



Association  
Mondiale de la  
Gastronomie

## *Bailliage de Wessex*



CHEWTON GLEN  
HAMPSHIRE



**Friday 3<sup>rd</sup> July 2026**

**19.15 for 20.00**

We invite members to join us in what we hope will be glorious July weather to celebrate the Wessex Bailliage 20<sup>th</sup> Anniversary in this wonderful Relais et Chateau hotel in the New Forest. This will be 20 years to the month since the first event was held at the Clos du Marquis near Stockbridge.

*Excellence - Generosity - Commitment*

The evening is planned to start with a champagne reception in The Walled Garden to the sounds of soft jazz.



Then we move into the Lake Suite for a 5 course dinner. This will be a tour de force of the very best products designed and prepared by Executive Chef Luke Matthews and his team and accompanied by some of Italy's best wines. Truly one not to miss!

We would like to say thanks to Hotel General Manager, Maitre Hotelier Guy Owen and to Iconic Hotels Executive Director, Officier Maitre Hotelier Andrew Stembridge for their support and generosity in putting together this event.

Members are offered a 20% discount on the best available rates at the hotel for the evening. Tel. 01425 282212 or <https://www.chewtonglen.com/>

**We await the pleasure of your company.**

Handwritten signatures of Philip and Janet. The signature for Philip is on the left and the signature for Janet is on the right. Both signatures are in a cursive, flowing style.

Philip & Janet Evins  
Acting Baillis - Bailliage de Wessex

# 20<sup>th</sup> Anniversary Dinner Chewton Glen

## Reception

*Laurent-Perrier Heritage Champagne*

## Dinner

**Chilled Ilse of Wight tomato gazpacho**  
burrata, kalamata olives, basil  
*Franciacorta Ca del Bosco 'Cuvee Prestige Ed45'*

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**Glitne Halibut**  
herb glaze, sea vegetables, caviar butter sauce  
*Bruno Giacosa Roero Arneis, Piedmont 2023*

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**Donald Russell dry aged fillet of beef**  
Portabello mushroom & bone marrow crust, spinach, sand carrot,  
summer truffle pomme puree, sauce Marchand de Vin  
*Tenuta San Guido 'Le Difese' Toscana 2023*

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**Tunworth, Isle of Wight Blue, Smoked Old Winchester, Rosary ash**  
quince jelly, fruit toasts, red grapes, celery, estate honey, green tomato chutney  
*Masi, Amarone Recioto della Valpolicella, Veneto 2021*

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**White Chocolate & Pistachio Financier**  
raspberry & champagne sorbet  
*Marchese Antinori, Vinsanto Del Chianti Classico, Toscana 2021*

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Tea and Coffee