newly created viewing gallery. These were accompanied by the Hambledon Sparkling Rose which tasted delicious!

Despite the cold night, hot and tasty food was served in a mix of sharing platters and yet with a degree of formality. The writer's favourite memories were of the Pindi Chole (tangy chickpeas with carom, a speciality of Rawalpindi) but all the accompaniments were representative of the high standard of preparation and flavours. Lamb in spinach and sizzling chicken were the focus of the main event. Naan from the tandoor was served of course too!

Andrew Crawford

WESSEX BAILLIAGE Montagu Arms Magic



Philip Evins, José Sol, Matt Tomkinson, Andrew Nightingale and James Hiley-Jones

A full house of members and guests gathered for the Wessex Festive Dinner at The Montagu Arms, Beaulieu, in the heart of the New Forest, in December. This 17th Century Country House is particularly magical at Christmas time, with spectacular decorations, roaring log fires and, as usual, we had exclusive use of the hotel and it's wonderful, large, but cozy, restaurant called 'The Terrace' which boasts three AA Rosettes.

The evening commenced with everyone gathering in the lounge for drinks, Hattingley Valley Classic Cuvee NV was served with superb Cinco Jotas Jamon Iberico prepared by a Master Carver and provided by Officier José Sol. We were welcomed by General Manager, Maître Hôtelier Andrew Nightingale and Maître Hôtelier James Hiley-Jones, Managing

Director of Greenclose Hotels.

Executive Chef, Maître Rôtisseur Matt Tomkinson, as always, created a great menu for us – combining his classic French technique with his love of home cooked food. We matched his various courses with wines from around the globe.

A tradition at this Christmas dinner is to hold a raffle to support The Clink and in so doing distribute liquid good cheer amongst the members.

The evening was a really lovely start to the Christmas Season and most members stayed overnight to enjoy a bit more of the Montagu magic!

Christine Wallage

PHYLLIS COURT hosts Chaîne Chilterns



On a beautiful summer Saturday, members and their overseas guests assembled at Chilterns' newest member, Phyllis Court Club in Henley-on-Thames for lunch. The club has several dining rooms, and members were able to dine in the club's beautiful glass-sided Pavilion which sits on the River Thames and overlooks the finish line of one of the best-known rowing regattas in the world.

Vice Chargé de Missions Honoraire, Andy McGuinness, was part of the team serving up a seasonally inspired lunch designed by Phyllis Court's executive chef, Carl Jackman. Canapés of Wye Vale asparagus bouillon 'shots', with smoked salmon and caviar blinis, through to scallops with the club's home made black pudding, set the tone for the epicurean delights to come. Local Stonor estate pigeon, pickled gooseberries, charred radishes, pecans and parsley oil was the precursor to the main event dish of roast Cornish Halibut, curried cauliflower, soft shell crab bhaji and mint jelly.

Not to be outdone, the Phyllis Court pastry chef came up trumps, not only with a seasonally influenced pre-dessert of summer strawberry daiquiri shots, but with a pièce de résistance dessert of 'chocolate, cherry, sherbet, liquorice and cocoa'. The club's extensive wine cellar was more than able to pair some outstanding, and inspired, wines with the dishes, much to the delight of everyone!

The lunch was so well received that, even as the culinary team came into the restaurant for the traditional 'santé du chef', they were greeted by an, apparently rare, standing ovation!

Many members said that it was the best Chaîne meal they had eaten in a long time and one member commented that it was only surpassed by the dinner they had eaten at the Captain's table on board the Queen Elizabeth 2!

Andy McGuinness

CHICHESTER COLLEGE

Putting on the Ritz



There is no greater way of encouraging tomorrow's chefs, sommeliers and front of house staff than to ask them to prepare and serve a dinner under the guidance of an industry's notable. Chichester College's students were given just such an opportunity when a former executive chef at The Ritz, and Solent Bailliage Vice-Conseiller Culinaire, Giles Thompson, helped them create a dinner of superb quality. Giles, now owner and executive chef of The Earl of March at Lavant, was determined to sprinkle some nostalgic magic on the occasion as well.

Under the title 'Putting on the Ritz' he drew for his inspiration on the hotel's menu archive from 1978. A Timbale of Crab, Lobster and Crayfish was followed by Tournedos Rossini, Potato Galette, Buttered Seasonal Greens and then Dark and Bitter

Chocolate Fondant, all washed down with an impressive flight of wines. Giles and another member of his team were with the students all day demonstrating and mentoring. They also had the support of College Head Chef Sean Denny who was the GB winner in the Chaîne Young Chefs competition back in the 1980s when working with Grand Officier Maître Rôtisseur Anton Mosimann at The Dorchester.

Giles said: 'We thought we would pass on some of our skills to the upcoming generation at the college. We wanted to 'Put on the Ritz' and show them some real classics and really take things back to basics. So no foam or floss!'

Jerry Maw

KOFFMANN & MR WHITE'S Abbey Hotel, Bath

Lunch at Koffmann & Mr White's, the new English French brasserie at the Abbey Hotel in Bath, was the final event in the 2018 calendar for the Cotswold Bailliage. The restaurant is the first joint venture between culinary legends Pierre Koffmann and Marco Pierre White, who, of course, have each formerly held three Michelin stars. Forty three Chaîne members and guests eagerly awaited the opportunity to try the classic French and English dishes which have made the two chefs so well known.

After a reception of delicious canapés, served with Lyme Bay Brut Reserve, we made our way into the relaxed and stylish dining room. Unusually, for a Chaîne event, we were offered a choice for all three courses. Starters were Croustade of eggs Maxim's, mushroom duxelle with sauce hollandaise or English farmhouse salad. For the main

courses: The Connaught coq and shrimp curry or braised lamb à la Provençale served with either Waipara Hills NZ Sauvignon Blanc or La Frasiere Pinot Noir. Champagne poached pears with crème vanilla or sherry trifle Wally Ladd followed and were accompanied by Nederberg Winemaker's Reserve Noble Late Harvest. The Eggs Maxim's and the Champagne pears were particularly well received; and the impeccable service throughout lunch could not be faulted.

John Bishop, Bailli, warmly thanked head chef, Rupert Taylor, and the team for a most enjoyable and successful lunch. A voucher was kindly donated for a future dinner for two which I was delighted to discover was won by me!

Joanne Cook

WESSEX LUNCH Southampton Harbour Hotel



Janet Evins, Simon Maguire and Philip Evins

On 17 October Wessex members and guests gathered in the HarBAR on the 6th floor of Southampton's newest hotel, 'The Southampton Harbour', for pre-lunch drinks. A selection of canapés was accompanied with Coates & Seely Brut NV.

The rooftop has wonderful views of the marina, across the Solent water towards Hythe and, on a clear day, the Isle of Wight. Unfortunately, the weather was not kind to us and pouring rain masked our views.

Lunch was served in one of the Hotel's private dining rooms overlooking the Marina and had an appropriate seafood theme. Dived scallops with charred leek, onion broth and pink purslane was followed by seared halibut, and, for dessert, a blackberry chocolate tart.

General Manager, Maître Hôte, Simon Maguire, was able to join us towards the end of lunch and gave a brief talk about the hotel, and it is no surprise that this 5-star hotel has already achieved two AA Rosettes.

Christine Wallage

NEW APPOINTMENTS

Congratulations to them all

MARTIN VESTERGAARD

New Bailli in London City



Martin is a relatively new member of the Chaîne, having joined two years ago at the recommendation of the Bailli in Copenhagen, a friend from his native Denmark.

In his nearly twenty years in London, Martin has worked in various investment banks and hedge funds. He now works from home and devotes much of his free time to the collecting (and drinking!) of wine. Martin enjoys the variety of culinary experiences and interesting people that form the Chaîne.

He hopes to help the London City Bailliage continue to provide unique and exciting evenings of wining and dining.

SUE PICKARD

New Bailli in Anglia



In 1987, Sue's husband David joined La Chaîne des Rôtisseurs and, over the years, they enjoyed many events with the Anglia Bailliage and eventually David became Bailli d'Anglia. David was a farmer and when he died Sue took over the arable farm from which she has recently retired (nearly – she still farms 100 acres!). Sue didn't always belong to the Chaîne, but has just received her Commandeur badge and, over the years, has visited most British Bailliages and several Australian Queensland Chaîne events. Sue's main interest is the standard of the food that is being served. In the next few years Sue is hoping to keep the Bailliage going forward, finding some new and interesting venues and generally having fun!

MARK GODFREY, FIH MI

New Bailli in South West



Mark has 30 years' experience and knowledge of the hospitality industry – working his way up from a trainee manager with De Vere Hotels back in the late 1980's to his current position as Managing Director and shareholder of the Deer Park hotel.

Mark was first introduced to the Chaîne when he worked at The Grand Hotel, Brighton working on a dinner hosted by Richard Baker back in 1991.

Mark first became a member when he was Managing Director of Harbour Hotel based in Christchurch back in 2010 and started to build the South West Bailliage when he moved to Deer Park in 2013.

Rum, Reggae and James Bond in Jamaica



Derek Elder & Virginia O'Neil

The Caribbean and South East Region Chapitre hosted by the Bailliage of Jamaica welcomed members from far and wide to a real treat of the flavours of this island in the resort of Ochos Rios. This is on the north coast close to Goldeneye, home of Ian Fleming, and very close to Firefly, home of Noel Coward. The event started with a James Bond evening on the terrace of the Jamaica Inn. This elegant hotel situated on a private beach with the Blue Mountains as a background has hosted guests from Winston Churchill and the Queen, Ian Fleming and Noel Coward, to Marilyn Monroe, and more.

The November climate is so pleasant on this island in the centre of the Caribbean

that next evening we had a fun beach party and dinner at the Couples Sans Souci Resort. Here we were welcomed by a steel band that sashayed on to singers, bands and entertainers on through to midnight. The dress code being somewhat unusual in Northern Europe of tropical shirts, shorts and sandals with Chaîne ribbons.

Our final evening was a Gala Dinner in the Moon Palace Jamaica Grande with eight courses all from different cuisines – the Ghanaian goat soup served in a sweet potato being a real cracker! Bailli Derek Elder proved to be the warmest of hosts and his team are to be highly congratulated for giving us all a really wonderful experience.



Hal & Susan Small and Janet & Philip Evins



The Moon Palace Brigade

CHRISTMAS LUNCH at Mosimanns

The Christmas Luncheon at Mosimanns has become a highlight of the Chaîne calendar in London, and this year was no exception!

The London and London City Bailliages were delighted to hold this luncheon as a joint event, under the watchful eyes of Officier Maître Restaurateur Mark Mosimann and his team.

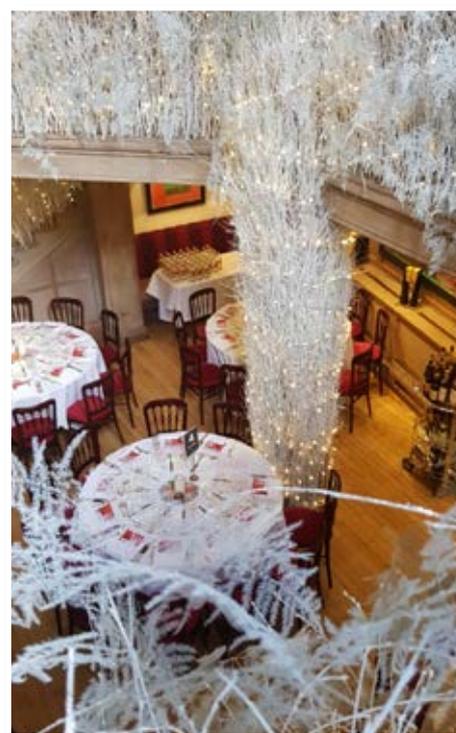
We were thrilled to welcome members and guests from all around the UK, as well as fellow Chaîne members Guus and Maxine Morjan from Holland.

In the beautifully decorated main rooms of the club, Mosimanns laid on a festive feast of classic canapes paired with the famous house champagne, a delicate seafood trio, succulent lamb with winter

spices, and an unctuous vacherin – before diving into Mosimann's legendary Christmas pudding, a surprisingly light, fully vegetarian treat accompanied by a champagne sabayon and cinnamon ice-cream! The carefully curated wine pairings included a delicious premier cru Fourchaume Domaine de Perdrycourt, and an excellent Chateau Haut-Bataille.

Making a special occasion even more memorable, the new Bailli and Vice-Chancellor of the London City Bailliage, Martin and Marjorie Vestergaard, were officially inducted during the luncheon. A wonderful occasion to round off a joyful event. Vive la Chaîne!

Helen Sunderland



With autumn fast approaching, and the glorious summer weather almost a distant memory, the Cotswolds Bailliage's first event after the summer break was lunch at The Gainsborough Hotel, in central Bath. Members and guests enjoyed a fine dining delight with seasonal dishes prepared by Head Chef, Dan Moon.

Following a reception of delicious canapés, enjoyed with a glass of Vaporetto Prosecco, we took our places for lunch in an elegant and private dining room. The Chicken Liver Parfait with granola, apple sorbet and hazelnuts tasted delicious with a notable combination of textures of crunchy granola contrasting with the smoothness of the parfait. This was accompanied by a Stepping Stone Rose 2016, from the Denbies Wine Estate in Surrey. Roasted Rump of Lamb followed, served with black pudding, girolles and salt-baked celeriac, and paired with a Chassagne Montrachet Rouge 2014. A beautifully presented dessert of Lemon Mousse with raspberry sorbet and lavender concluded and was enjoyed with a delicious Baccadoro sweet wine from Sicily.

Bailli John Bishop introduced and thanked Dan Moon and the team for ensuring an excellent dining occasion and they were warmly applauded by all

attendees. The Bailliage was delighted that visiting New Zealand Chaîne member Helen Meehan and her husband, John, were able to join us and, in true Chaîne fellowship, a very warm welcome was extended to them both. Helen noted how much she had enjoyed the event and was even prepared to overlook the provenance of the lamb!

The General Manager of the hotel, Brian Benson, was kind enough to

donate two bottles of a very fine vintage Champagne to us and these will be raffled at our next meeting to raise funds for the Chaîne charity.

This was the first visit to The Gainsborough Hotel by the Cotswolds Bailliage and we look forward to returning in the future; indeed our black tie dinner for 2019 is already in the diary!!

Joanne Cook



FESTIVE FONAB

Winter... and we are off to see the *Wizard of Oz* matinee at Pitlochry Theatre with ladies attired like Dorothy in 'dead witch' red shoes. It's a musical, so those sitting in front of Annie Boslem, who puts the wail in wassail, are apprehensive. But the Yule yowl was tuned down and all enjoyed a colourful and inventive show which deservedly won a five star revue from the Scotsman. Cheered by this wonderful performance, we returned to be greeted by the

familiar, friendly, faces of Fonab Castle and some pre-prandial drams. Next, sabrage followed by a selection of excellent wines chosen by our host James to compliment a superb dinner in the high-hygge Sandeman Room!

Bill Bruce

[Ed. 'Hygge' a Danish concept of cosiness and comfortable, conviviality]



WESSEX BAILLIAGE POOLE HARBOUR CRUISE & LUNCH at the Priory, Wareham

This was not the first Wessex event afloat, but it proved even more popular as 50 members and guests set sail from Parkstone Marina on the vintage motor yacht, the *Dorset Queen*. The weather was perfect for a day on the water in warm sunshine with clear views of Poole Harbour.

The day started in relaxing style as members enjoyed a glass (or two) of Coates & Seely bubbly. Soon we had left the harbour to sail up the River Frome (which didn't seem much wider than the boat!) to our lunch destination – The Priory Hotel at Wareham, where the beautiful gardens stretch right to the riverbank. The history of Wareham dates back nearly 2000 years and flourished in Saxon times as a strategic stronghold for King Alfred the Great – so an apt destination for the Wessex Bailiage!

Soon everyone was escorted into the newly constructed restaurant with views over the gardens to the River. The hotel retains its heritage as a grand private house and one-time monastery and the new restaurant compliments this unique building. Members were greeted by Executive Chef, Maître

Rôtisseur, Stephan Guinebault, then took their seats as we had only two hours for lunch before returning on the *Dorset Queen*, in order not to miss the tide.

Lunch was a pre-selection of various choices between home-cured beetroot and horseradish marinated salmon or carpaccio of melon and water melon with Prosciutto ham for the starters, for mains it was the choice between pork tenderloin wrapped in pancetta or medallion of cod and lobster and for dessert the hard choice between dark chocolate and cointreau delice or banana and crunchy praline parfait. All were extremely delicious being served with perfectly matched wines.

The service and kitchen staff excelled with perfect timing and our skipper was relieved that we were only 10 minutes late in casting off for the return trip! Being well fed and watered, the return trip was a rather quieter affair than the outward journey and seemingly in no time at all we were back in Parkstone at the end of a glorious day out.

Janet Evins



WESSEX GIN TASTING at the St George

The St George is across the road from, and part of, The Wykeham Arms, in one of the oldest parts of Winchester City. It has always had strong connections with neighbouring Winchester Cathedral and Winchester College. The St George is open for tea during the day but was transformed for the Gin tasting and dinner. A beautiful summer's evening meant tables could be set up in the 'secret garden' tucked away amongst the surrounding historic old buildings.

The Gin tasting was conducted by Professional du Vin, Robin Warren-Adamson, Commercial Manager at The Cambridge Distillery. The company specialises in creating gins using fresh, locally available botanicals. Robin also explained that gins can be tailored for individuals by blending to the special specifications of each customer, producing a unique concoction. Every bottle is still produced by hand in their distillery in Grantchester, just outside Cambridge. We were privileged to taste their Double Gold-winning Cambridge Dry and Japanese Gins and also the Luxury Spirits Masters Trophy-winning 'Truffle Gin'.

General Manager and Maître Hôtelier, Jon Howard, was there to oversee our dinner, expertly produced by Head Chef, Allan Sorrell, and his team. It is not for nothing that the Wykeham Arms holds two AA Rosettes, as Allan proved with a superb meal. Members were given a choice, and the 2018 Fullers Chef of the Year Winning Main Course of Cannon of Lamb & Braised Shoulder with Pea Jelly, Mint Jus proved



the most popular for the main course. After the main courses it was a hard decision between the generous cheeseboard or Hampshire raspberries for dessert.

A most delightful, relaxing way to pass a summer's evening!

Janet Evins



SOUTH WEST BAILLIAGE at Lympstone Manor

Our Autumn event was hosted by Michelin Star Chef Patron Michael Caines MBE at his newest hotel Lympstone Manor, a stunning property on the banks of the River Exe overlooking the new vineyard. Maître Hotelier Scott Andrews, Hotel General Manager, welcomed us with a glass of Michael's Blanc de Blanc Champagne ready for a wonderful Autumn lunch and Michael started by talking us through the menu and wines

before giving us some insights into the history of the house and the interesting refurbishment he had project managed himself!

We then started with a very tasty amuse-bouche of Crab ravioli with lemongrass and ginger but for me the tastiest dish was the 'not so simple' Winter vegetable terrine with a truffle vinaigrette and pickled mushrooms which had such depth of flavour on a fairly



Scott Andrews and Michael Caines

bleak Autumn day served with one of my favourite wines, the 2011 McHenry Hohen, Amigos from Margaret River... delicious!

The setting, service and cuisine were all fantastic, sadly the weather was the only aspect that didn't deliver!

Mark Godfrey

A culinary journey to India

A BLACK TIE DINNER AT THE ORIENTAL CLUB

On the evening of 7 September 2018, the London Bailliage took a black-tie "Culinary Journey to India" in the stunning Oriental Club as guests of Maître Hôteletier Matthew Rivett and the Club's Executive Chef, Wesley Smalley.

Based in the impressive Stratford House just off Oxford Street, for nearly 200 years the Oriental Club has been an iconic focal point for those returning from, or associated with, India and the East. The Club treasures its rich history and the extraordinary characters who have been associated with it since the Duke of Wellington founded the Club in 1824.

We departed on our journey with a selection of British canapés using locally sourced ingredients that were lovingly cured, candied or otherwise prepared in-house paired with a Court Garden Blanc de Noirs 2013 from Sussex. Dinner itself was a colourful, flavourful culinary adventure featuring Punjabi Summer Salad, Sea Trout Tandoori, Black Sesame and Poppy Seed Venison with Dal Mahkani and home-made naan – rounded off by a beautiful Soaked Coconut Rice Sponge with Iced Almond Milk. Wines from around the world accompanied each dish and the dinner was a very international affair: we were delighted to welcome Mme Florence Vivien-Rioche and Mr Yves Rioche from the Bailliage of Paris, as well as our consoeur Antoinette Chen and confrère John Powell, who had travelled all the way from Jamaica! A table of Jeune Chaîne members also ensured it was a lively the evening!

Helen Sunderland

RIDGEVIEW CROWNED WORLD'S BEST WINEMAKER AT THE INTERNATIONAL WINE & SPIRIT COMPETITION 2018



Tamara Roberts and Simon Roberts

Chaîne Members Ridgeview were awarded the coveted trophy of Winemaker of the Year in the prestigious International Wine & Spirit Competition 2018. This is the first time in the IWSC's 49-year history that this has been presented to an English producer! The IWSC attracts entries from over 90 countries and is seen as a benchmark for quality with over 400 global experts assisting with the judging. The award was announced at the Guildhall in London with guests gathered from the global wine world.

Ridgeview were also awarded 'English Producer of Year' and 'English Wine of the Year' for their Marksman 2014. As winners of the best English Wine Trophy Ridgeview were eligible for the overall worldwide trophy and were ecstatic to be even considered in such illustrious company.



INTERNATIONAL YOUNG CHEFS COMPETITION

My story - Kayla Tuvey

Following success at the national competition, which began back on Monday 12 March 2018, I then had the daunting task of heading to Taiwan for the international stage of the competition.

In between I sought advice and guidance from Raymond Strikker at De Bloemenbeek in the Netherlands, where I had the opportunity to work alongside last year's Dutch competitor, who came 2nd in the international, Michel Oude Boojink, and the very talented team of chefs there. I also spent time with the brigade at Anton Mosimann's in London and at the Island Grill in the Royal Lancaster hotel in the run up to going to Taiwan.

Taiwan was a once in a lifetime experience. After a brief run down of the week to come, following our arrival we had dinner and then were ushered onto a coach to the nearby harbour where we went night fishing. This was my first time fishing and I was happy to have caught a few horse mackerel!

Early the following day we caught a coach to the National Palace Museum for a whirlwind tour focussing on historic cooking devices, techniques and equipment. After lunch we then headed back for a city and temple tour.

Dinner on the first full day was held at Ding Xian 101 on the 86th floor of the Taipei 101 building - the views from which were stunning! The next day we were up even earlier for tours of the fish and vegetable markets, after which

was a cookery demonstration by Master Chen. During lunch we drew balls to determine what time we started in the kitchen the following day and I was in group B and competitor number 6, which meant that I was in the last group to cook. I had to really wrack my brain to come up with a menu based on my compulsory ingredients: frozen porcini mushrooms, two whole live crab, lamb rack, tofu, chia seeds, banana and cream cheese.

I decided to cook the crab, removing the shell but mixing in some chives and lemon zest. I sliced some beetroot into round discs and the crab was then served with soy sauce, marinated tofu tossed in chia seeds, and garnished with the beetroot and a herb oil.

My mains consisted of roasted lamb rack, with some de-boned rolled lamb stuffed with a herb farce, scallion butter mash, pearly carrots and a porcine mushroom puree. For dessert I made a chocolate fondant tart (one of the desserts I had worked on at the Royal Lancaster) accompanied by a banana and white chocolate ganache and a passion fruit cream cheese.

On the Saturday morning (also my 20th birthday) we had a feedback session from the judges, followed by lunch with the mayor of Keelung. We then returned to our hotel to shower and change in time for the announcement of who had won and for our induction to the Chaîne.



I was slightly disappointed that I wasn't in the top three; however, I was very proud of what I had achieved and had learnt so much on my journey preparing for Taiwan that it outweighed the disappointment. Everything that I'd done since March was experience and knowledge that I otherwise wouldn't have gained had I not entered the GB national competition.

I am extremely grateful for the opportunity and I have made so many friends from all over the world. I honestly can't think of any other way for someone of my age to have experienced what I have over the last six months without the Chaîne and the competition. I pay particular thanks to Vice-Conseiller Culinaire Daniel Ayton, with whom I kept in touch between stages, for all his mentoring and guidance, as well as the amazing support from all the chefs I have worked with and especially to Bailii Mark Godfrey who ensured I had plenty of time to practice!

Kayla Tuvey



PAIR DE LA CHAÎNE VALERIE BRAKE 1930-2018

It was with great sadness that I learnt of the death of Val Brake from her daughter Penny in early December. Since September Val had been battling away with cancer and being cared for by carers and her children in her London home. Anybody who knew Val Brake would know that Val was the life and soul of the party, hugely entertaining, always interesting and loved to network.

With her husband Bill, who was also a Chaîne member, the Brake's family over the years built a terrific food wholesaling business and were leaders and pioneers in the formation of a world-class frozen, ambient and chilled wholesale to the hospitality industry. Their knowledge and expertise was shared by many and they were in fact respected around the globe. They built their business from very humble

beginnings and never lost sight of the people around them and Val in particular, like her husband, was hugely generous to both charities and to her friends, including the Chaîne and The Clink.

The last time I saw Val was at her home in Kent where she invited both myself and Hazel to an early supper prepared by her live-in house keeper/carers. We had, as always, a wonderful evening together. Val enjoyed her Champagne and telling us about her grandchildren and their achievements. I have a happy memory of this occasion which I will cherish - laughing around her dining room table in a home that was always filled with happiness.

Andy Kemp





OMGD WINEMAKER DINNER – TIG AND BEEF

A tour of the wines of the Antinori family from north to south of Italy

The Antinori family has in recent years been led by the innovative Marchese Piero Antinori and he has just handed over the reins to his three daughters, Albiera, Allegra and Alessia. The family has been producing wines for over 600 years and run by 26 generations. Thus it is no surprise that they produce wines of superb quality.

Our evening at the Jumeirah Carlton Tower on Cadogan Square was hosted by Vice Charge de Missions Luc Delafosse, Regional Vice President Europe and General Manager of the hotel. With wonderful stories from Luca Soldo, Antinori's Brand Ambassador, we sampled wines from family estates in four different regions of Italy starting with the Cuvée Royale from Tenuta Montensia in Franciacorta in the north. A delightfully refreshing sparkler made with classic Champagne varietals and the Methode Champenoise.

Chef Simon Young got the meal off to a start with Scottish lobster and Salmon matched with Pietra Bianca, an organic Chardonnay with an added touch of Fiano from the Castel del Monte Estate in Puglia.

To many, the highlight of the evening was wonderfully cooked Hereford Beef and smoked oxtail croquette matched perfectly with two superb vintages of Tignanello, 2015 and 2011. The Tenuta Tignanello estate is in the heart of Chianti Classico, in the gently rolling hillsides between the Greve and Pesa river valleys. It extends over an area of 319 hectares, of which 127 are dedicated to vines. Two of the estate's prized vineyards are on

the same hillside, Tignanello and Solaia, on soils that originated from marine marlstone from the Pliocene period rich in limestone and schist.

Tignanello was the first Sangiovese to be aged in barriques, the first contemporary red wine blended with untraditional varieties (specifically Cabernet) and one of the first red wines in the Chianti Classico region that didn't use white grapes. Tignanello was a milestone. It is produced with a selection of Sangiovese, Cabernet Sauvignon and Cabernet Franc and it just so happens that the new Duchess of Sussex's favourite wine is what she calls 'TIG', Tignanello of course! She joins a long line of people who enjoy it so much that every year each bottle produced is sold.

We followed with a wonderful 2013 Badia a Passignano Gran Selezione matched with a double baked cheese soufflé. This is the purest expression of Sangiovese and highly rated by most members.

Finally, a surprise with a desert wine from Castello Della Sala in Umbria, home to the top Italian Chardonnay, Cevaro, matched to a Mango and Passion fruit Pavlova was a delicious Muffato Della Salla from 2011. Muffato is a blend of botrytised grapes of five different varietals – Gewurztraminer, Riesling, Sauvignon Blanc, Semillon and Grechetto. It's flavours of apricots and peaches, plus a perfect match between acidity and sugar, made this a winner.

Vive la Chaîne and vive le OMGD!



How did you start in the hotel business, and who has influenced you along the way?

I've met some fantastic people in the business in my career – all of whom have influenced me in some way.

First up were my parents. Food and catering were a big part of my family's life, so it was natural, at the age of 14, to start in the kitchens of our local bistro in Melrose on a Saturday. It was also natural to go to Strathclyde University to study hospitality and hotel management. My first placement was at Gleneagles in the classic Glendevon restaurant, where I learned to apply common sense, get on with the job and run at three speeds – fast, faster and fastest. 'Let's give it a go – how hard can it be' has always been my mantra.

And one job led to another. I went to One Devonshire Gardens in Glasgow, while still a student, and after graduating became Front of House Manager there, before going on with Ken McCulloch to open the first Malmaison hotels in Edinburgh and Glasgow, as Food and Beverage Manager. It was Ken, too, who got me to the States to help run a luxury Relais & Chateau hotel, Blantyre, in Berkshire, Mass. That's where I learned not just to meet guests' expectations but to exceed them. True hospitality comes from the heart – you can't teach it. It's instinctive.

Then there were Martin Skan and Peter Crome of Chewton Glen, my 'spiritual home'. On my return from the US, Martin appointed me as Operations Manager to the great MD Peter Crome. I stayed four and a half years, learning everything about the business under his guidance.

However, my personal game plan had always been to be a General Manager before I was 30 – so it was time to move on. This time to Edinburgh and the brand new Scotsman Hotel. It was tough, and I think I gained 15 years of hotel experience in just 24 months!

Then, in 2003, Martin Skan offered me the role of MD as Peter was leaving – and I've been there ever since. I thought hard about how to fill his shoes, which were literally enormous! This was the start of a new chapter in the life of Chewton Glen, so, with the experience I had gained over the years, I decided to do it my own way. After all, repeating my mantra, how hard could it be... Three years later, Martin retired. The hotel was sold to London and Regional Properties, and it was time to move Chewton Glen forward. We modernised and refurbished, built tree houses in the grounds and encouraged families. Later, Cliveden was added to the collection, followed by the Lygon Arms, and then a contract to manage 11 Cadogan Gardens. Iconic Luxury Hotels was born, and I was appointed Executive Director



'On the grill' with : Maître Hôte Andrew Stembridge of Iconic Luxury Hotels

In this issue of Table Talk, the Chaîne talks to Scots-born Andrew Stembridge, Maître Hôte and Executive Director of Iconic Luxury Hotels, and who in 2010 became the youngest person to win the coveted Hotelier of the Year title, took time out on a sunny autumn day at Chewton Glen in Hampshire to talk to the Chaîne about his meteoric career and the guiding principles and philosophy as a hotelier...

with a brief to encourage 'hands on' teams who truly understood our style and philosophy.

So how do you make the hotels in the group so special, and how loyal are your guests?

The key to all this is the staff and how they react to the guests. Each of our hotels is very different, with an individual character – so we can't have a 'one size fits all' approach. We have great General Managers, and we work hard on 'bottling' both team and leadership skills. It defines our culture so this is pivotal to everything each member of staff does. We know our guests rely on us to deliver excellent service. But that is the bare minimum. We want to exceed that expectation in a unique way. Put quite simply, that is our goal – to ensure every guest wants to return.

Are you seeing any emerging trends or changes in what your customers are looking for?

Certainly in culinary terms, particularly when guests come out of London. They want to relax and enjoy informal meals even more than fine dining. They also eat less nowadays, and much more healthily. We find our guests are interested in our kitchen gardens and our local suppliers. They like to engage with the staff, and feel comfortable about returning to luxurious but familiar surroundings.

On a personal front now, aside from your own ones, which is your favourite restaurant?

It would have to be Andrew Fairlie at Gleneagles – for a very special reason. The last time my wife and I visited, we had our children aged five and seven, with us. But Andrew welcomed us without a murmur, and served us his spectacular signature smoked lobster dish. What a memory for those two children – and their parents!

And what would be your desert island meal? And who would cook it?

That is easy. I love cooking myself, surrounded by my family – and we all enjoy the simplicity of seafood. So we would have an ultra-fresh plate of Fruits de Mer, followed by one of our home staples – Linguine with Prawns and Chilli, and then Fresh Berries. There is nothing nicer than Scottish raspberries in season. All washed down with a chilled bottle of Rose, naturally...

So what is next on your horizon?

We would like to grow Iconic Luxury Hotels, either by acquisition or management. One property a year would be about right – either rural or in provincial cities. We've got

the capacity, and the ability to run them successfully. This means we can grow Managers too, and encourage them on their career paths. As I was.

Finally, what has it meant to you to be a professional member of the Chaîne?

There are plenty of industry colleagues who are members, so I am in good company. But the Chaîne is much more than that. It is a club of people – nationally and internationally – who are mutually obsessed with hospitality and gastronomy. I have enjoyed meeting so many of the members at events we have hosted, and events I've attended. It is like being in an 'inner sanctum' of people who really appreciate what true 'fine dining' is all about – and how we achieve it.

Fiona Campbell

INTERNATIONAL YOUNG SOMMELIER COMPETITION 2018

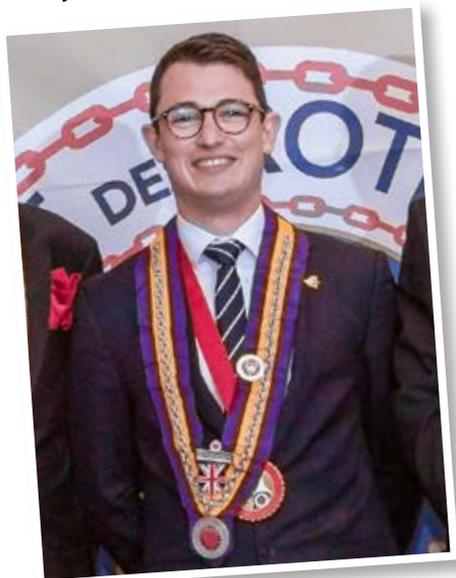
A winning performance in Mexico

Bravo Aymeric



The Bailliage of Mexico played host in their capital city to the 2018 International Young Sommelier Competition and created an outstanding experience for the competitors. The first day included a guided tour of this mountain top city with a population of over 20 million, and yes, traffic is a problem. That evening dinner was in the beautiful Hacienda de Los Morales and was preceded by a tutored tasting of Jose Cuervo's Tequila de la Familia range.

Next day took the group of young competitors three hours north to Queretaro for a visit to the Freixenet winery. The Spanish Company's first winery in the new world.



The format of the competition is the same worldwide and the sem-finals on the Friday narrowed the field to just three finalists, who then confronted each other in a tense final in front of a public audience on Saturday morning. With the competitors from Australia, USA and GB making the cut.

That afternoon at the Awards Ceremony we were thrilled to learn that Chaîne GB's competitor Aymeric Pollenne scooped the first place and title of Best Young Sommelier in the World. Aymeric started his UK experience at the Lanesborough Hotel and then the Hide Restaurant in Piccadilly. His win keeps up an outstanding record for young professionals from Britain in this competition and reflects both on the training they receive and the breadth of exposure to the wines of the world.

The runner up was Thibaut Broussier from Australia and Jeremy Shanker of the US took third place.

In addition to the title, Aymeric received a silver salver, a Champagne sabre and an Imperial of 1993 Yalumba Menzies Cabernet Sauvignon, and a bottle of Jose Cuervo Tequila.

The whole event culminated in a Gala Dinner in the Hotel Intercontinental Presidente complete with Mariachi Band to round out an amazing experience.



Aymeric Pollenne



60TH ANNIVERSARY GRAND CHAPITRE London, 3-6 October 2019



Our celebratory weekend will start on the evening of 3 October with a dinner trip on the River Thames going from Westminster downstream through the City, with its amazing architecture, to the Thames Barrage and back. The trips that you will be able to enjoy during the event will include guided tour of Hampton Court Palace, home of Henry VIII; Tour of Chartwell in Kent, home of Sir Winston Churchill; Beefeater Gin Distillery for a gin tour and tutorial; Tea at The Ritz and an artisan chocolate making workshop with the country's top Chocolatier, William Curley.

Dinner on the Friday evening will be held in the superb Fishmongers Hall on London Bridge where we are guests of the Fishmongers Company. The company is one of the Great

Twelve Livery Companies of the city and has been in continuous operation since 1272.

On Saturday morning our induction ceremony will be held in Holy Trinity Church, Sloane Square – considered the finest Arts and Craft era church in the country. On Saturday evening the Gala Dinner will be a splendid evening held in the wonderfully refurbished Royal Lancaster Hotel on Hyde Park under the baton of General Manager, Maître Hôte Sally Beck.

The finale of the weekend will be an evening tour of the Tower of London, including a visit to see the Crown Jewels, followed by dinner in the White Tower.

Watch out for the event brochure which will be published about the beginning of March.

Diary Dates

Make a note of these dates in your diary.

OMGD Winemaker Dinner,
London
Chateau Gruaud-Larose
22 February 2019

Young Sommeliers
Competition, London
5 March 2019

Young Chefs Competition,
Leatherhead
7 March 2019

Young Professionals Awards
Dinner, Dorchester Hotel
22 March 2019

OMGD Winemaker Dinner,
London – Allegrini Estate
31 May 2019

International Young Chefs
Competition, Calgary
20 September 2019

International Young
Sommeliers Competition, Seoul
20-21 September 2019

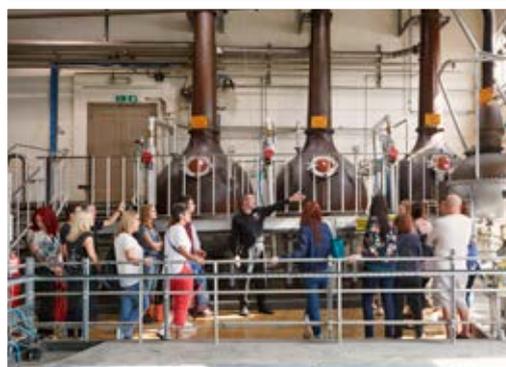
60th Grand Chapitre, London
3-6 October 2019

OMGD Winemaker Dinner,
London – Daou Estate
22 November 2019

Grand Chapitre, Southampton
1-4 October 2020



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