



WINTER 2025

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

INTERNATIONAL JEUNE CHAÎNE COMPETITIONS
Budapest and Lisbon

CHAÎNE LINKS – FAR & NEAR
Chaîne GB Members at overseas events and establishments

OMGD BOUCHARD PÈRE & FILS WINEMAKERS DINNER
What a rare treat!

ON THE GRILL
With Maître Hôte Russell Platt of The Cadogan



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In this issue...

International Jeune Chaîne Competitions



The Chaîne does bring cheer in these rather gloomy times. Simply reading about Young Chaîne competitors and competitions raises a smile, though the events themselves are very tense and highly challenging. The passion and dedication of these young professionals is a reason to be optimistic. We say “Three cheers” for the International prize winners and, especially, for Sommelier Yancheng Liu who represented GB so brilliantly in Lisbon.

On the Grill with Maître Hôtelier Russell Platt of The Cadogan



The hospitality industry brings much cheer whatever the season. Just think of delicious Afternoon Teas like those served in LaLee Restaurant at The Cadogan. Chaîne professional member, Russell Platt, is now General Manager at The Cadogan, leading the development and enhancement of the culinary and wellness facilities. Caroline Hole-Jones ‘grills’ him in the time-honoured TableTalk way – all for our pleasure.

OMGD Bouchard Père & Fils Winemakers Dinner



Echanson Tristan Mason-Smith has written an enthusiastic account of the Bouchard Père & Fils Winemakers Dinner held at The Churchill Hotel in the Autumn. “What a rare treat,” he writes of an evening that was all about the wine. And what can be more cheering than that?

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More ways to get news from Chaîne GB



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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 Gabby Fok at social@chaine.co.uk

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

To follow the Chaîne news online internationally, visit newsonline.chainedesrotisseurs.com

Cover photo by Ruken Kobatan

Dear members and friends



At this time we reflect on the past year, and look forward to the exciting things being planned for the year ahead. Last year again saw great young talent compete in our two Young Professionals Competitions which came together in a most successful Awards Dinner at The Savoy. My thanks again to Chris

Murphy and the management of the hotel for their outstanding support for the event. Put 25th April in your diaries for this year's dinner, it is sure to be a cracker! In this edition you will find reports on our winners competing in the Internationals Finals.

Thinking of young people, let's see if we can introduce more young members to the Chaîne and share with them the sheer variety of events which they can attend all over the country. One thing unique about our organisation is the ability to host events in venues that normally are not accessible to members of the public. A few of these dinners that come to mind have been at the Tower of London, HMS Belfast on the River Thames, Trades Hall in Glasgow, Fishmongers Hall, Oxford and Cambridge Colleges,

Ham Polo Club and the list goes on.

My thanks to all our Baillis and National Officers who give their talents and time to creating programmes for us to enjoy. Do volunteer to help in any way you can, however modest. This is your organisation.

Our chosen charity, The Clink, has reached a 15-year milestone and continues to broaden its work of training prisoners in hospitality skills and to reduce re-offending. I am proud of the contribution that Chaîne members make to The Clink, having raised a significant amount since we became a donor over ten years ago. Do continue this great support at each of our fund raisers.

I wish you all a most stimulating and enjoyable year ahead and hope to see you at a Regional Bailliage event, or if not, then at our annual Grand Chapitre. This year it will be held in Bath in September. Vive la Chaîne!

Bailli Délégué
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Tanya & Darryl Thomson, Myung Hwa Jung and David Edwards



Ian Starkey and Eileen Moore



Michelle & Paul Smith



Andy Burdon and Tristan Mason-Smith



The Evins and the Gilmours



Kenneth and Maria Speirs



Penny & Kenneth Lamb



Jules White and Becky Womersley



Nick Rees and Leslie Howe



Richard & Christine Maxwell and Stuart Cunningham



Geraldine & Keith Blackie

INTERNATIONAL JEUNES CHEFS COMPETITION



October 2024 saw team GB head to Budapest with Methus Sawangseang (Max) from The Belfry Hotel and Resort in Mercia Bailliage, representing Chaîne GB in this year's world finals. And what a fantastic experience it was!

It was again a once in a lifetime opportunity for so many young chefs. With a full programme of excursions taking them around Budapest and beyond to the Lazar Equestrian Park, the Mol Tower, the Great Market Hall, and to Platan Manor near Tata Castle. Various other dining opportunities offered the chance to sample local cuisine, besides the eponymous goulash.

This year saw 19 chefs battle it out at The Metro Kitchens, where the mystery box was revealed and, for the first time, the chefs saw what they would be cooking with. This year's box included the pre-announced Pikeperch/ Zander plus a Venison Loin, Foie Gras, Quince and Vanilla which had to be used, along with a

large selection of vegetables, starch, herbs and common table ingredients. These young chefs had 30 minutes to write a 3-course menu for four guests, then had four hours to cook and serve these plates to the international judging jury. They were also watched by the kitchen jury – not an easy task under such scrutiny.

Max did an amazing job and came joint 4th with Hungary taking top spot for the home team. Canada took 2nd spot and Norway grabbed 3rd place. We are all thrilled for Max and huge kudos to him and his amazing support network. This was a truly collective effort from The Belfry team, David from Mercia, along with friends, family and colleagues. Support like this makes all the difference.

The Competition was first organized by the Chaîne des Rôtisseurs in Switzerland in 1977 to support and promote future young chefs by giving them the opportunity to develop and

'We are all thrilled for Max and huge kudos to him and his amazing support network'

demonstrate their skills. Competitions are held at regional, national and international levels in countries around the world and are open to chefs under the age of 27 years.

The winner of the national final will compete in the International Competition to be held in Europe during Spring 2026.

Ben Purton



Methus (Max) Sawangseang



Siriyaoporn Rithisirikbrg, Patrik Nyikos, Sydney Hamilton and Lazar Kovacs

INTERNATIONAL YOUNG SOMMELIERS COMPETITION



WHAT AN UNFORGETTABLE WEEK!

Young sommeliers from around the world gathered in Lisbon, Portugal in mid-October at the beginning of the international finals of this year's competition. GB was represented by Yancheng Liu from Maison Estelle in our London Bailliage, where Group Wine Director Matteo Montone is a former winner of this competition.

The start of events was dinner in Via Graca, whose plate glass windows give the best view in the city of St George's Castle. To give these young people further knowledge and experience of Portuguese wines, Thursday was given to visiting three wineries in the Lisbon region. The first of these, Quinta do Gradil, was set in picturesque countryside of rolling hills with vineyards stretching back to 1492. We learned of the many diverse wines produced there. Then Quinta da Almiara set on windy hills just 5km from the Atlantic Ocean. Relatively new and family-owned, they combine modern winemaking techniques with respect for traditional practices, resulting in wines that reflect the region's terroir and expertise mainly for their own label market. After a break for lunch, the last visit of the day was very special to the Marques de Pombal Palace Winery situated amidst lush gardens and historic architecture in the town of Caravelos on the Tagus estuary. At this highly-regarded estate we tasted examples of seven and 15-year-old Caravelos... superb!

It was an early start to the Semi-finals on Friday with theory papers, table service and wine identification and wine and food matching. As usual, the top three were identified but not announced. Dinner was at Plano Restaurant, a contemporary gastronomic destination known for its innovative approach to Portuguese cuisine.

Sommeliers and guests assembled on Saturday morning for the Jeunes Sommeliers Competition Finals – awe-inspiring to watch for the audience but

nerve-racking for the three finalists: Yancheng Liu representing GB, Micro Liesk representing Germany and Albert Wendesten representing Sweden. The three contestants, each in turn, had multiple tasks to perform and then came together to compete in a picture quiz. This was followed by the pouring of a magnum of champagne into 15 glasses, with the object of filling each glass to exactly the same level, without topping up or running out of wine. The tension in the room whilst this was in progress was palpable. Finally, all was complete, and both sommeliers and guests were able to relax and dispose of the champagne in the nicest possible way!

Saturday evening commenced with the Awards with first place going to Albert Wendesten, second to Micro Liesk and third to Yancheng Liu. Mirco also won the Under 25 Trophy and Albert the Tasting Trophy. An Induction Ceremony followed which included all the contestants. The Gala Dinner was held at the D. Fernando Restaurant in the Altis Grand Hotel where everyone came together for our last gathering and a splendid evening of wonderful food, wine and camaraderie. Margaux Balemans from Belgium lead the contestants in saying how much they had enjoyed the experience.

Grateful thanks were given to the Jeunes Sommeliers International Committee lead by Marie Jones, plus Klaus Tritschler and Philip Evins. Heartfelt thanks were also expressed to the Bailliage of Portugal, Bailli Délégué, Paulo Amado and Chancellor, Richard Roestorf who had taken on much of the local organisation for the event.

Finally, congratulations to all who took part and especially to Yancheng who did so well.

Philip Evins



Yancheng Liu

What an unforgettable week! Many thanks again for all the support from Chaîne, thank you so much for providing such a wonderful chance to meet talented people from all around the world. I'm sitting in my home now but still feel the experience of this week just like a beautiful dream and don't want to wake up from it. Every single second from this week will stay in my memory all my life long, thanks again for all of you. Viva la Chaîne!

In the future I hope I can still have chance to take part in the Young Somm Competition although cannot be competitor again, but I want to give my possible support back to Chaîne and for the younger sommeliers coming.

UNDER STARTER'S ORDERS

A most memorable event at the Jockey Club Rooms, Newmarket



Anglia's final event of 2024 was a lunch at the Jockey Club Rooms in Newmarket, arranged with the help of Jockey Club member Dr Simon Bailey, a recent recruit to the Anglia Bailliage.

The private rooms of the Jockey Club are very elegant and graced with numerous equine paintings by George Stubbs and others, plus an impressive array of golden plate and racing trophies.

We started in the Card Room with our Vin d'Honneur, 2021 Bouvet Ladubay "Saphir" Saumur Brut, while being regaled with a fascinating introduction to the Jockey Club, its history and customs. We then moved into the Committee Room for our lunch.

Our first dish was Smoked Halibut with a Tomato, Cucumber and Fennel garnish, served with a 2020 Macon Uchizy Domaine Talmard. This was followed with a main course of Lamb Shoulder with Celeriac Gratin, Edamame Beans and Rosemary Jus, which was accompanied by a 2019 Ch. Mont Redon from Lirac – a blend of Grenache, Syrah and Mouverdre. Dessert was a Lime Chiboust garnished with strawberry and served with a Basil Sorbet.

It was a great privilege to dine at the Jockey Club in such spectacular surroundings and will live on as one of Anglia's most memorable events.

Chris Lewis

WESSEX VISIT TO THE DEWPOND

In a poor summer, Wessex members were fortunately able to enjoy a perfect August summer's day at the Hampshire Dew Pond Restaurant situated in Old Burghclere, near to Newbury.

Our host/patron, Julie Marshall greeted us with glasses of Danebury, Cossack 2021, which were enjoyed on the sunny terrace, overlooking Watership Down.

Once inside the restaurant a full house was treated to lunch created by Chef/Patron Keith Marshall. We always expect good things from Keith and, as usual, he didn't disappoint. The delicious starter of twice-baked soufflé of organic Godminster cheese with Spring Onion was simply unctuous, and the accompanying Côtes de Thongue, Mon Blanc 2022 was a perfect match. An excellent Breast of Creedy Carver Duckling followed – tender, flavoursome – and served with Domaine des Pasquiers, Vaucluse 2022. And our final treat was a dessert of English strawberries, strawberry sorbet, meringue and warm madeines – the perfect end to a perfect meal.

With the sun still shining, we were served tea and coffee outside. Making the most of the fine weather, we continued socialising before reluctantly making our way home.

Pauline Frise



David & Rory Haigh and Mike Womersley

CHEWTON GLEN REVISITED



Charles Frise, Andrew Stembridge and Stuart Cunningham

It was a great pleasure for Wessex Bailliage members to be back at Chewton Glen, in the New Forest, in October. It was an evening well worth waiting for!

We were delighted to be joined by Officier Maître Hôte Andrew Stembridge, Executive Director of Iconic Luxury Hotels and, also, Maître Hôte Clive McNish, GM of Chewton Glen. Indeed, it was our pleasure to welcome still more Chaîne professional members – Maître Hôte Kenneth Spiers, MD Lime Wood Hotel, and his wife Maria. Last, but not least, made very welcome was Officier Maître Hôte James Hiley-Jones, MD Green Close Hotels – familiar to Wessex members through his association with the Montagu Arms Hotel.

On arrival guests were treated to a delicious selection of canapés, accompanied by Laurent-Perrier La Cuvée Champagne in the Morning Room. The sumptuous dinner was served in the Summer House where Executive

Head Chef, Luke Matthews and his talented brigade started the evening with a delightful Butternut Squash and Old Winchester Espuma, accompanied by an Italian Ca del Bosco 'Cuvee Prestige' Franciacorta. This was followed by a superb Roast Orkney Scallop, served in its shell, with Celeriac Puree and Sea Vegetables, and 2021 Spanish Marques De Grinon Verdejo.

The perfect main course of Saddle of Exmore Venison, Pork Belly Confit and Parsley Root, with an unctuous Sauce Grand Veneur, was accompanied by a 2021 Minervois, Château Maris 'Naïve'. Finally, the dessert, a White Chocolate & Pistachio Slice with Raspberry & Champagne Sorbet, was served with a Rhone Yves Cuilleron 'Roussilliere' Doux.

At the end of an outstanding evening, which truly epitomised the ethos of La Chaîne, all agreed to return before too long.

Pauline Frise

ANGLIA AT MAISON BLEUE IN BURY ST EDMUNDS

We are fortunate that Bury St. Edmunds is blessed with a number of very fine restaurants, of which Maison Bleue in Churchgate Street has always been one of our favourites. It is some years since we last dined there, having been obliged to carefully test the others, and we are happy to report that it is still very much on form!

Maison Bleue is run by Karine and Pascal Canevet and, prior to Brexit and COVID, was almost entirely staffed by French nationals, who still represent the majority of the current staff. While Pascal works his magic in the kitchen, Karine runs the front of house and also acts as the wine buyer – sourcing a fine list of most interesting wines. It being the holiday season, we were a small group of 12 guests, with our own private room at the front of the restaurant. Prior to the meal, Bailli Chris Lewis presented Mary Slevin with her Grand Commandeur badge, the third Anglia member to reach this milestone of 40 years membership of La Chaîne.

When planning the meal with Karine and Pascal, they proposed a seasonal menu centred around a Roasted Ballotine of Guinea Fowl, preceded by an Amuse Bouche and a tomato-based starter.

We were slightly concerned that this starter sounded very similar to the one we had enjoyed at our Hambleton Hall lunch only a few weeks previously, but Karine assured us that theirs would be very different, and, of course, much better. And indeed it was! Half a very large, deseeded vine tomato, was served flat side down in the centre of the plate, stuffed with a delightful burrata espuma and served with an olive oil cream and tomato coulis. A veritable tour de force paired with a Cinsault/Syrah

Rosé from the Pays d'Oc – 2023 Garenne Rosé, Tradition. The Guinea Fowl was equally delightful and served with a 2021 Pinot Noir Bourgogne from Maison Jessiaume.

When planning the dinner, we had decided to have both dessert and cheese, then faced the tricky question of whether this should be served the French way, with the cheese first, or the English way with the cheese at the end. It seemed only right to go the French route, which was when Karine sprung her next surprise and proposed serving a white wine with the cheese! We swallowed hard and agreed. She chose a white Burgundy from Macon Soulloutre – Maison Auvigue, Le Moulin de Pont 2022 and on the night she was completely vindicated as the combination could not be faulted.

Dessert duly followed, which was a delightfully light presentation of fresh strawberry, cheesecake, strawberry gazpacho and meringue. This was paired with a Muscat de Beaumes-de-Venise - but what a Beaumes-de-Venise it was, with real structure and delicate hints of Botrytis, a very classy wine and a real delight. (2020 La Fourmone).

Coffee and Petits Fours completed this splendid dinner, and we were able to thank Chef and Karine in the usual manner for a most wonderful and interesting evening.

Even more pleasing, Pascal Canevet subsequently accepted our invitation to join the Chaîne and was presented with his new ribbon at the Special Induction Ceremony in November.

Chris Lewis



Mary Slevin gets her award



Restaurateurs Pascal & Karine Canevet

STARS SHINING BRIGHT AT LUMIERE

We in Cotswolds are not Michelin Inspectors, but we agree with the rightful accolade of a Star for Lumiere in addition to the Green Star. Not easy standards to maintain, however the ethos of Chef Jon and Front of House Helen Howe is so strong that this is naturally part and parcel of what they consistently deliver. A close relationship with their suppliers ensures the freshest and most seasonal food appears on each plate, alongside heritage and unusual produce picked that morning from their own smallholding. Over 50 varieties of homegrown microgreens, herbs, flowers, and vegetables are listed in their menu and available to the kitchen. If we were Inspectors, we should not take service into account as we assess an award. Happily, we

are not, as the warm welcome and professional service is integral to the Lumiere experience. Greeted like old friends and feasted like kings, our lunch was once again delicious. From the miniature works of art served with the aperitif, via Line Caught Cornish Day Boat Sea Bass, through Fillet of Beef with Wiltshire Truffles, to the dark chocolate velvet-like conclusion. A treat for all the senses.

A toast to Lumiere resounded and the entire team joined us – all five of them – all of them stars. We will return... and so should you!

Jacqueline Horsfield



CHAÎNE ECOSSE — ALL ABOARD THE GOOD SHIP FINGAL

As every pharologist knows, most of the deep sea lighthouses around the UK coast were built by the family of Scottish novelist Robert Louis Stevenson.* They were manned by lighthouse keepers who endured all-night watches, severe winter storms (which often extended their three-week shifts), WIFI-less tedium, and doubtless occasional quarrels, although there were no women around to stir up trouble! On occasion the unwary would be swept away by gigantic swells, as probably happened at the Flannan Isle lighthouse in 1900 when three keepers vanished without trace**. So, it was a tough life and doubtless all would be delighted to see the relief ship on the horizon with replacement keepers and vital supplies.

The good ship Fingal was commissioned by the Northern Lighthouse Board in 1963 and was the last vessel built by the Blythswood Shipbuilding Company in Glasgow, after which merchant shipbuilding skills apparently vanished in that city. Fingal, which proved to be an excellent boat, was based in Oban and served until the lighthouse keeper's role was rendered redundant by technology. She*** was retired from service in 2000 and after some changes of ownership, was purchased by the Trust which owns the Royal Yacht Britannia. After a £5 million conversion,

Fingal opened as a five-star hotel permanently berthed at Edinburgh's Port of Leith. On this Chaîne Ecosse visit, we were joined by Sabre d'Or guests Justin and Samantha Rose, who sabraged three of the hotel staff. All then dined in what had been the bridge, with hotel manager, Frank Bruyere. He regaled us with stories of the Fingal's history while we enjoyed truly superb, innovative food, excellent wine, and Jeeves standard service, smoothly delivered by the cheerful staff.

The hotel bar and restaurant are open to non-residents, so don't miss a chance to visit – or stay the night, when next you find yourself in Edinburgh.

William Bruce

** Stevenson lighthouses had indoor plumbing – a luxury not enjoyed by all lighthouse keepers. The U.S. Lighthouse Society News reports: "Till 1928, facilities at Huntington Lighthouse, N.Y. State, consisted of an 'outhouse' mounted on a set of stilts attached to the east face of the lighthouse. A fun experience in winter for sure. As the story goes, this allowed the keeper to do his business and fish at the same time."*

*** Alien abduction is another theory.*

**** Or perhaps 'He'; the name Fingal is believed to pay homage to the King of the Morven (Argyll) in ancient Caledonia during the 3rd century.*



Sheila Douglas, Frank Bruyere and Liz Bruce



OMGD — WHAT A RARE TREAT!

Guillaume Lafragette, Export Director for Bouchard Père & Fils

As members and guests gathered for the OMGD Bouchard Père & Fils Winemakers Dinner we knew we were in for something very special. This became all the more evident during the opening reception in the Lobby Library of the sumptuous Churchill Hotel, which kicked off with the most sublime Grand Cru, served in magnums.

Bouchard Père et Fils is renowned for producing exceptional quality wines, and their Corton-Charlemagne Grand Cru 1.5L Magnum 2019 is no exception. This wine is made from grapes sourced from the prestigious Le Corton vineyard, which was acquired by Bouchard Père & Fils in 1909. This opening wine was such a triumph as we enjoyed meeting up with new and old friends. The wonderful team at the Churchill circulated seamlessly with the larger sized bottles and a selection of delicious canapés, brilliantly setting the scene for the evening ahead.

As we were ushered into the wonderfully set Chartwell Room, ready to sample the further eight wines selected for the evening, we met our Host, Guillaume Lafragette, Export Director for Bouchard. A most wonderful time of food and wine pairing ensued.

Each course attached two wines which made perfect sense! The white Chassagne Montrachet and Fils Monthelie 1er Cru and duresses in the red, wonderfully offset the lovely selection of heritage roots, toasted nuts, drizzled with honey.

The stunning fish course was brought alive by the Beaune du Château 1er Cru and the exquisite Mersault les Clous. As we enjoyed the duck that followed, we were treated to the Beaune du Château 1er Cru and then the Fils Volnay Les Caillerets.

We finished this quite remarkable tasting with a delicious chocolate & poached pear mousse, lime & pear gel served with fresh pear as we, once again, marvelled over the accompanying wines. The Fils Le Corton 2017 and Fils Corton Charlemagne 2009 really did complete what was the most superb evening.

We learned so much about the inner workings of the substantial Bouchard estate, not only through their wines but through all the wonderful narrative provided by Guillaume, as we glided effortlessly from course to course.

Bouchard Père & Fils is the third most important owner in Corton-Charlemagne, with 3.65 hectares of the prestigious vineyard, and the wine is a testament to their expertise and dedication. Little wonder their exceptional wines are highly sought after by wine enthusiasts around the world.

What a rare treat!

Tristan Mason-Smith



Marie Jones, Guillaume Lafragette and Philip Evins



Anna & Sofiane Kaced, Ben Purton and Frank Pontais



Neil Henderson, Nilgun Samars, Kristina Szazama, Tyler & Sheri Dimicco and Elsa Gao

SOLENT AT ON THE QUAY

This final event of 2024 was at one of our favourites – Gary and Martyna Pearce's superb 36 On The Quay in Emsworth. Gary and his team always present us with a food extravaganza and a very warm welcome – this year was no exception.

A Michelin-recognised fine dining restaurant of the highest order, 36 On The Quay is situated on the water's edge in Emsworth. As a 17-year-old Gary learned his cooking skills working alongside owner/chef Ramon Farthing. These skills were finely honed at Cheltenham's two Michelin star Le Champignon Sauvage (where he and Martyna met), then at Noma Copenhagen, Aqua in Germany, Old Sluis in Netherlands, Oaxen Krog in Sweden and finally at Belgium's De Wulf.

To add to our culinary experience, Alistair Gibson of Heritage Cellars determined the wine pairing, as he did last year.

Our welcome drink was a nod to our Bailli John Wigg who passed in February 2024: South Africa was one of his favourite places and he would have thoroughly enjoyed the Krone Cap Classique Borealis Cuvée Brut 2022 from Western Cape, as we did, especially

accompanied by Gary's fantastic Canapés. The aromas of citrus peel, hints of crushed oyster shell and a light biscuity character with a refreshing lengthy finish was a perfect match!

The unusual starter of artichoke gnocchi with mushroom and chive was delicious and Alastair's choice of Yalumba Samuels Collection Viognier 2022, Eden Valley was my personal favourite. Yalumba is now recognised as one of the leading producers of Viognier in the world and this was a wonderful example.

One of Gary's signature dishes, Greenstraight scallops in a carrot & ginger velouté, was a favourite with the members and the Albariño 2023, Lagar de Bouza, Rias Baixas Bouza do Rei is a natural partner to seafood.

We asked Gary to do his take on Christmas Turkey – and he didn't disappoint! A tasty stuffed turkey with bubble & squeak, red cabbage, truffle and parsnips and

roast potatoes was a delight, and again, with a perfectly matched wine – Tinto 2022, Vinos Alicante from Pepe Mendoza, one of the most respected winemakers in southeast Spain. This wine has received rave reviews from the critics and our members.

A choice of desserts: Kiss of caramel & chocolate – a rich chocolate mousse and milk crumble, or Coconut Panna Cotta with date, rum, raisins and pineapple made a luscious end to the meal. A New Zealand Seifried Sweet Agnes Riesling 2021 worked beautifully with both desserts.

Suffice to say we'll be visiting again.

Julia Connolly



Pauline & Charles Frise

THE VINEYARD, STOCKCROSS JUST BEFORE CHRISTMAS

Friday 13th was certainly not unlucky for Wessex members and guests who attended the final event of 2024 at The Vineyard, Stockcross.

After starting the evening with glasses of All Angels NV Sparkling Rosé, Executive Chef, Tom Scade and his team created a stunning 4 course dinner, during which Sommelier Romain Bourger gave a description of the wines he had selected.

The first course of Cheltenham Beetroot was a delightful jewel-like creation of a gel coated mousse, with pickles, rye, and sour cream, accompanied by a Hosmer, Dry Riesling, C ayuga Lake, New York 2020. This was followed by a perfectly cooked Berkshire Trout with cucumber, caviar, and champagne with Seven Hill Sauvignon Blanc, Columbia Valley, Washington, 2022.

The main course of Yattendon Estate Venison with turnip, mushroom and redcurrants was accompanied by a 2019 Corazon del Sol, Grenache, Block 13, Uco Valley, Argentina. Finally, a glimmering dessert of dark Valhrona Chocolate with cocoa crumble, pear and Star Anise was paired with a 2016 Rivesaltes Ambre, Gerard Bertrand, Cross, Languedoc-Roussillon.

It was a pleasure to be joined for dinner by General Manager, Maître Hôtelier, Anthony Cox. As is the custom at the Christmas event, a raffle was held in support of The Clink charity and, as usual, Wessex members gave generously and raised a commendable sum.

The super evening was a fitting end to another year of Wessex events, and we all look forward to more in 2025.

Pauline Frise



Santé to the Team!

CHILTERN BAILLAGE AT DANESFIELD HOUSE HOTEL & SPA



On the last Saturday in November Chilterns ended a fantastic year with a magnificent event at Danesfield House. Again, we collaborated with our friends from the Confrérie du Sabre d'Or to make the event extra special at Danesfield. Over the years we have traditionally had a Sabrage here and, once again, it proved immensely popular. Our attendance was great with members coming not only from Chilterns

and other UK Baillages, but also from the USA. Quite a few stayed over in the hotel. The Sabrage was held in the lovely Grand Hall, and we introduced twelve of our attendees to the wonders of Sabrage. Everybody joined in the festivities and as we had effectively a full house, we were glad we had ordered additional Champagne!

Danesfield always has tremendous décor

both inside and outside, and it looked spectacular with the Christmas decorations

After the Sabrage we went to our dining room and enjoyed a superb dinner with great wine pairings – as typical on a Chilterns night. The team at Danesfield helped make it a lovely event and we look forward to the next one.

Barney Quinn

And all aboard HMS Belfast



On a beautiful late summer's evening, Chaîne members and their guests dined aboard the historic HMS Belfast, on the River Thames in the heart of London. Organised by the Baillages of Thames Valley and London, we were

treated to private access to the ship before a sparkling wine reception on the top deck.

A three-course dinner followed in the Morgan Giles Room, once the officers Mess. A menu was created celebrating

some of the many ports this famous old ship had docked at. The evening was well-attended, with both long-standing and new members.

Matthew Randall

SOLENT 2024 A YEAR WORTH TALKING ABOUT

Our year very sadly started with the sudden passing of our Bailli John Wigg in February. We cancelled our first event but then aimed to continue the planned venues for the rest of 2024, and they all proved worth talking about.

A new venue for the Solent Bailliage, discovered by John, was an excellent lunch at Lordington Park near Chichester. Home to three generations of the family, this was an opportunity to experience the lovely grounds and a tasting menu from their Chef Phil Mesquitta. Phil has a background in fine dining and a keen interest in foraging, especially from the South Downs. He uses seasonal produce and works with local suppliers to source the best ingredients possible. All of this shone through the lunch with local asparagus, served three ways, and a main course featuring Lordington's own Spring Lamb. Phillip Portal from Portal Dingwall & Norris in Emsworth created the wine pairings and was with us for the lunch to talk through each wine.

A private dinner in the glorious Keats Room at The Ivy in Chichester proved to be a very convivial evening with excellent food, wine and service. Then a summer visit was made to The Pallant Café in Chichester, within The Pallant Gallery. Owner Charlie started his career at The Earl of March working for one of our professional members, Giles Thompson. The weather was not warm enough to enjoy our welcome fizz, Tinwood Blancs de Blanc Sparkling Wine, and the superb canapés in the gallery's tranquil, walled courtyard designed by Chelsea Flower Show gold medallist, Christopher Bradley-Hole, but didn't dampen our enthusiasm for the meal to come. The main course was Slow Braised Blade of Beef in red wine sauce or Wild Mushroom & Carmelised Shallot Tarte Tatin, both accompanied with vegetable and truffle fries – a favourite! Prunus Dao Tinto was a lovely wine to match. Solent members and friends from other Bailliaes made this a great fun evening.

Our penultimate 2024 dinner & AGM was at another favourite venue – The Crab & Lobster in Sidlesham, nestling alongside Pagham Harbour with rooms which some of us took advantage to book. We have had some fabulous canapés this year and the Crab & Lobster did not fail us. Starters were either a smoked salmon & crab mousse or Tandoori Spiced Monkfish. The monkfish was the star of the evening for those who chose it – divine! As was the wine – Vignamato Versiano Verdicchio dei Castelli di Jesi Classico Superiore DOC. (Italy 2022) – well worth taking some bottles home!

To round off 2024, Solent's Christmas event was held at Gary and Martyna Pearce's superb 36 On The Quay in Emsworth – an account of which is featured elsewhere.

Julie Connolly



Lordington Park



Credit: sussexexclusive.com



LUNCH AT CLAY'S KITCHEN, CAVERSHAM



Barney Quinn with the Team at Clay's Kitchen

This was not Chilterns' first visit to Clay's as we held a casual lunch there in 2023, and for some members it is one of our local restaurants. Clay's is an Indian Restaurant specialising in the regional cuisine that comes from the kitchens of the Royal Kings (Nawabs) of Hyderabad, in the south of India. Nandana Syamala and her husband, Sharat, first opened in 2018 on London Street in Reading. During the lockdowns of the pandemic, they started sending out mail-order, vacuum-packed curries and side dishes, delivering first around Reading and then nationwide. In 2023 they moved to Caversham to larger premises, previously a Wetherspoons, so it is very spacious. It is Indian food with a difference, which, along with the welcoming relaxed atmosphere, makes it very popular.

We had the restaurant to ourselves and were served a bespoke 5-course menu with a choice of wine or beer pairing. We enjoyed Bengali beetroot chop, spiced fried squid bites with spicy seaweed & moringa mayo, malai chicken kebab, Konkani pork mince with rice and a dessert of raspberry halwa. All delicious, with varying degrees of spiciness (except the halwa).

We were made very welcome, with attentive service from Nandana and her team, so we look forward to returning.

Helen Wernham



A CULINARY MASTERPIECE AT LA DAME DE PIC

In early September, a select group of London City members enjoyed an unparalleled culinary experience at La Dame de Pic, the renowned 2-Michelin-starred restaurant nestled within the Four Seasons Hotel Trinity in London. Housed in the former 'Port of London Authority' headquarters, this exquisite establishment offered a captivating journey through the artistry of Anne-Sophie Pic, the only female French chef with three Michelin stars in France, and an impressive 12 worldwide.

This late summer celebration commenced with a luxurious champagne reception, accompanied by a selection of amuse bouche of the finest quality. The subsequent three-course menu, featuring meticulously crafted dishes, was a true feast for the senses. The culinary masterpiece was further complemented by petit fours, coffee, and tea.

Undoubtedly, the highlight of the event was the invitation to visit the holy grounds of Anne-Sophie Pic's kitchen. Meeting the magicians behind the stoves in their own habitat was an opportunity and honour reserved only for a few, offering a unique glimpse into the heart of culinary excellence.

Vive La Chaîne!

Chris Hagen



A YULETIDE FEAST FIT FOR ROYALTY

The annual Christmas luncheon hosted by London and London City Bailliwages at the illustrious Mosimann's, once again proved to be an incomparable affair. This exclusive gathering, attended by esteemed members of various UK Bailliwages and discerning guests, has cemented its position as a highlight of the Chaîne's social calendar.

The ambience was one of refined elegance, with impeccable service from the Mosimann's team, seamlessly enhancing the festive cheer. A culinary masterpiece unfolded, featuring a selection of exquisite dishes, culminating in the anticipated arrival of the legendary Mosimann's Christmas pudding. Each course was expertly paired with fine wines, creating an unforgettable sensory experience.

The inclusion of the coveted Mont d'Or further elevated the occasion, adding a touch of rarity and indulgence. This exclusive gathering epitomises the Chaîne's dedication to celebrating the finest cuisine and fostering a convivial atmosphere amongst its esteemed members.

With the eagerly awaited 2025 edition already marked in calendars for 6th December, the anticipation for another year of culinary excellence and refined camaraderie is palpable.

Vive la Chaîne!

Chris Hagen



A FESTIVE FEAST AT OXO TOWER BRASSERIE

JEUNE CHAÎNE'S CHRISTMAS EXTRAVAGANZA

Jeune Chaîne members gathered at the illustrious OXO Tower Brasserie for a Christmas celebration. The evening was nothing short of magical. With the breathtaking panoramic views of the Thames providing a stunning backdrop, the event was a perfect blend of festive cheer and culinary excellence, marking the end of the year in true Jeune Chaîne style. The festivities commenced with a warm welcome and a complimentary glass of Harvey Nichols Champagne, setting a tone of elegance and joy. The atmosphere was further enlivened by many members embracing the holiday spirit by donning Christmas-themed jumpers, complete with twinkling lights. This playful attire

added a delightful contrast to the sophisticated ambiance of the OXO Tower Brasserie, creating a unique and memorable experience.

Executive Head Chef Jeremy Bloor and head chef Keir Barry curated an exquisite menu that showcased the finest seasonal British produce. The culinary journey began with a selection of starters that tantalised the taste buds. The Burrata was a standout, with its soft and velvety texture and creamy centre. The tomato was a perfect match with the charcoal crisps, creating a harmonious blend of flavours. The pork belly offered a perfect balance of flavours and textures. The seared tuna was cooked to perfection, and the goma (sesame) dressing and edamame worked magic into an already perfect dish.

For the main courses, the roast chicken was juicy and paired wonderfully with the serrano ham and mushroom purée. The porcini ravioli was rich, and the spinach shallot cream and truffle pecorino were a perfect match, elevating the dish to new heights. The main courses were accompanied by a variety of sides (the "duck fat new potatoes" were my favourites, and the rosemary salted chips were all gone by the end of the main course). Each dish was a testament to Chef Bloor's culinary prowess and his commitment to using the best local ingredients. The wine selection was impeccable (paired by Chaîne GB's – the one and only Conseiller Culinaire Ben Purton!) and enhanced the dining experience at an already fabulous venue. To conclude the feast, guests were treated to a selection of delectable desserts. The ganache was beautiful and smooth, whilst the apple cheesecake was heavenly. The cheeseboard was set to perfection, with each piece of cheese complementing the entire meal and making it even more enjoyable.

As with all Jeune Chaîne events, the evening was filled with laughter, friendship, and a fair share of shenanigans. The joyous atmosphere and the sense of community are what make these gatherings so special, and this Christmas party was no exception. The fun and laughter were infectious, creating an unforgettable evening that will be cherished by all who attended. To cap off the night, we gathered outside for a group photo with the magnificent St. Paul's Cathedral as our backdrop, capturing the spirit of the evening and the joy of the season.

A massive thank you goes to Ben Purton, for making this event possible at such short notice. His efforts ensured that everything ran smoothly and that the evening was a resounding success. With this night to remember, we will carry the memories of this magical evening well into 2025.

Gaby Fok



CHAÎNE LINKS – FAR & NEAR

Chaîne GB Members at overseas events and establishments



GLORIOUS GENOVA...



Palazzo Ducale

Chaîne members from around the world attended the Grand Chapitre d'Italie at the end of November in Genova. Highlights of the event included dinner at Zeffirino's historic restaurant. Famous for its outstanding pesto, another memorable course was the Paffutelli alla Frank, a dish dedicated by the Zeffirino family to the extraordinary singer Frank Sinatra.

The Induction ceremony was held at the Social Theatre in Camogli. A truly wonderful venue to be introduced into the Chaîne.

The Gala dinner was held in the magnificent surroundings of the Palazzo Ducale, and catered by Vernissage, the catering company of the renowned Da Ö Vittorio restaurant.

On the Sunday, we enjoyed a wine tasting and lunch at Cantine Bisson in Sestri Levante and tasted the Bisson Avissi Spumante. This fascinating wine is aged at a depth of 60 metres below sea level... but it was definitely a highlight!

Darryl Thomson



Wine tasting and lunch at Cantine Bisson

KRAKOW – WOW!

Yes, Wow! This was a unique weekend in the beautiful city of Krakow, sitting astride the Vistula River and capital of Poland until 1596. This was a treat in store for members joining the Grand Chapitre of Poland

Members from Australia, Britain, Turkey and Switzerland made the journey in late November and were able to enjoy the city without all the summer crowds. Bailli Délégué Michel Marbot led visits to two UNESCO World Heritage Sites – Auschwitz Concentration Camp and Wieliczka Salt Mine.

Echanson Pawel Gasiorek orchestrated some great dinners with beautifully matching wines at the Szara Ges (Grey Goose) in the old city square and twice at Sierakow Manor. We didn't have time to see all we would have liked and so plan a return visit in the summer. Thank you all for the warmth of your welcome.

Dzięki
Philip Evins



Kurt & Barbara Stauffer,
Janet & Philip Evins



Christine Kuhn, Philip & Janet Evins and Hans-Peter Butschi

SION JEWEL OF THE VALAIS

In beautiful September weather we were royally welcomed to Sion, the capital of the Valais, by numerous Swiss friends to their Grand Chapitre d'Automne. On our first morning Christine, wife of Bailli Délégué Thomas Kuhn, took us to one of their favourite vineyards (higher up the Rhône Valley) – Adrien and Diego Mathier – three times voted best winemakers in Switzerland. After an initial tasting, we walked through the vineyards and enjoyed a leisurely lunch. In the afternoon we tasted some of the best Pinot Noirs and varietals that were new to us, such as Humagne. Thanks Christine.

There was a dinner in the walled city of Sion, another by a lakeside, an outdoor barbeque and a raclette lunch amongst the vines high on the valley side, all showing the very best of local foods and wine. What a joy to spend such a weekend with friends.

Philip Evins



THE ALGARVE – LAND OF WARM WEATHER AND WARM PEOPLE

It seemed not long after we had had the pleasure of the company of the Ferran family in Glasgow that we again joined Jean Ferran, Bailli Provincial Honoraire, and his daughter Marie- Anne, Chargée de Missions, Algarve and other members of the Bailliage in late October sunshine. Our informal lunch was at the Rei das Praias, an idyllic spot by the sea, on the Caneiros beach.

So how does one describe the charm of Rei das Praias? This long-established restaurant, hidden on its private beach between Ferragudo and Carvoeiro, has been quietly serving the best and freshest fish and shellfish to a knowledgeable clientele of regulars, who return year after year since it opened in 1976! The ambience is of relaxed but exclusive comfort, and the food and service second to none. An absolutely enjoyable lunch in the very best Chaîne tradition.

Bom apetite!
Philip Evins



Marie-Anne Ferran and Philip Evins

A WORLD OF CULINARY AND CULTURAL ADVENTURES WITH THE CHAÎNE DES RÔTISSEURS

*“To truly enjoy it,
immerse yourself fully
in each day’s activities”*

For Nina and Mick Chivers, the love for travel, diverse cultures, and exceptional dining is a passion they hold dear. Through the Chaîne des Rôtisseurs, they have found a gateway to unforgettable experiences, and each year, they make it a priority to attend several Chaîne events around the globe. According to Mick, these gatherings are much more than just exquisite meals: they are cultural explorations, complete with enriching excursions and the chance to connect with like-minded connoisseurs. “It’s magical!”

Nina and Mick attended the dazzling affair of Hong Kong’s 60th-anniversary celebration of the Chaîne des Rôtisseurs and discovered Bangkok’s rich heritage which came alive during the Thailand Chaîne event. Darryl Thompson enthused about those events in last summer’s issue of TableTalk. However, the Chivers broke new ground too and here’s a glimpse into some of their other memorable adventures.

Norway: Arctic Delights

The Chivers ventured 217 miles above the Arctic Circle to Tromsø, Norway, for a three-day celebration of local cuisine. “The seafood was remarkable,” says Mick, citing dishes featuring King crab, caviar, and stockfish. Reindeer and cloudberries, being regional delicacies, also stood out. The midnight sun provided a magical backdrop for a cable-car excursion to a mountaintop overlooking Tromsø. “It was surreal,” Nina recalls. Under the warm glow of the midnight sun, “the scene was filled with laughter and shared wonder.”

France: Château Life and Vineyard Visits

A four-day journey through France offered

unparalleled charm and sophistication. The Chivers explored a palace, historic châteaux and vineyards and enjoyed the themed dinner at Château de Breuil. Guests dressed in period costumes. “We even learned 17th-century dances!” Mick exclaims. A thrilling musketeer sword fight added to the excitement.

Embrace the Chaîne Experience

For anyone considering an international Chaîne adventure, the Chivers have one piece of advice: “Go for it!” Nina emphasises the warmth of the community, the culinary delights, and the cultural insights that make each event unique. “To truly enjoy it, immerse yourself fully in each day’s activities,” Mick adds.

With preferred accommodations and seamless transportation often available, the Chaîne experience is as convenient as it is enriching. Whether savouring the midnight sun in Norway or toasting with rare vintages in Bangkok, unforgettable memories and friendships are forged.

As told to Gaby Fok





MAKING THE BEST OF DIFFICULT TIMES



At The Clink Charity, we have once again received outstanding support from the Chaîne des Rôtisseurs, for which we are hugely grateful. The Clink continues to rehabilitate people in prison through training and the award of City & Guilds qualifications in hospitality, also working with young people who could potentially be at risk of falling into the justice system.

We do this through our nationwide training projects in UK prisons, specifically, our award-winning restaurants at HMP High Down, Brixton and Styal; our fantastic Clink Bakery at HMP Brixton; our **Clink Gardens** horticulture projects; our **Clink Events** social enterprise (serving some of London's most prestigious and recognisable venues), and our Clink Kitchens, which train in traditional prison catering facilities.

At the best of times, prisons are clearly not easy places in which to train people. Given the difficult, well-publicised circumstances the prison estate faced last year, we encountered significant challenges.

Despite this, we trained nearly 800 people and delivered over 650 NVQ qualifications. In addition, Clink Events delivered 28,500 training hours for potentially vulnerable adults, catered for over 36,000 people at 218 events throughout the year.

The Clink Restaurant at HMP Brixton celebrated its 10-year anniversary during a sold-out dinner event in early December. The restaurant's General Manager, Simon McKinnon-Brahams, and his fantastic team put on a special menu that took inspiration from the restaurant's history, recognising the journey both the establishment, its staff and students have taken during this time. We were also joined by Adrian Chiles and the BBC Radio Five Live

team, who produced an hour-long documentary on The Clink!

The Clink at Styal also had a memorable year, being named Cheshire Life Restaurant of the Year, hosting an evening with Sacha Lord and opening its doors for a highly successful, community open day in September.

The **Clink Bakery** had another stellar year, producing 6,000 mince pies, 300 Christmas hampers and 200 Christmas puddings, as well as supplying other areas of The Clink with award-winning baked goods.

In other good news, 2024 was a highly significant year for The Clink as we opened a permanent training facility in Herne Hill, South London. Having this base means we now have the flexibility to train more people on temporary licence, and we can cater for even more events.

As part of this expansion, in early 2025 we will be opening **The Clink College**, which will provide a training environment for young people in London who could be at risk of entering the justice system. At the College, we will be offering multiple hospitality training courses designed to give young people a taster of the types of careers they could develop in the industry. This also provides them with a supportive and secure community for meeting like-minded people.

Simply put, we could not do what we do without the support of wonderful organisations such as the Chaîne. We are proud to be members and look forward to many more years of working together. Thank you so much for what you do.

Simon Reeves

Camaraderie *on camera*

Send your favourite picture to
Janet Epton, editor@chaine.co.uk



The Gilmours



Chris Hagen & Myung Hwa Jung



Alan Tang and Yangcheng Liu



Madeleine Keiner and Peter Tobler



Elsa Gao and Eva Wang-Jackson



Claudia & Joachim Hammer



Andrew Gosling and Franciane Tartari



Wolfgang Schrahe and Wolfgang Rautenburg



Helena Horsburgh & Christopher Noon, Ajay Nehra and Oliver Linch



Bulent Akgol, Oscar and Paul Brandeis

Maitre Hotelier Russell Platt, joined as General Manager of The Cadogan in Autumn 2024, bringing his inspiration and an abundance of delightful charm to the role, as well as the experience gained in high-profile roles with Claridges, The Savoy and The Dorchester. Since joining the team, he has led the development and enhancement of The Cadogan's culinary experiences and wellness facilities.

What inspired your love of food and beverage?

My father was undoubtedly an inspirational force – he was a real 'foodie'. When I was a child, we lived in Durban in South Africa, where he was 'master of the braai' (South African for BBQ). He would spend hours cooking and food was always central to our lives. He encouraged me to go into the Hospitality Sector.

From there, I went to Canada and started working as a waiter in a beautiful 5-star hotel which prided itself on its exceptional cuisine. It was packed with inspiration – we used to have Italian Opera nights and events that were completely extraordinary and executed with passion and flair. As part of this journey, I underwent a hotel management course, which had a fine dining restaurant on campus (Dunlop House), and my first role was as Executive Chef of this restaurant. And my goodness, this was daunting, but I was so excited and loved every moment – of course, who doesn't love good food and want to be part of that journey!

Tell us a bit about your role at The Cadogan

The Cadogan is a small property that is the 'jewel in the crown' of The Belmond estate. It feels a bit like a residence in Chelsea with three houses combined. The Hotel was built in 1885 and then renovated in 2019, so it is five years old in its current form. It has a wonderful and unique history – Oscar Wilde used to stay here and, indeed, he was famously arrested here! The Hotel's history really attracted me, it's part of its fabric that makes it so special.

Guests receive intense care, and we pride ourselves on the outstanding attention to detail which is paramount to our whole ethos. There is still a lot of opportunity to be realised as part of my job – for example the afternoon teas that Benoit Blin has created, which are exceptional. Benoit worked at Le Manoir under Raymond Blanc, and what inspires me is all these intricate connections, as well as being able to make an impact and meet some fantastic new people.



'On the grill' with:

Maître Hôteier Russell Platt

*General Manager,
The Cadogan*

The Cadogan name needs no introduction! The family is one of London's most famous dynasties. And The Cadogan remains at the forefront of London's prestigious and iconic hotels, based in the heart of Chelsea whilst offering wonderful luxury for its guests. As one of the Belmond Hotels, The Cadogan holds 54 rooms and offers all day dining in its European-inspired café-restaurant The LaLee. It's also famed for its afternoon tea, designed by the acclaimed pâtissier Benoit Blin.

Who has been your mentor along the way?

In Canada, I had a Dutch teacher called Albert. He was a legend! He had been at the forefront of his profession for 40 years and he took me under his wing. He was someone I really looked up to and respected and he taught me an immense amount that set me on the path to today.

When did you join the Chaîne des Rôtisseurs?

I joined the Chaîne in 2017 and I love it. I was inducted in Trinity Church down in Sloane Street and enjoy being part of this organisation very much. The Chaîne's membership is comprised of like-minded individuals who share a love and appreciation of great food and the finest produce that Hospitality can offer. I have met some wonderful people through the Chaîne and know that it stands for building strong friendships through the shared enjoyment of fine dining.

Why is the Chaîne important to you?

What I love in my job is the ability to help people grow and learn. And this commitment is mirrored by the Chaîne, which gives wonderful support to upcoming talent in a way that is commendable and enormously important to me. For example, the hosting of the annual Young Chef and Young Sommelier competitions. They take a huge amount of organisation with members, chefs and establishments coming together and giving their time freely to organise and support. It's heartwarming to see the look on contestants' faces when they have won, and I know how much this support means to young people who are devoted to a career in Hospitality. The Chaîne also gives youngsters visibility on an international level, and helps people shine – that is just one of the things that has inspired me about the Chaîne.

What does the future hold?

Every day is a new and exciting day, and I love my role here at The Cadogan. London is an important place for me, so the next few years are all about making a real difference and realising the opportunity for growth and success at The Cadogan.

And finally, what would be your desert island meal and why?

I'm a traditionalist! I would choose a beautifully cooked Côte de Boeuf with some prepared broccoli on the side. Ideally, I would like to ship out Thierry Tomasin of Gordon Ramsay Restaurants and The Savoy to cook the meal, as he is the 'master of the commander' in respect of cooking this dish. And my dessert would be Crème Caramel – I love it and could eat it all day!

Caroline Hole-Jones



65TH GRAND CHAPITRE FROM 18TH–21ST SEPTEMBER 2025



in the Georgian City of Bath

We look forward to welcoming you to a wonderful weekend in this delightful Georgian city whose rich history goes back to Roman times. It is a compact city, easy to reach by road, rail and from London Heathrow airport. You will find many of the venues within walking distance of your hotel.

The owners of the Pomegranate restaurant will welcome us for a Diner Amical on Thursday evening. The venue was previously St Michael's Church House. Friday will have the option of a day trip to Bristol to visit two of the great engineer Isambard Brunel's most impressive achievements: the SS Great Britain, the world's first iron ship with screw propeller designed for luxury crossings of the North Atlantic, and the iconic Clifton Suspension Bridge. This trip will include lunch at the private members Clifton Club in the city. Friday evening's Welcome Dinner will be held at the City Guildhall in Bath. A guided walk of the city of Bath will be offered during the afternoon.

The Saturday programme will include an Induction Ceremony in St Swithin's Church, a visit to the famous American Museum followed by lunch at a riverside restaurant, or a guided literary and artistic walk of the city. Many Roman remains are centred around the Roman Baths, including archaeological remains of the Roman temple of the goddess Sulis Minerva and an extensive bathing complex. By special arrangement, we are able to hold the Gala Dinner in the Roman Baths and Pump Room – a privilege, as this is a UNESCO Heritage Site.

The programme concludes on Sunday as usual with an informal Farewell Lunch, this time in a riverside restaurant.

Full details will be published in due course. However, if overseas members wish to register their interest to attend, please email: bath@chaine.co.uk

Diary Dates

Make a note of these dates in your diary.

2025 Young Chefs Competition, London

March 24, 2025

2025 Young Somms Competition, London

March 28, 2025

2025 Young Professionals Awards Dinner, London

April 25, 2025

2025 World Chaîne Day

April 26, 2025

OMGD Winemaker Dinner, London

May 23, 2025

2025 International Jeunes Somms Competition, Geneva

September 10-13, 2025

2025 Grand Chapitre, Bath

September 18-21, 2025

OMGD Winemaker Dinner, London

November 28, 2025

2026 Grand Chapitre, London

September 24-27, 2026

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