



60th Anniversary Grand Chapitre de Grande Bretagne
London, 3-6 October 2019



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Dear Members, Chère Consoeurs, Cher Confrères

It is with great pleasure that we invite you to join us for Chaîne GB's 60th Anniversary Grand Chapitre in our capital city. London offers a great wealth of interesting things to do – from visiting world class museums, galleries and music venues to enjoying the many different cuisines of a fantastic range of restaurants, just to mention a few. We suggest you add a few days to the official programme to take advantage of your time here to make the most of your visit.

Our base will be the splendidly refurbished Royal Lancaster London on Hyde Park managed by Officier Maître Hôtelier Sally Beck. The first of our dinner venues is the appropriately named Glass Room, a floating restaurant to take us down the River Thames through the heart of the city. Next, the iconic Fishmongers' Hall a superb building sited on the river and home to the 700-year-old Guild. The Gala Dinner will be held in our base hotel the Royal Lancaster London.

Providing encouragement and help to the less fortunate in life, particularly in the hospitality industry, is one of our charitable aims and we will celebrate this with a grand raffle at the Gala Dinner in support of The Clink.

On Sunday evening the Chaîne Worldwide Dinner is a 'once-in-a-lifetime' opportunity to dine in the thousand-year-old Tower of London. In the Chaîne tradition the teams in all these venues have planned great menus reflecting both location and time of year and you are ensured to leave saying 'wow'.

Even if you have been to the Royal Palace at Hampton Court or to Sir Winston Churchill's home at Chartwell these are must do trips – many of us keeping going back as each time we experience something fresh.

Inside the city we have added a visit to the eponymous Beefeater Gin Distillery, started by James Burroughs 170 years ago, a classic Champagne Tea at the Five Star Corinthia, plus instructive and enjoyable workshops on artisan chocolate making and matching English wines and cheeses.

We look forward to giving you all the warmest of welcomes, together with your guests, to a long weekend of cultural interest, culinary and vinious excellence and, most of all, great camaraderie. This event is, above all, a meeting of friends to share experiences together.

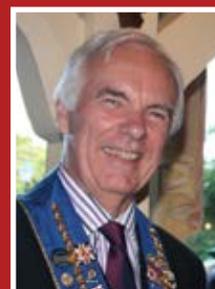
Vive la Chaîne!



Philip Evins
Bailli Délégué
Membre du Conseil Magistral



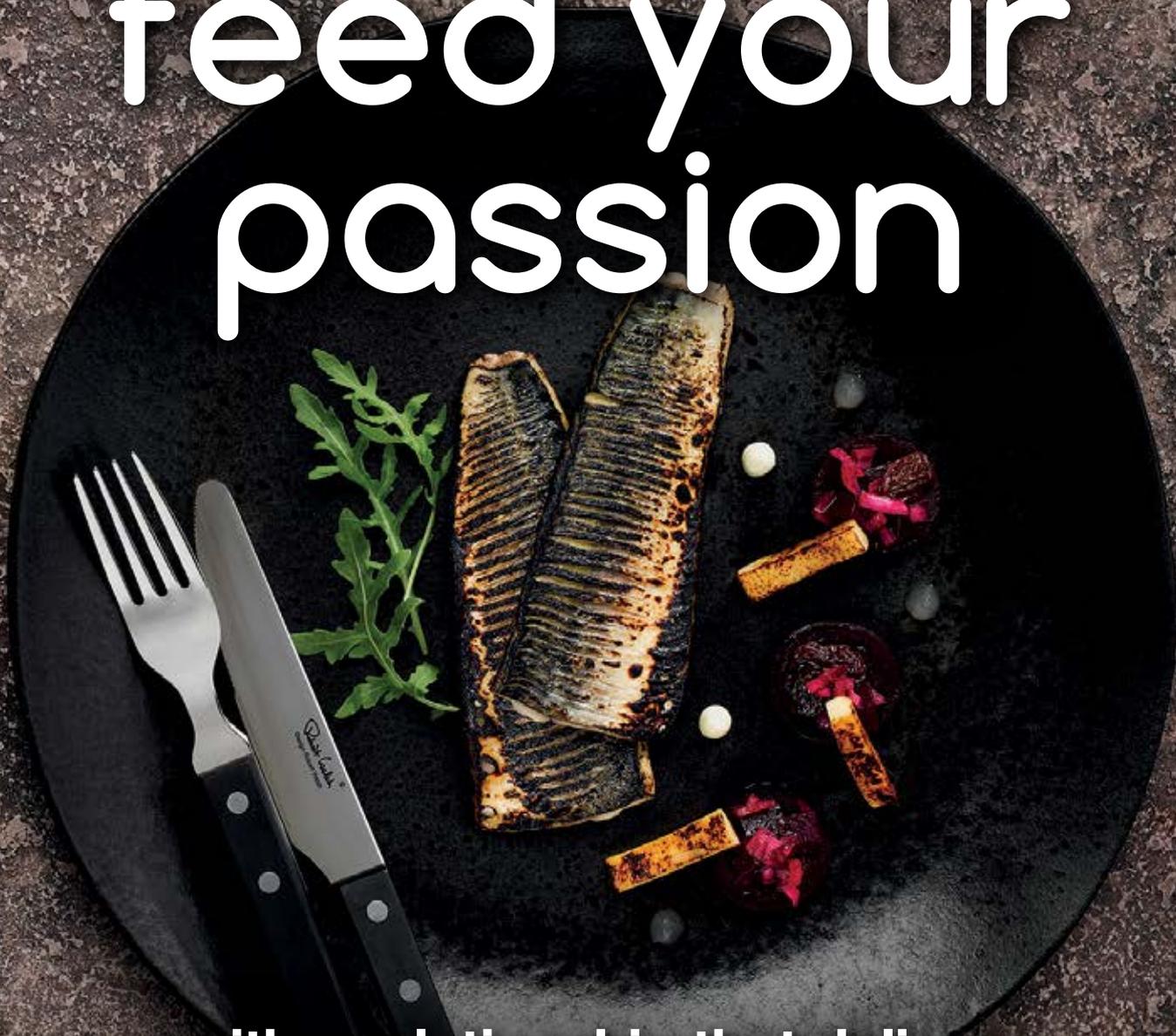
Phil Douglas
Chancelier



David Edwards
Argentier



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PROGRAMME HIGHLIGHTS



Dîner Amical – Bateaux London aboard the Glass Room

A great start to our event and an ice breaker – as if it were needed – is this casual evening aboard the recently launched Glass Room, flagship of Bateaux London's dining boats. Members get an unobstructed view of the many iconic buildings along the River Thames as we glide downstream from Embankment Pier, going under Tower Bridge and down to the Thames Barrage in the daylight, before making the return journey in the dark when the buildings are then lit up. This is a private cruise for Chaîne members arranged with the help and support of Sodexo Prestige Venues and Bidfood and includes a four course dinner and entertainment.



Hampton Court Palace

Home of King Henry VIII, the original Tudor palace was begun by Cardinal Wolsey in the early 16th century, but it soon attracted the attention of Henry VIII, who brought all his six wives here. Surrounded by gorgeous gardens and famous features such as the Maze and the Great Vine, the palace has been the setting for many nationally important events. When William III and Mary II (1689-1702) took the throne in 1689, they commissioned Sir Christopher Wren to build an elegant new baroque palace. Later, Georgian kings and princes occupied the splendid interiors.

Queen Victoria opened the palace to the public in 1838. It has remained a magnet for millions of visitors, drawn to the grandeur, the ghosts and the fabulous art collection.

Our visit is in the hands of experienced guides in full costume. They will take us through the Great Hall, the Royal Chapel, Royal apartments, Cumberland art galleries and, of course, the kitchens and wine cellar. Then on to a riverside lunch at The Wharf on Teddington Lock.



Welcome Dinner in Fishmongers' Hall



The Fishmongers' Guild is one of the twelve senior Guilds of the City of London. Being formed in 1272 it has over 700 years of continuous activity which includes both trading standards and charitable work. It also boasts the world's oldest continuous sporting event — Doggett's Coat and Badge. This is a race for single sculls held annually on the River Thames from London Bridge to Chelsea since 1715.

The Fishmongers' Hall is a truly magnificent building on the river next to London Bridge. Our reception will be held in the Court Room overlooking the river and home to some world-famous paintings, before moving into the Banqueting Hall for Dinner.

Executive Chef Stephen Pini, and his father before him, have created the reputation of cooking one of the best Guild dinners in the City and we are sure that you will understand why. We will be welcomed by the Prime Warden who will give an overview of the Guild and the building in which we are dining. Our thanks to Bidfood for their support for this special dinner.



CHARTWELL – SIR WINSTON CHURCHILL’S HOME



A trip into the idyllic Kent countryside to visit this iconic home helps give an insight into Churchill’s life – from the wilderness years writing, gardening and wall building, on to his period as wartime Prime Minister and finally Nobel Prize-winning historical writer and painter. The visit will give you time to stroll around the garden, including a visit to Churchill’s painting studio, before taking lunch in

the Mulberry Room. Then a timed tour of the house, with rooms much as they were until his death in 1965.

The house then was bequeathed to the National Trust who currently maintain it. It is so popular that all year round visits through the house are timed to handle the sheer demand from visitors around the globe.

Induction ceremony

This most important of ceremonies in the life of the Chaîne will be held in Holy Trinity Church, Sloane Street. This beautiful building is known as the Arts and Crafts cathedral of London. Wider even than St Paul’s Cathedral the church, built in 1888, was designed by John Sedding and contains artwork by many leading artists of the day, including William Blake, William Morris and Edward Burne-Jones.

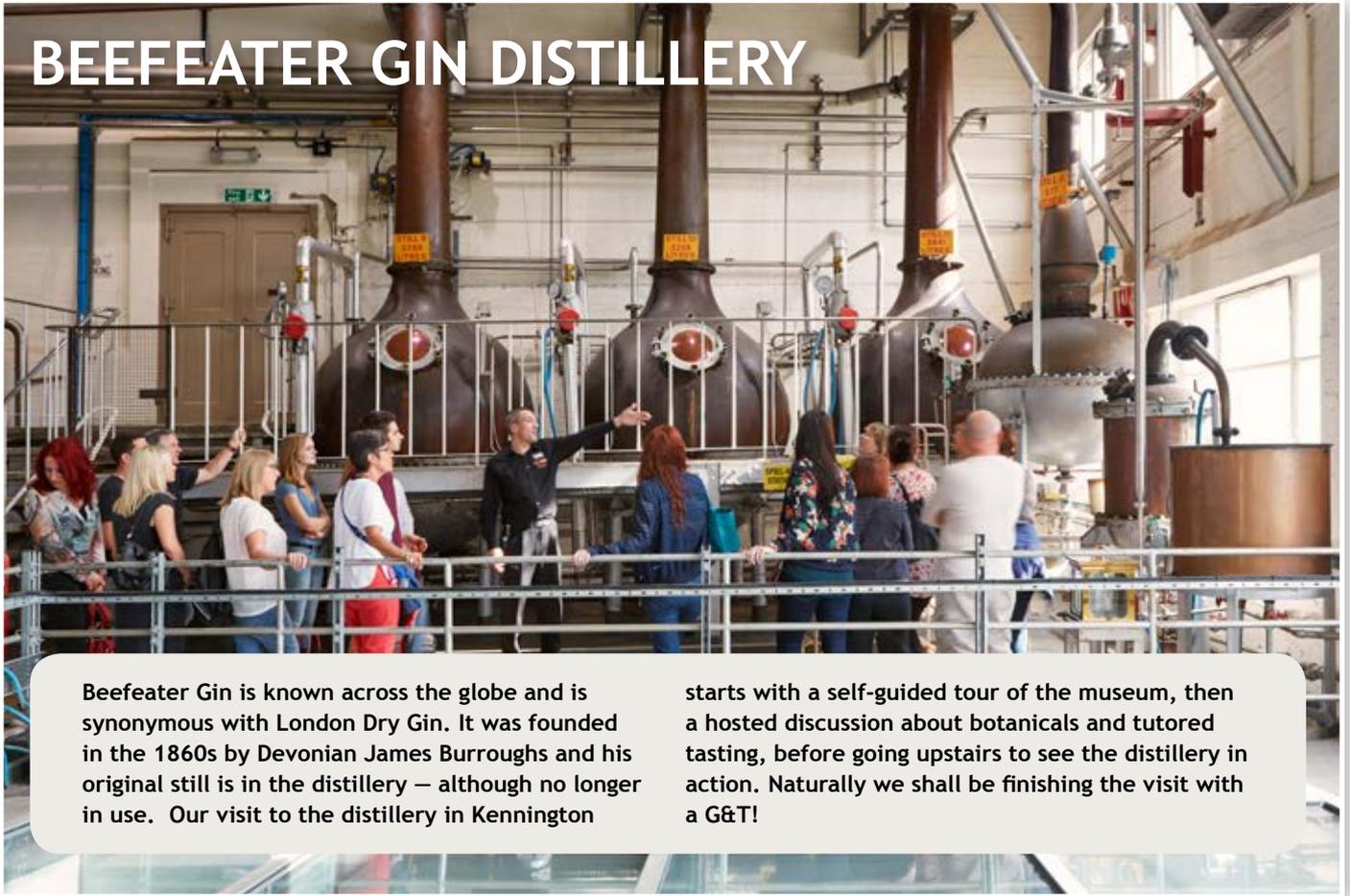
We are grateful to Fr. Nicholas Wheeler for agreeing to let us hold our ceremony here. Additionally, we are delighted that he will give us a welcome and historical background to the church on the day.

The ceremony will conclude with a drinks reception in the church.



Photo by DAVID LILIFF

BEEFEATER GIN DISTILLERY



Beefeater Gin is known across the globe and is synonymous with London Dry Gin. It was founded in the 1860s by Devonian James Burroughs and his original still is in the distillery – although no longer in use. Our visit to the distillery in Kennington

starts with a self-guided tour of the museum, then a hosted discussion about botanicals and tutored tasting, before going upstairs to see the distillery in action. Naturally we shall be finishing the visit with a G&T!

WILLIAM CURLEY'S CHOCOLATE WORKSHOP

Chocolate lovers, this is your chance to meet and learn from Britain's leading artisan Chocolatier!

Like Antonin Careme, William Curley trained as a patissier then migrated to become a chocolatier. He has won the Academy of Chocolate's 'Britain's Best Chocolatier' Award no less than four times. His career has included working as a pastry chef for top chefs such as Pierre Koffman and Raymond Blanc and was the youngest ever Chef Patisserie at the Savoy. He has also been awarded the Academy's 'Next Generation Award' for his contribution to education and training.

Join him in a journey about chocolate and how to make it, with a hands-on demonstration and the chance to try your hand or dip your finger into his award-winning confections.



GALA DINNER

Royal Lancaster London



Our Gala evening will be appropriately held in the Royal Lancaster London and Executive Chef, Maître Rôtisseur Daniel McGarey, has designed an outstanding menu for us, to which we have matched wines from around the world. General Manager, Officier Maître Hôtelier Sally Beck, was new to the hotel at the time of our Gala Dinner in 2013 and really did us proud on that occasion – this time will be even more spectacular.

The evening will provide lots of fun as we celebrate 60 years with Chaîne friends from around the globe.





Chris Moore
CEO, The Clink



Vic Laws
Group Restaurant Ambassador,
The Clink

THE CLINK CHARITY

The issue of reoffending has become one of the most pressing challenges facing society today. It is now recognised that the record levels of inmates in prison is not helping to reduce crime.

The aim of The Clink Charity is to reduce reoffending rates of ex-offenders by training prisoners and placing graduates into employment in the hospitality and horticulture industries upon release. Since launching, the charity has achieved incredible results.

*‘Changing attitudes,
transforming lives
and creating
second chances’*

The Clink is Chaîne GB’s chosen Charity and we support it through raffles at major events, donations, taking meals at Clink restaurants and through assistance provided by our professional members.

To find out more about making a donation to support The Clink Charity’s work, please visit:

www.theclinkcharity.org



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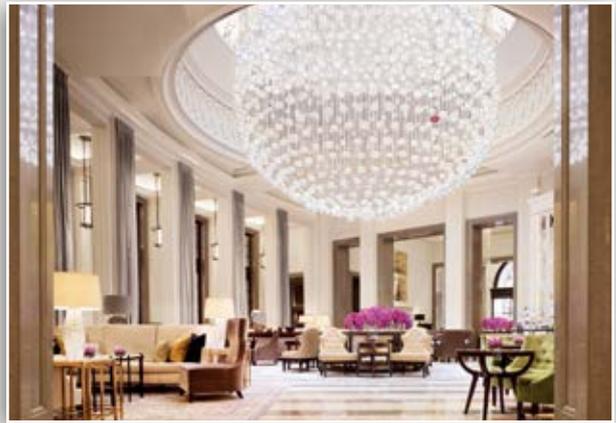
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CHAMPAGNE TEA AT THE CORINTHIA



General Manager, Maître Hôte Thomas Kochs, is giving us sole use of the elegant Crystal Moon Lounge at The Corinthia Hotel for this special early afternoon tea. The room takes its name from the fabulous 1000 piece Baccarat crystal chandelier in the centre of the room.

Huge displays of treats are wheeled around on silver gilded trolleys so that guests can make their own selection, or indeed, choose to indulge in them all. The tea has its own dedicated station manned by a tea sommelier who will weigh and infuse your selected brew to achieve the best possible flavour.

Celebration of English Cheeses and Wines

Although the ubiquitous Cheddar cheese is the most identified cheese with our country and is now produced around the world, we have over a thousand artisan cheeses made here today. Cheesemaster Tom Badcock of Harvey and Brockless will present a selection of fifteen cheeses matched to superb modern English wines by Laura Rhys MS. We are sure that the session will prove to be both an eye opener and a pleasure to both cheese and wine lovers.



Dinner at the Tower of London



Our 60th celebration closes with a 'once-in-a-lifetime' private visit to the Tower of London after all the public have left for the day.

We start with a short guided tour lead by warders – Beefeaters – followed by a visit to see the Crown Jewels. Then up into the famous White Tower, through the Armouries to a top floor reception and dinner prepared by The Foodshow. This premiere of catering companies was founded by Officer Maître Restaurateur Andrew Gosling, with the menu designed and executed

by Maître Rôtisseur Max Uyanik and his team. This very special occasion is made possible with the help and support of the Historic Royal Palaces and The Foodshow.

Just a word of warning. The 1000-year-old White Tower is regrettably not suitable for those with impaired mobility as there are no lifts or toilets. It is a 70 step climb to the top floor for dinner, and also down and up again when accessing the toilets in the adjacent Jewel House.





PROGRAMME

Thursday 3 – Sunday 6 October 2019

All prices include transport from/to the Royal Lancaster London



REGISTER ONLINE

www.chaine.co.uk/grand-chapitre/register



REGISTRATION (€25/person)

Please ALL check-in at the Welcome Desk in the Royal Lancaster London lobby

Thursday	14.45 – 16.45
Friday	09.00 – 17.15
Saturday	09.00 – 15.00
Sunday	10.15 – 11.30

THURSDAY 3 OCTOBER

Arrival at the Royal Lancaster London at your leisure.

Dîner Amical – Bateaux London Thames Boat Trip and Dinner (€95/person)

18.00	Leave hotel by bus
18.30	Board Glass Room – Drinks
19.00	Depart Embankment Pier – Dinner
22.00	Return to hotel

Dress code: Jackets (ties optional) with small Chaîne insignia

FRIDAY 4 OCTOBER

Hampton Court Palace Tour and Lunch at The Wharf (€80/person)

(€80/person)

09.30	Leave hotel by bus
10.30	Private guided tour with guides in costume
13.00	Finish tour
13.30	Lunch at The Wharf, Teddington Lock
15.30	Return to hotel

Dress code: Casual

Welcome Dinner – Fishmongers' Hall (€140/person)

18.15	Leave hotel by bus
19.00	Welcome Reception
19.45	Dinner
23.15	Return to hotel

Dress code: Lounge suits with Chaîne ribbons





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Thursday 3 – Sunday 6 October 2019

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SATURDAY 5 OCTOBER

Visit to Chartwell House and Lunch

(£75/person or £60/person for National Trust Members)

09.15	Leave hotel by bus
10.45	Arrival and visit gardens and painting studio
12.00	Lunch in Mulberry Room
13.30/40	Timed tours of the house
15.00	Return to hotel

Dress code: Casual

Induction Ceremony & Reception – Holy Trinity Church (£25/person)

10.15	Leave hotel by bus
11.00	Induction Ceremony
12.30	Reception
13.15	Return to hotel

Dress code: Lounge suits with full Chaîne ribbons

Option 1 – Visit to the Beefeater Gin Distillery

(£35/person)

14.30	Leave hotel by bus
16.30	Return to hotel

Dress code: Casual

or

Option 2 – William Curley's Artisan Chocolate Workshop in the Oak Suite, Royal Lancaster London (£30/person)

14.45	Oak Suite in the Royal Lancaster London
16.15	Finish

Dress code: Casual

Gala Dinner – Nine Kings Suite, Royal Lancaster London (£160/person)

19.15	Reception
20.00	Dinner and raffle for The Clink
23.30	Finish

Dress code: Black tie and evening dresses with Chaîne ribbons

SUNDAY 6 OCTOBER

Option 1 – Champagne Tea at The Corinthia (£75/person)

11.30	Leave hotel by bus
12.00	Afternoon tea in Crystal Moon Lounge
14.15	Return to hotel

Dress code: Smart casual with Chaîne ribbons

Option 2 – Celebration of English Cheeses and Wines in the Oak Suite, Royal Lancaster London

(£35/person)

12.30	Oak Suite in the Royal Lancaster London
14.15	Finish

Dress code: Smart casual

A Tour and Dinner in the Tower of London – a unique occasion (£250/person)

17.45	Leave hotel by bus
18.20	Arrive at The Tower
18.30	Guided tour
19.00	Reception
20.00	Dinner in the White Tower
22.45	Return to hotel

Dress code: Black tie and evening dresses with Chaîne ribbons

Space will be limited and so early booking is recommended. Preference will be given to members signing up for the majority of the weekend. (Friday and Saturday dinners minimum)

End of the Grand Chapitre

We wish you a safe journey home and look forward to seeing you next year, 1-4 October 2020 in Southampton



ROYAL LANCASTER LONDON

There are many things that keep guests returning to Royal Lancaster London again and again, but there is one more tangible element that has left their guests impressed countless times – the views are breathtaking.

The hotel has just completed a stunning multi million pound top to bottom refurbishment and the Royal Lancaster London team are justifiably proud of what seems a new hotel – but in the same great location. With Hyde Park, the largest of the Royal Parks, directly to the south, and vistas east to the City of London, the hotel boasts some of the best views in London.

Whether looking down from the hotel's rooms – enjoying the view from the hotel restaurants, it's as if the heart of this great city is within your reach – and indeed it is! Marble Arch and the plethora of Oxford Street shops are a 15-minute stroll from the hotel with Knightsbridge and Harrods just 10 minutes by taxi. The City of London's financial district is 20 minutes direct by London Underground. Even Heathrow Airport is a mere 20-minute ride on the Heathrow Express from the nearby Paddington Railway Station.





With thanks to our Partners who support Chaîne GB throughout the year



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61st Grand Chapitre de Grande Bretagne
Southampton, 1-4 October 2020

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