



WINTER 2026

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

GRAND CHAPITRE 2025 – BATH

A journey through history

OMGD FEATURE

Chapitre & Allegrini Winemaker Dinner

CHAÎNE LINKS – FAR & NEAR

Chaîne GB Members at overseas events and establishments

ON THE GRILL

Maître Restaurateur Andrew Du Bourg



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Dining Inside History: 65th Grand Chapitre in Bath



Bath has a singular way of weaving people, place and history together, and last September's Grand Chapitre captured it perfectly. Set within a UNESCO-honoured city of Roman baths and Georgian elegance, the weekend blended fine dining, heritage and friendship with effortless grace. From convivial opening dinners and Brunel's SS Great Britain to a magical gala beside the steaming Roman Baths and an elegant Pump Room finale, each moment deepened the sense of occasion – proof that, in Bath, tradition and delight are inseparable, and one truly dines inside history.

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OMGD – Chapitre & Allegrini Winemaker Dinner at The Churchill



An evening of Italian excellence and Chaîne tradition, the Allegrini Winemaker Dinner and Chapitre brought members together at The Churchill to celebrate heritage, hospitality and exceptional wines. Hosted by Matteo Allegrini, the event paired a beautifully-judged menu with landmark Valpolicella wines, from La Grola to Amarone and the rare La Poja. Alongside memorable pairings, a Chapitre ceremony underscored the fellowship and continuity at the heart of the Chaîne, making the evening both meaningful and indulgent.

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On the Grill with Maître Restaurateur Andrew Du Bourg



Andrew Du Bourg, head chef and co-owner of The Elderflower in Lymington, combines decades of experience with creativity and precision. His inventive modern British cuisine, showcased through ever-evolving tasting menus, has earned multiple accolades and national recognition.

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 Liuyun Wu (Unsplash)

Visit www.chaine.co.uk for more information about membership, national and international events

Dear members and friends



Warmest New Year greetings to you all.

I am pleased that finally the effects of COVID seem to be behind us and we are enjoying a full and wonderfully varied Chaîne programme here in Britain. We have an exciting year ahead of us, with many

superb events throughout the country, and our Grand Chapitre based in London in September (see back page). Take advantage of this variety by introducing the Chaîne to new people.

It is a pleasure to welcome Tony Wernham as our National Argentier. Many of you know Tony from his role as Vice Argentier of Chilterns Bailliage and through his role managing Grand Chapitre registrations. Tony is replacing David Edwards who has done an incredible 18 years in the role as National Argentier and we all owe him our grateful thanks for an outstanding job. David will continue to support the Exec Team in a number of tasks including any events involving VAT. Also joining the leadership

ranks is Martin van Kan who has been appointed Bailli of Yorkshire and will additionally the acting Bailli of Cheshire & Northwest. We wish both great success in their new roles (more on page 15).

My congratulations to Barney Quinn and the Chilterns Bailliage for a very successful first ten years and we look forward to continued good things

As an organisation we continue to support The Clink Charity. Most of you know of the charity's work but our support is particularly important at this time as their funding from the Ministry of Justice has been reduced. Please give generously whenever we have a Clink fundraiser.

Vive La Chaîne

Bailli Délégué
Membre du Conseil Magistral



Credit: Alexandra Tran (Unsplash)



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GRAND BRETAGNE GRAND CHAPITRE

GRAND CHAPITRE 2025 BATH: A JOURNEY THROUGH HISTORY

Bath has a way of gathering people and stories. Over a long weekend in September, the Grand Chapitre drew members and guests into its Georgian elegance and Roman heart: an atmosphere made richer by the city's rare distinction of holding two UNESCO World Heritage listings, first for its hot springs, Roman archaeology and Georgian architecture (1987), and later as one of the Great Spa Towns of Europe (2021).

The festivities opened with a convivial Dîner amical, beginning with a lively reception of Rotari Trentino Cuvée 28 whose fine bead set exactly the right tone for the evening. The menu unfolded with a fragrant pork and apricot roulade, paired to the citrus-tinged lift of Vouvray de Gautier, St George, Chenin Blanc 2022, followed by a warmly-spiced confit duck leg with red cabbage and seasonal greens, alongside Château de Ricaud, Cadillac Côtes de Bordeaux 2019. Dessert brought a silken-chocolate mousse with passion fruit, the bittersweet and bright notes landing with a satisfying finality. It felt like the kind of dinner that begins a weekend properly: generous, unhurried, and full of conversation.

Friday afternoon's programme tipped its hat to engineering genius with a private visit to Brunel's SS Great Britain in Bristol, a landmark of maritime innovation and arguably the world's first great ocean liner. Designed by Isambard Kingdom Brunel and launched in 1843, the ship broke new ground by combining an iron hull with a screw propeller, becoming the largest passenger vessel of her era and the first iron steamer to cross the Atlantic (in 1845).

Immersive galleries and deck-by-deck displays brought Victorian sealife close enough to touch; walking beneath the ship in the glass-covered dry dock delivered a striking view of the original iron hull, a moment as educational as it was awe inspiring. The ship's modern chapter is itself a feat: salvaged from the Falklands and returned to Bristol in 1970, she is now conserved and interpreted by a dedicated trust. It then led to the Welcome Dinner



Dennis Mather and Marie Jones

The Brunswick Room's soaring ceilings and period flourishes offering a splendid backdrop to hugs, kisses and plenty of smiles from members. Guests were greeted with Klein Constantia Cap Classique Vintage Brut 2019, its buoyant acidity refreshing the palate before an elegant sequence of dishes: smoked duck with balsamic gel and brioche croûte lifted by Masi, Veneto, Campofiorin Oro 2021; an

assiette of seafood with lime aioli carried by the mineral poise of Joseph Mellot, Sancerre, La Chatellenie 2023; and a sumptuous venison Wellington with gratin potatoes, garden pea niçoise carrots and Madeira jus that found its perfect partner in Imperial Rioja Gran Reserva 2015 – an enduring favourite. A crottin of local goat's cheese with tomato pesto met the herbal brightness of Dog Point, Marlborough, Sauvignon Blanc 2023, before a delicate white chocolate and raspberry tart, prettily garnished with edible flowers and poppy seed praline, closed the evening with Groot Constantia, Buitenverwachting 1769 in a honeyed embrace.

Saturday's twilight brought us to the Roman Baths and the Pump Room, and with it, that unmistakable frisson you feel when a site turns from beautiful to ancient before your eyes. Built around a sacred hot spring and still releasing hundreds of thousands of litres of 46 °C water daily, the Baths began life around AD 70 in the Roman town of Aquae Sulis, with the adjoining temple dedicated to Sulis Minerva, a fusion of local Celtic and Roman divinity. The complex's underfloor heating, lead piping, and room-to-room bathing ritual (from tepidarium to caldarium to frigidarium) remind you just how sophisticated Roman engineering was, and how social: coins and "curse tablets" cast into the waters, now displayed in the onsite museum, testify to a place of healing, justice, and gossip.

Our Grand Chapitre Gala Reception took place beside the steaming Great Bath itself, flutes of Langlois, Crémant de Loire, Blanc de Blancs 2018 catching the last light as it danced off emerald waters. The cobbles



proved a touch treacherous for heels until we reached the room, producing more laughter than lament and then the evening settled into a graceful rhythm.

Dinner flowed in the Pump Room, the Georgian salon rebuilt in the late eighteenth century and opened in 1795, finally completed in 1799. Its grand chamber looks down on the Baths below, where visitors once “took the waters,” and its colonnades and chandeliers confer a ceremonial glow that feels tailor-made for the Chapitre. Inside, the menu read like a season distilled: a game pâté en croute, wood pigeon and guinea fowl with damson compote, met the handsome structure of Louis Jadot, MoulinàVent, Château des Jacques, Clos de Rocheigrès 2020; hand-dived Scottish scallop and lobster volauvent with celery and glossy bisque found lift and saline focus in Garzón, Maldonado, Single Vineyard Albariño 2023; and the centrepiece, 48-day-aged roast beef loin with braised short rib from the Lake District, fondant potato, spinach purée, carrots and beef jus paired with Zuccardi Valle de Uco, José Zuccardi Malbec 2020, a deft nod to previous OMGD winemaker dinners. A truffle-scented Bath soft cheese with seeded crackers and quince emulsion introduced the textural grace of Gasper, Goriška Brda, Single Vineyard Rebula 2020, before a sunkissed grilled peach with lemon thyme, raspberry ripple mascarpone and lemon gel, paired with Château Coutet, Barsac 2015, drew a honeyed curtain on the meal. The evening’s highlight was the professional singer who lifted the room from reverent hush to joyous celebration; before long, black-tie guests were singing and dancing, proof that tradition and delight remain perfect dinner companions in Bath’s most storied room.

On Sunday, we gathered for a Farewell Lunch at The Architect, a venue whose soaring ceilings and late-Georgian lines offer a bright, relaxed counterpoint to the

previous night’s candlelit grandeur. Starters included pressed ham hock and pea terrine with apricot and carrot chutney or potted Chalk Stream trout with toasted sourdough, led into hearty mains of pan-fried chicken breast with smoked pancetta, button mushrooms and a white wine sauce, or a 28-day dry-aged sirloin steak with pepper sauce, portobello mushrooms, slow roast tomatoes and chunky chips. Desserts brought a choice of lemon posset with raspberry sorbet and shortbread crumb, or chocolate and orange tart with raspberries and blood orange sorbet. Beer and wine flowed freely; laughter followed suit. It was the perfect coda: warm, convivial, and unmistakably Chaîne.

Across Guildhall grandeur, Roman ritual, and Brunel brilliance, Bath reminded us what a Grand Chapitre can be: a meeting of friends old and new, a dialogue between past and present, and a celebration of chefs, winemakers, and hosts who shape memorable moments. As we left the Pump Room and stepped back onto ancient stone (heels forgiven) we carried the rare sensation of having dined inside history.

Gaby Fok



Tim and Ellie Moore



Roman Baths Torchlit Summer Evenings



Elisabeth Bolliger and Barry Gubbins

Camaraderie *on camera*



Barry Gubbins, Nina Chivers and Linda Liu Bearne



Andrea & Deniz Aliberti



Susan Bradford & Leslie Cuthbert



Gaby Fok and Kristina Szama



Rita Bulusu, Dami Babalola, Olga Farafonova and Franciane Tatari



Andre & Jackie Horsfield



Nancy Stamp and Renee Osborne



Michel & Heike Cottray



Marie-Anne and Jean Ferran



Our Izmir friends

Countrywide *with the Chaîne*



Nina & Mick Chivers, Linda Liu and Jamie Bearne



CHILTERN'S BAILLIAGE 10TH ANNIVERSARY DINNER AT THE ROSEATE IN READING

After more than 70 events, two overseas tours, two UK away trips, Covid, and many memorable moments, we finally arrived at our Tenth Anniversary dinner. What a great night, a full house with over 60 members and guests from all over the world in attendance.

We started with a sparkling reception in the Reading Room bar area: the energy and noise in the room was fantastic. The camaraderie epic. The mood was enlivened by the trumpeter from a Mariachi band. After a short welcome talk, we sat down for dinner.

The 7-course dinner, with a menu of paired wines, was exceptional. Some great

dishes, too many to discuss individually. However, particularly outstanding were the hand-dried scallop and the dry-aged beef dishes. The team at the Roseate provided great service as well.

After dinner, the Mariachi band returned and provided great entertainment, and this resulted in a lot of dancing and singing. The bar was lively until well into the night. You could tell it was a long night by our bleary-eyed members over breakfast! Because of the Roseate's excellent hospitality many of us stayed over in their fine hotel.

We would like to thank all our Chilterns members, other members both in the UK and overseas, as well as the venues who

have supported us over the years. Without that support it would not have been possible to make a successful Bailliage.*

For the event, we had created a scrapbook of the history of our events and journey which many members reviewed and enjoyed the memories. It has been a great journey. And so, on to the next ten years.

Barney Quinn

* The Chilterns members would like in return to add huge thanks to Barney (and Jenny) for making our Bailliage so successful.

Helen Wernham

ANGLIA AND LONDON AT LE BEAUJOLAIS



Jean-Yves, Chef-Proprietor of Le Beaujolais, has been a member of the London Bailliage for many years and his partner Jahlene Joseph is now a member of the Anglia Bailliage.

Steeped in history, Le Beaujolais resides at an address that has managed to stay in French hands ever since the war. On the ground floor is London's oldest French wine bar, whilst the downstairs restaurant is a members-only Club.

Le Beaujolais remains a bastion of all that is French; since 1972 they have been providing a genuinely French atmosphere, caught between the vibrant quarters of Soho and Covent Garden; it is a little piece of France tucked away in the heart of London.

Jean-Yves is passionate about offering an authentic and rustic experience of the French terroir, from working with small suppliers in France to the traditional old-fashioned recipes he uses.

Our lunch menu comprised Salad du Crabe et Avocat, Terrine du Maison, and Selle d'Agneau à la Lavande with Roast Potatoes and Green Vegetables, the meal being concluded with a choice of Dessert from the menu or a selection from the magnificent cheeseboard.

It was a most enjoyable and amicable lunch in a wonderful atmosphere, demonstrated by the fact that they immediately gained two new members of the club in the shape of Kathryn and myself! We will be returning often.

Chris Lewis



SUSSEX PRIVATE DINNER

AT DILSK

On Friday 21st November 2025 twelve members convened at DILSK in Marine Parade Brighton for a dinner in DILSK's private dining room organised by Bailli de Sussex, Tim Moore, on an invitation basis only by way of a thank you to the Sussex Bailliage's most loyal supporters in 2025.

DILSK is a Sussex Bailliage favourite, and members enjoyed the restaurant's full seasonal tasting menu accompanied by wines (except the Madeira) donated by Tim Moore for the occasion. The dishes included Truffle Custard Cheddar and Hen of the Woods, Orkney Scallop Cauliflower Bacon Broth and Curry Leaf, Cod Celeriac Hazelnut Miso and Mussel Sauce, Hubbard Chicken Hispi Salsify and Peppercorn Sauce, Creedy Carver Duck Beetroot and Duck Sauce, Rosette Apple Toffee Custard Verjus and Yoghurt, Walnut Parfait Date Cake Damson and Whiskey, and Whey Custard Tart Butterscotch and Crème Fraîche. Before these courses were served, members enjoyed DILSK's snacks and the bread course was DILSK's Laminated Brioche.

In order of service the wines were: Squerryes Vintage Brut 2018, Chablis Premier Cru Vaillon 2010 Domaine Du Vieux Château, Mullineux Old Vines White 2020, Pouilly-Fuissé 2020 Domaine J.A.Ferret, Bourgogne "Le Chapitre" 2022 Domaine Machard de Gramont, Chassagne-Montrachet Les Plantes Momières Vieilles

Vignes 2019 Domaine Bachey-Legros and Justino's Madeira Malvasia 10 Years Old. The dinner was a gastronomic experience which generated true Chaîne camaraderie and jollity.

Tim Moore



Chef Tom Stephens and Madeleine Riches

LE PIQUE-NIQUE PÉTILLANT A SPARKLING SUCCESS IN TRUE BRITISH STYLE



The Jeune Chaîne Annual Picnic returned to Battersea Park in September 2025 for its second consecutive year. Whilst the skies may have opened, our spirits certainly didn't dampen. With the theme "Le Pique-nique Pétillant", we embraced the sparkle in every sense: from the bubbles in our glasses to the glint of gold cutlery on our picnic tables.

Planning began in early August, after a bit of a scramble; our original organiser stepped down at the end of May, but with a little teamwork (and a lot of WhatsApp messages), we pulled it off. And, judging by the turnout and the laughter, we did more than just manage, we delivered!

Pampered Picnics transformed our corner of the park into a pastel dream. The colour palette of pink, white, and beige was carried through real floral arrangements, matching napkins, and plush cushions. Most notably, we had real wine glasses this year, a small but mighty upgrade from the paper cups of picnics past.

The food, supplied by Grapes and Figs, was as photogenic as it was tasty. The seasonal fruit platter added a vibrant splash of colour, while the truffle cheddar demi-brioche buns and egg mayo mini bagels (with a generous dusting of poppy seeds) were quickly devoured. It was BYOB (Bring Your Own Booze), and our members did not disappoint: Vera Wang prosecco, red sparkling dessert wine, real champagne (of course), organic rosé, and even a bottle of Coke made the rounds.

No British picnic would be complete without a bit of weather drama. Just as we settled in, the heavens opened. But did we pack up? Absolutely not. Umbrellas up, jackets over heads, still seated at our low tables, nibbling away as if nothing had happened. The sun, teasingly, was shining just 50 metres away.

Fashion-wise, the theme inspired some truly fabulous looks. From floaty florals to rainproof chic, everyone made an effort, including sensible footwear and a few stylish rainboots. It was a catwalk of practicality and flair.

We were especially delighted to welcome Linda Liu Bearne, who had long promised to join and finally made it. Alongside familiar faces, we also welcomed new friends, a testament to the growing energy of the Jeune Chaîne.

"Le Pique-nique Pétillant" was everything a Jeune Chaîne event should be: elegant food, joyful drinks, and (quite) a little bit chaotic. It was a celebration of resilience, creativity, and community.

Rain or shine, we definitely sparkle!

Gaby Fok



LONDON AT THE ATHENAEUM CLUB



The Athenaeum Club provided an exceptional setting for the London Bailliage Black Tie Dinner on Thursday 7 August, 2025. With its elegant Pall Mall address and timeless Regency architecture, the Club offered an atmosphere steeped in history and sophistication – perfect for an evening of fine dining and camaraderie.

A special thank you to Christopher Noon for making this event possible through his Athenaeum membership, and to Julian White for supplying the wonderful wines and jointly performing the Sabrage with Chris.

The Club has an amazing history. Luminaries like Humphry Davy and Michael Faraday, shaped its scientific credentials, alongside literary giants Charles Dickens, William Makepeace Thackeray, and Thomas Hardy. Prime Ministers Robert Peel and Viscount Palmerston brought political weight, while artists Frederic Leighton and composer Arthur Sullivan added cultural depth, making the club a hub of Victorian intellectual life.

We began with a champagne reception where Brugnon Brut 1er Cru NV set the tone with its refined balance of Pinot Noir and Chardonnay. The sabrage ceremony offered a marvellous moment of spectacle before we took our seats in the dining room on the upper floor with

a fantastic view of the garden. White linen, candlelight, and conversation framed the setting.

Our starter was Isle of Wight heirloom tomatoes, herbed ricotta, and avocado-kalamansi purée, finished with a white balsamic vinaigrette. Domaine la Boulandière's organic Chardonnay 'Cuvée Jean' 2022 accompanied it gracefully. A poached fillet of Cornish turbot followed, paired with wilted spinach, broad beans, and lemon-chervil dressing – its delicate flavours complemented by Brugnon 1er Cru Vintage 2015 en magnum.

For the main course, a herb-crusted lamb rack was served with olive oil mash, ratatouille niçoise, and truffled jus, unified by the Syrah 'Cuvée Suzanne' 2022 from Domaine la Boulandière.

The same wine continued with a fine selection of English artisanal cheeses served traditionally with celery, grapes, and oat cakes. A baked tangerine cheesecake and a glass of Brugnon 1er Cru Rosé from the 2019 harvest was perfect. Coffee and tea rounded off a dinner that demonstrated the enduring appeal of the Chaîne's gatherings in some of London's most distinguished settings.

Peter George


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CHRISTMAS BEGINS AT MOSIMANN'S



Every year, members of the London and London City Bailliages gather for a festive luncheon at Mosimann's of London – that quietly illustrious exclusive club set in a converted 19th-century church in Belgravia.

The setting feels like a celebration of history and refinement, shaped by the vision of Anton Mosimann and sustained by his sons, Mark and Philipp.

Mosimann's reputation for cuisine naturelle – a culinary style honouring the essence of each ingredient – made it an ideal choice for our annual gathering. The philosophy mirrors the Chaîne's own dedication to integrity, craft, and pleasures of the table.

Members and friends began the afternoon on the mezzanine, sipping Mosimann's Grand Cru Brut NV alongside Chef's canapés before descending to a dining room transformed with radiant Christmas decorations and real candlelight.

The opening course – a Caramelised Baby Leek and Colston Bassett Stilton Tart with

Waldorf Remoulade and Blue Cheese Emulsion – paired beautifully with a Mosimann's Sancerre, Jean-Paul Picard 2023, from the Loire.

The main course was a choice between a delicately Baked Fillet of Cornish Sea Bass with an Asian-style accompaniment, or a Seared Fillet of Grass-Fed British Beef with Saffron Potatoes and Four Peppercorn Jus, matched with Mosimann's Château Cap de Faurgues 2016, Bordeaux.

A ripe Vacherin Mont d'Or with walnut and raisin bread preceded the festive finale: Mosimann's Christmas pudding, adorned with Champagne sabayon and cinnamon-and-clove ice cream. Château Haute Fonrousse 2018 Monbazillac brought a balance and warmth to the meal before Christmas Pies and Chocolates

Next year's celebration is already confirmed for Sunday, 6 December 2026 – a date set on Sunday rather than Saturday, to make travel easier for all.

Peter George



WESSEX BAILLIAGE LATE SUMMER VISIT TO EXTON PARK VINEYARD



Wessex members and guests were privileged to visit this single vineyard, home to 120,000 hand-pruned vines and a purpose-built winery, set in the stunning Hampshire countryside.

Since 2009, Exton Park have crafted premium English sparkling wine, guided by the pioneering vision of their late Founder, Malcolm Isaac MBE, whose philosophy was rooted in quality, innovation and excellence. The vineyard supplies sparkling wines to the country's top echelon restaurants and hotels.

Ours was a private visit since the vineyard

is not open to the public. On arrival at the magnificent Exton Hall, we were welcomed by CEO Robin McMillan and Annette who steered us through our visit. Firstly, coffee on The Mezzanine with stunning views across the vines and the Hampshire South Downs beyond. Then a chance to view the five well-appointed entertainment spaces with everything bespoke.

Outside we walked through the vines, learning about the different varietals grown and of the vineyard's Reserve Blend philosophy. All this against the backdrop of

amazing scenery.

Back to the tasting room in Exton Hall to sample four wines from the prestigious Reserve Blend range – the 32 Brut, the 28 Blanc de Noirs, the Pinot Meunier Rosé 2014 (only just released) and the 45 Blanc de Blancs. This was followed by an informal Charcuterie style lunch on the sun terrace with generous wine pourings.

A truly thoroughly enjoyable day at this impressive vineyard!

Janet Evins



CHAPITRE & ALLEGRINI WINEMAKER DINNER A CELEBRATION OF HERITAGE AND HOSPITALITY

On Friday, 28 November 2025, the Bailliage de Grande Bretagne gathered at the Hyatt Regency London – The Churchill – for an extraordinary event that combined two pillars of the Chaîne des Rotisseurs: the Great Britain Chapitre and an OMGD Winemaker’s Dinner hosted by Matteo Allegrini.

The evening commenced in The Lobby Library with a sparkling reception featuring Allegrini Lugana DOC, a crisp and elegant white wine that set the tone for the night, accompanied by a selection of Chef’s canapés. Guests then moved to The Chartwell, where Executive Chef Carlo Martino presented a menu designed to showcase the harmony between fine cuisine and exceptional wines.

Allegrini, a name synonymous with Valpolicella excellence since 1854, has been instrumental in redefining Italian viticulture. Matteo Allegrini, the estate’s oenologist and Export Director, shared stories of the family’s dedication to quality and innovation. Today, the seventh generation continues this legacy, with vineyards exclusively on the hills of Valpolicella Classica, producing wines that reflect the unique terroir and preserve the integrity of the fruit.

The dinner unfolded as a symphony of flavours and textures. The first course, Taleggio pannacotta with winter truffle and Parma ham crumble, was paired with Allegrini Valpolicella DOC, whose vibrant character complemented the earthy truffle notes beautifully. This was followed by cured Chalk Stream trout served with beetroot carpaccio, citrus crème fraîche, dill oil, and puffed wild rice, accompanied by Palazzo della Torre IGT and La Grola Valpolicella Superiore Classico. La Grola, one of Allegrini’s flagship wines, is highly sought after for its elegance and depth, crafted from a single vineyard that epitomises the Valpolicella terroir. The highlight of the evening was the Scottish beef fillet, served with pomme mousseline, pearl onions, chanterelle mushrooms, and a braised beef croquette, paired with the iconic Amarone della Valpolicella Classica and the celebrated La Poja. Produced in limited quantities

from a hilltop vineyard, La Poja is a wine of extraordinary character and rarity, making its presence at the table a true privilege. To conclude, a dark chocolate and Amarena torte with mascarpone cream and almond tuille was paired with Recioto della Valpolicella Classico, a luscious sweet wine that lingered beautifully on the palate, bringing the evening to a decadent close.

Beyond the culinary delights, the evening marked a significant moment for the Chaîne. Marie Jones, International Vice President, officiated as Sword Officer for the inductions, adding a personal touch by welcoming her grandson as Chevalier. The ceremony underscored the values of fellowship and tradition that define our community.

From the elegance of the setting to the depth of the wines, this event was a testament to the art of pairing and the joy of shared experiences. As Matteo reminded us, wine is not just a beverage, it is a story of land, family, and passion.

Viva La Chaîne!

Gaby Fok



Matteo Allegrini

‘Wine is not just a beverage, it is a story of land, family, and passion.’



WESSEX BAILLIAGE AT THE MONTAGU ARMS

For the final Chaîne event of 2025 Wessex Bailliage returned to The Montagu Arms, Beaulieu, in The New Forest, where Executive Chef, Alistair Craig, and his Brigade, created a truly sumptuous five course feast!

The evening started with a Champagne Reception and the chance to mingle in the delightful festive setting. The Champagne, Cossack 2019, was generously sponsored by Danebury. The meal commenced with Cured Chalk Stream Trout perfectly paired with Villa Matilde, Campania, Tenuta Atavilla, Greco di Tufo 2021.

This was followed by a delicious Jerusalem Artichoke Raviolo with Tasca d'Almerita, Regaleali, Leone 2021. The main course of Roast Hampshire Roe Deer Saddle was accompanied by Magnums of CVNE Vina Real, Rioja, Gran Reserva 2015. The next

course combined cheese and dessert with a melt in the mouth caramelised apple tart and Barkham blue cheese with a Chateau Coutet Barsac 2015.

Finally the dessert of dark and milk chocolate delicie accompanied by Ferreira, Douro, Dona Antonia 10-year Tawny Port, and tea and coffee perfectly rounded off the meal.

During the evening there was the customary raffle in aid of the Clink charity with generous prizes donated.

Finally huge thanks to Janet and Philip Evins who have continued as Acting Joint Baillis for Bailliage de Wessex during the past year. Their hard work and commitment is much appreciated by the Wessex members. Vive La Chaîne!

Pauline Frise



Marie Ryan, Rory Haigh and Alex Armstrong



David Edwards, Janet Evins, James Hiley-Jones and Philip Evins

SUSSEX DINNER AT CASSONS

On 30 October 2025, fourteen members and eight guests attended the Sussex Bailliage's dinner at Cassons Restaurant in Tangmere West Sussex owned by husband and wife team, Viv and "Cass" Casson. The Sussex Bailliage was delighted to be host to visiting members, Raj Kumar Paramanathan, the Regional Bailli of Kuala Lumpur, and his wife, Subashini Selvaratnam.

The Cassons opened their restaurant in September 2003 and over the years the restaurant has established itself as one of the best places to eat in the area. The restaurant has been in the Michelin Guide for a longer period than any other restaurant in West Sussex. Earlier in her career Chef Viv was founder of "36 on the Quay" in Emsworth where she gained a Michelin Star. Chef Viv's cooking style is firmly based on French classic cuisine but embraces various new techniques resulting in food that is astounding on the eye and delightful to the taste buds. And this

sums up our dinner in a nutshell.

Members and their guests were served a superb tasting menu accompanied by generous amounts of excellent wines, all overseen by our entertaining relaxed and accomplished host "Cass". The artistry in the dishes was appreciated by all. The main course was venison as good as you would ever taste.

At the end of the dinner Bailli de Sussex, Tim Moore, gave a vote of thanks to Viv, Cass and the Cassons team and presented them with a Chaîne Plate in recognition of the generous and first class hospitality they had provided. It is such a pity that CASSONS is likely to close its doors before long as negotiations with a developer for the sale of its site are progressing but until then it is business as usual until the Cassons can enjoy a well-earned retirement.

Tim Moore



CHAÎNE GLOBAL REACH

Chaîne GB Members at overseas events and establishments



This year, Portugal's Grand Chapitre was held in one of the world's most breathtaking wine regions: the Douro Valley. Under the theme Chaîne Nature, the three-day gathering celebrated what makes this region so remarkable – local ingredients, traditional culinary techniques, open-air dining, and dramatic natural beauty.

Four members of the Chaîne from Great Britain joined the event for a journey through the Douro's incredible food and wines. While some outstanding Ports were enjoyed, it was the region's other wines that surprised and impressed, highlighting indigenous grape varieties and the skill of local winemakers.

Quinta do Ventozelo served as our base – a charming blend of hotel, vineyard, olive grove, and restaurant overlooking the Douro River. The setting perfectly reflected the event's emphasis on sustainability and local produce. The welcome dinner, enjoyed against a backdrop of terraced hillsides and endless rows of vines, offered an excellent introduction to Portugal's flavours.

The heart of the Chaîne Nature experience unfolded at Quinta das Carvalhas, perched high above the valley with sweeping 360-degree views of vineyards, villages, and the river below.

Lunch was prepared by a team of Chaîne chefs from across Portugal, much of it cooked over open fires. The scent of wood smoke and slow-cooked meats filled the air as guests dined outdoors, immersed in the landscape.

Later that evening, Quinta das Carvalhas played host once more for the Gala Dinner. Each course thoughtfully paired with wines from the estate, while local specialities – including Douro bread sausage with quail egg, Douro-style octopus with creamy rice, and roasted veal – celebrated the character of regional cooking.

The event concluded at Quinta do Crasto, another striking wine estate with panoramic valley views. The final meal demonstrating the simplicity and honesty of Portuguese cuisine, featuring dishes such as Bean Soup made with estate-grown vegetables and Bacalhau (salted cod) with Pil Pil sauce, paired with the estate's fine wines. It was a fitting close to a weekend dedicated to celebrating the land, its produce, and the artistry of its chefs. The warmth and generosity of the Portuguese hosts, and the camaraderie of fellow Chaîne members, made this Grand Chapitre truly memorable.

Steve Conway



FRIENDLY FLORIDA

CHAÎNE CELEBRATIONS FROM NAPLES TO MIAMI

In November we were lucky enough to attend Chaîne events on both West and East Coasts of Florida. First on the west coast was the season's opening event for the Bailliage of Naples where some eighty members gathered in the home of Greg and Kim Shand. This was the first event for new Bailli Renee Osborne. We look forward to welcoming her in London for our Grand Chapitre with a good number of other members of the Bailliage.

It was a delightful informal event held on a balmy evening around the pool with catering provided by Vice Conseiller Culinaire Ruth Manchester, some of you may know her from the years she and husband Cliff ran The Bramble Inn on Cape Cod.

Later that month back to the east coast and Miami, where we enjoyed a great evening with friends in the Greater Miami Bailliage at St Thomas University for a celebration dinner for scholarship winners from the Culinary School. Ten students received scholarships from the Chaîne thanks to the great fund raising of Bailli Nancy Radlauer.



Nancy Grandis White, Ingrid Aielli, Sandra Moran, Bharbara Johnson and Lacey King



Charles Radlauer, Philip Evins and Lewis Eastlich



Renee Osborne and Lacey King



Janet Evins and Nancy Radlauer



Roger Weatherburn-Baker, Janet & Philip Evins

NEW APPOINTMENTS

Congratulations

INTRODUCING THE NEW ARGENTIER – TONY WERNHAM



Tony Wernham is someone who may be familiar to many in the GB Chaîne. He joined the Wessex bailliage of the Chaîne des Rôtisseurs in 2010, and was a founder member of the Chilterns bailliage, becoming its Vice-Argentier. His background is not in hospitality, but as an IT Consultant, involved with contact centre technologies, now retired, fortunately. But his life is not on hold! His passions (aside from fine dining and its associated camaraderie) include theatre (as audience member, and as a middling actor, director, marketing manager and treasurer for Progress Theatre, a small community

theatre in Reading), walking (especially the North Lakes), and travel (especially to the polar regions). It seems that finance runs in his blood, his mother having been a scouting treasurer, and he still assists at the local theatre. Now, as Argentier, he hopes he can live up to the sterling reputation of his predecessor, David Edwards. He knows he has big boots to fill, and appreciates David's help and guidance in the months and years ahead. He lives in Caversham, near Reading, with his wife, Helen, and two (very demanding) cats.

INTRODUCING THE NEW BAILLI OF YORKSHIRE – MARTIN VAN KAN

Martin van Kan is a globally experienced hospitality leader whose career spans more than three decades at the forefront of luxury hotels, resorts, and multi-brand operations, with food and beverage excellence firmly at the core of his professional philosophy. Educated at École Hôtelière Les Roches in Switzerland, his foundation in classical hospitality has been honed through senior executive roles across Europe, Asia, Asia Pacific, the Middle East, and the United Kingdom. Throughout his career, he has led complex operations encompassing Michelin-starred restaurants, destination dining concepts, and large-scale banqueting and conference facilities.

Serving as CEO, Area General Manager, and Regional Director, Martin has overseen diverse portfolios of hotels, villas, and extensive restaurant estates, consistently delivering strong operational and

financial performance while safeguarding brand heritage and culinary integrity. His leadership experience includes the opening, renovation, and repositioning of properties where gastronomy, refined service rituals, and the overall guest experience are central to success. He has worked in close partnership with chefs, sommeliers, and food and beverage teams to ensure authenticity, quality, and commercial sustainability exist in balance.

Martin has maintained an active association with La Chaîne des Rôtisseurs since 1987, beginning in Abu Dhabi and serving Bailliages across several regions worldwide. Now a Commandeur – Officier Maître Hôte, he exemplifies the organisation's values of fellowship, tradition, and the celebration of the culinary arts, reflecting a lifelong respect for hospitality as a craft and the noble traditions of the table.



WESSEX BAILLIAGE DINNER AT KYOTO KITCHEN, WINCHESTER

It was on a wet and windy October evening that Wessex Bailliage members gathered at Kyoto Kitchen, Winchester for an evening of Japanese delights. The restaurant is well established in Winchester and has proudly earned recognition from some of the UK's most respected food publications. Antique wedding kimonos hang on the walls and the precise table settings are all very zen.

Kyoto Chef Shintaro Ito has over 16 years' experience in Sushi and Washoku (traditional Japanese cuisine) and six years of international experience in Canada and Australia. Members

were invited to watch him at work preparing our food. After a warm welcome by founder, Miff Kayum, our reception drink was Kyomi Mojito served with edame beans. A refreshing start to the evening. We were then served a multi-course authentic Japanese meal including Zensai, three wonderful Sashimi tunas, Ankake soft-shelled crab tempura, Saikyo grilled salmon and chicken teriyaki. Chopstick skills were sometimes challenged! Our meal concluded with Kanmi Matcha Tiramisu.

Janet Evins



Kyoto Chef Shintaro Ito

Camaraderie *on camera*



Helen & Tony Wernham



George & Susan Parker



Gretel & Wolfgang Schrahe



Fiona Condon and Tony Higginbotham



Kurt & Barbara Stauffer



Ellie Moore and Kevin Oades



David Randall and Peter Cooke



Philip Evins, Richard Maxwell and Wally Epton



Linda Liu Bearne and Karen Setian



Pedro Barreira and Fraser Cameron



Nadim Arfan and Tanya Thomson



Christine Maxwell and Vic Laws



Daniel Schoppen and Anke Scherer

Behind the success of The Elderflower is the husband-and-wife team Andrew and Marjolaine Du Bourg, each with more than two decades of experience in some of the UK's most acclaimed kitchens. Andrew, once crowned Hampshire Chef of the Year, is known for his inventive combinations, detail-driven plates and ever-evolving menus. Together, the couple are admired for their constant innovation, unrelenting standards, and warm, heartfelt hospitality.

What inspired your love of food and beverage?

I grew up in Johannesburg with a mum who was lucky enough to be at home to bring up the family. We had some land and it was my parents who encouraged me to grow vegetables in the garden – partly so I'd be more inclined to eat them!

Becoming a chef wasn't something I initially imagined; it simply wasn't talked about as a career back then. In fact, my dad was very keen for me to go into computer programming. But then Ready, Steady, Cook appeared on TV, and Jamie Oliver burst onto the scene with The Naked Chef. He made food feel accessible, exciting and cool – and that's when it clicked for me. I was completely hooked.

Tell us a bit about your journey with The Elderflower...

I always had a burning ambition to have my own restaurant. After training in London, I became Head Chef at Chewton Glen, and after two and a half years there, the pull to create something of my own became impossible to ignore.

My wife was already front of house, so it was the perfect partnership. Instead of buying a house, we bought a restaurant - and moved into the flat above it. The deal was that if we opened the restaurant, we would also start our family... so we did both at once! We now have two children.

Twelve years in, it has been far more challenging - and more rewarding - than I ever imagined. We financed the business ourselves with help from our parents, so it's been a huge learning curve: not just food and ambience, but HR, marketing, finance, staffing... everything. Lymington is a beautiful location, though interestingly, most of our customers travel from further afield.

When Covid hit, we pivoted quickly. We stayed onsite and turned The Elderflower into a high-quality grocery and takeaway operation - selling everything from flour through the window to Cote de Boeuf and Chateaubriand takeaway dinners.

Then came the BBC's Staycation feature where we were centre stage. That programme changed our lives almost overnight – we had over a million hits on our website and customers driving down from Edinburgh to experience our cuisine. It was incredible and a little overwhelming, especially while trying to staff up to meet demand.

We've remained agile ever since, adapting to each new market shift. We now focus on a blind tasting menu, reinvented daily – which keeps us creatively alive and our guests excited.



'On the grill' with:

**Maître
Restaurateur
Andrew Du Bourg
The Elderflower
Restaurant, Lymington**

Celebrated for offering the very best of British modern dining, The Elderflower sits proudly on Lymington's picturesque quay road. The restaurant has earned multiple accolades – including 3 AA Rosettes, two-time winner of Best Menu in Hampshire, and commendations in the Michelin Guide, Good Food Guide, and Harden's, where it ranked an impressive 86th nationally.



Who has been your mentor along the way?

I've been incredibly fortunate with mentors. My foundational training was with the Royal Academy of Culinary Arts at The Goring under Derek Quelch, who remains a huge inspiration – he's now Executive Chef at Rothschilds.

Dave Boland, also from the Royal Academy and based in Bournemouth as Head Lecturer, has been like a second father. I still speak to him regularly.

Working for Chris Galvin at The Wolseley taught me the importance of understanding the philosophy and science behind great cooking – and of collecting as many cookbooks as I could afford to explore the evolution of many great chefs!

Phil Howard at The Square was another enormous influence, and Pascal Aussignac at Club Gascon holds a special place in my heart – it's where I met my wife.

When did you join the Chaîne des Rôtisseurs?

I joined in 2016 after a neighbour (and Chaîne member) invited us to a birthday party and nominated us. It's a brilliant society of like-minded people who simply and genuinely love great food.

Why is the Chaîne important to you?

We look forward to the spring event every year. Chaîne members are inspiring - they bring insight, enthusiasm and valuable feedback. The Chaîne's commitment to nurturing young talent in hospitality is also hugely important to me; it's vital for the future of our industry.

I haven't yet been able to attend the legendary Grand Chapitre – as a small team, it's hard to get away. After this Christmas, we'll finally take our first holiday in years when we close for two weeks. With two young children, juggling everything is a constant balancing act.

What does the future hold?

There's no denying hospitality is challenging right now, with rising costs across staffing and taxation. But we take each day as it comes, staying creative, staying agile, and constantly finding new ways to delight our guests.

We had hoped to expand upstairs with 30 additional covers and a piano bar to create another revenue stream, but planning permission was unfortunately declined. We remain optimistic and continue exploring new ideas.

Lymington absolutely comes alive when the sun appears – the quay is buzzing. Our takeaway offering is a huge part of that. We grill lobster on the Josper and serve it with fries and salad – it's become a real favourite with the boating crowd. For us, the future is all about creativity, resilience and continuing to evolve.

And finally, your desert island meal?

A perfectly cooked Beef Wellington with Potato Dauphinoise, British asparagus and a truffle jus – comfort food at its finest. If the desert island is scorching hot, I might switch to something lighter like a simply grilled fish... preferably with a couple of Mojitos in true tropical style! And for dessert? My absolute favourite would be Crème Caramel made with a splash of Sauternes in the mix!

Fiona Campbell

66TH GRAND CHAPITRE LONDON

SAVE THE DATE: 24-27 SEPTEMBER, 2026

© Nienke Krook @thetraveltester

A venue known to you all, our Grand Chapitre is in London again due to popular request. This promises to be a weekend of the best that London can offer with the bonus of meeting many of your Chaîne friends

The event starts with a Diner Amical in the wonderful Crypt of St. Etheldreda's. Friday trips will include one on the River Thames to visit Tower Bridge and walk across the top with its glass floor, followed by lunch at the Dickens Inn in St Katherine Dock. Another will be a tour of Buckingham Palace, recently open to the public, there to see amongst others, the Throne Room and the State Dining Room, also to see many superb paintings collected over hundreds of years.

That evening dinner will be at the fabulous Fishmongers Hall. The Fishmongers' Company is one of the oldest and most ancient Livery Companies of the City of London – one of the 'Great Twelve,' for 700 years it has stood on the banks of the River Thames playing a leading role in upholding the standards in the trading of fish and shellfish.

On Saturday morning the Induction Ceremony will take place in St Clement Danes, the Royal Air Force church in the Strand. Also that morning will be a private guided tour of the renovated Battersea Power Station followed by a Champagne tasting and snack lunch at Searcy's Champagne Bar. This iconic building at its peak, was supplying a fifth of London's electricity. After decades of sitting derelict, it is now open to the public as one of London's most exciting and innovative new destinations. There will be an opportunity to take Lift 109 to the top of one of the Chimneys!

On Saturday afternoon something quintessentially English, a private guided tour of the superb Wallace Collection and Champagne afternoon tea in the Atrium of Hertford House.

Our Gala dinner will take place in the Ballroom of the Intercontinental Hotel at Hyde Park Corner overlooking the Park.

The event closes with something again at a great height – lunch at Harvey Nichols restaurant at the top of the OXO Tower on the South Bank overlooking the River Thames and a view of the City of London.

***The event brochure is planned for release in March.
To register your interest please email: gclondon@chaine.co.uk***



Credit: Steven Duque



Credit: Bleeding Heart



Credit: Derek Evans / Ambassade de Grande-Bretagne, Paris

Diary Dates

Make a note of these dates in your diary.

Young Sommelier Competition, London

10 April, 2026

International Jeunes Chefs Competition, Istanbul

17 April, 2026

World Chaîne Day

25 April, 2026

Awards Dinner London

15 May, 2026

International Grand Chapitre & AGM, Aix en Provence, France

11 June, 2026

OMGD Winemaker dinner, London

19 June, 2026

2026 Grand Chapitre, London

24-27 September, 2026

OMGD Winemaker Dinner, London

13 November, 2026

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