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table talk

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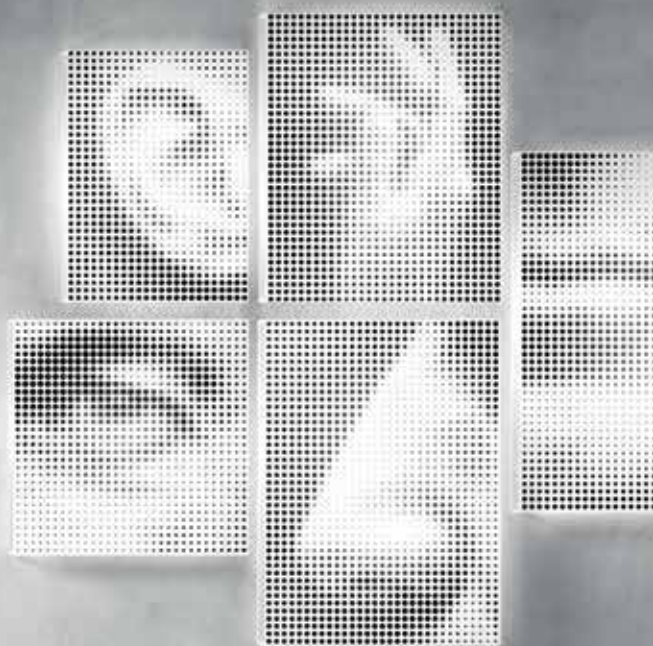
YOUNG PROFESSIONALS AWARDS 2015
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YOUNG PROFESSIONALS AWARDS 2015



A winning evening in many ways saw Joe Gould of Lainston House Hotel, Winchester, secure the title of Chaîne des Rôtisseurs GB Young Chef of the Year 2015 whilst Matthias Camilleri of Medlar, London, achieved Young Sommelier of the Year 2015. Learn about their competition, the rewards for achieving these prestigious titles and where their success will be taking them.

BRITANNIA LUNCH



To be fair, it was a bit of a do. Read all about the exclusive luncheon that 168 Chaîne members from various Bailliages attended in the glamorous environment of the flagship of the P&O fleet. If you weren't there by the time you will finish the piece you'll no doubt wish that you had been!

EAST MEETS WEST AT THE SHARD



Superb sustenance was served in the soaring Shard. A combined London City/London event saw 100 members celebrate or commiserate the previous night's General Election results with an incredible view of London and equally outstanding foods and wines.

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ChaîneGB



@ChaîneGB

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 Andy McGuinness at online-editor@chaine.co.uk

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

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

Dear members and friends



Have you introduced any friends or colleagues to the Chaîne this year? At the National Board of Directors' meeting earlier in the year it was agreed that, individually and collectively, we would all aim to increase the membership of our Bailliages by 10% this year. Please give your full support to your Bailli

in working to help them achieve their target.

This push will be helped by the formation of the new Bailliage de Chilterns earlier this year under the leadership of Barney Quinn. Let us wish Barney and his team great success. A date for your diaries, their inaugural event, is at Forburys in Reading on 17 October 2015.

I am also delighted to welcome Alan Cox as Bailli of the Bailliage de Cotswolds. Many of you know him, of course, and I am sure that the Bailliage will prosper under his guidance. Our thanks go to Keith Blackie who has successfully led the Bailliage for the last four years. Thank you Keith for a job well done,

including helping make our 2012 Grand Chapitre in Bristol a success (more on page 13).

At present we have a small team working to update the website and to include features such as online membership applications, payments for events using a variety of electronic methods and so on to make it even easier to take advantage of your membership.

Let me wish you all a wonderful summer and I look forward to meeting many of you in Marlow for our Grand Chapitre.

Vive la Chaîne!

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Janet Evins, Martin Kolonko and Joachim Gabloffsky

Young Professionals Awards 2015

A winning evening in many ways



Nigel Wilkinson, Philip Evins, Mathias Camilleri (Young Sommelier of the Year), Nicholas Clerc and Christelle Guibert

‘Chairman of judges, Daniel Galmiche praised the ‘quality and creativity’ of the contestants and emphasised how important it is to give young talent a competitive forum, from which they can grow and develop’

The winners of our Young Professionals Competitions were revealed at a glittering ceremony at the prestigious Dorchester Hotel in London in March. This was an occasion for us all to celebrate the talents, enthusiasm and desire for learning of the up and coming young people in our member establishments. Maître Hotelier Roland Fasel the Managing Director of the hotel always ensures that the evening goes off without a hitch.

The evening started with Bob Cotton, previously CEO of the British Hospitality Association (BHA), giving, in a keynote address, some challenges to the industry participants on three major areas he felt they should focus on during 2015.

Taking the top accolade of Young Chef of the Year was Joe Gould of the Lainston House Hotel, Winchester (Wessex), while Mathias Camilleri of Medlar, London (London City) scooped Young Sommelier of the Year.

The Young Chef finals were held two weeks before in the Kitchens of Unilever in Leatherhead under the direction of Conseiller Culinaire Vic Laws. As always, this involved creating a three course

menu for four people out of a previously undisclosed box of ingredients, in just three hours. The judging team was led by Officier Maître Rôtisseur Daniel Galmiche, Exec Chef of the Vineyard at Stockcross, assisted by Danile Ayton, Exec Sous Chef at St James Hotel in London and Paul Wright, Development Chef for Unilever. The three top-placed contestants from the cook-off were invited to the Awards Dinner where they would learn their final placing.

Chairman of judges, Daniel Galmiche, praised the ‘quality and creativity’ of the contestants and emphasised how important it is to give young talent a competitive forum, from which they can grow and develop. Narrowly missing out in the extremely close competition was runner up Jordan Kerridge from South Lodge Hotel, Horsham (London City), with Matthew Jennett from Manoir aux Quat’Saisons,

Oxford (Thames Valley) taking third place.

Prizes for the Young Chef of the Year included knives from Wusthof, a residency at the Mosimanns Club thanks to Officier Maître Rôtisseur Anton Mosimann, plus a week’s residency at the two starred Michelin hotel and restaurant at the enchanting Schlosshotel Lerbach at Bergisch Gladbach, one of the best luxury hotels in Germany, under chef Maître Rôtisseur Nils Henkel, a gift of Gaggenau.

The Finals of the Young Sommelier competition were held earlier in the same week at the Wigmore Street showroom of our main partner, Gaggenau. The finalists fought all day to impress the judges with their knowledge of wine, ability to blind taste, their service skills of decanting and opening champagnes and most importantly of matching wines with food. Chairman of the judges, Echanson Gerard Basset,



Piotr Pietras, Mathias Camilleri, Alwine Mascaro and Romain Bourger



Philip Evins, Vic Laws, Joe Gould (Young Chef of the Year), Daniel Galmiche and Janet Evins



Jordan Kerridge, Joe Gould and Matthew Jennett

“The finalists fought all day to impress the judges with their knowledge of wine, ability to blind taste, their service skills of decanting and opening champagnes and, most importantly, of matching wines with food”

sadly had to be in Australia, the remaining judges being Christelle Guibert, Tasting Director at Decanter Magazine, Bailli Délégué Philip Evins, Maître Sommeliers Dimitri Mesnard, Nigel Wilkinson and Nicholas Clerc, and Xavier Rousset. Again, the three placed winners on the day did not know until the dinner in what position they would be placed.

Our winner was Matthias Camilleri of Medlar (London City) and second Romain

Bourger of The Vineyard, Newbury (Wessex). Joint third place winners were Piotr Pietras from Maze (London City) and Alwine Mascaro from Hotel Terravina (Wessex).

Amongst the rewards each Young Sommelier received was a Champagne Sabre from Gaggenau and sets of hand blown tasting glasses from Schott Zwiesel.

Philip Evins added ‘I would especially like to congratulate Joe and Mathias, who were

up against some very talented competitors. It’s pleasing to see competitors trying again to take top place. In both competitions the winning candidates improved on their previous entries showing the learning throughout the year. It is always daunting to have to perform in a competitive environment, but they both held their own and thoroughly deserve their winning positions.

We wish them both the best of luck in their challenge for top international honours in Budapest and Adelaide in September.’



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BRITANNIA LUNCH



‘One could easily believe it was the foyer of a glamorous London hotel, such was the level of luxury, which was evident throughout the ship’

To be fair, it was a bit of a do. A joint luncheon organised by Solent and Wessex Baillages attracted 168 Chaîne members and guests sitting down to lunch in the plush surroundings of the brand new 143,000 tonne (gross) 1,083 feet long flagship of the P&O Cruises fleet. Officier Maître Rôtisseur Mike Monahan, Culinary Manager of Carnival UK, and Solent member, had enabled the event to take place on the turnaround day in Southampton port. On embarkation one

could easily believe it was the foyer of a glamorous London hotel, such was the level of luxury, which indeed was evident throughout the ship as members and guests were shown around before the feasting began.

An excellent Wiston Estate Brut NV from West Sussex was served as we gathered outside the Oriental Restaurant aft of the ship with accompanying canapés.

The seating arrangements for such an assembly (including at least eight

Baillages) were both precise and at the same time elegant, succeeding in grouping together old and new friends on many tables.

Lunch was prepared under the baton of Maître Rôtisseur Dugan Deegan, Executive Chef and the starter of Crayfish Tail and Cucumber was a pleasant seasonal confection with a Melon Salad which was fresh against the slightly salty but delicate seafood taste matched with a white Bourgogne Blanc les Setilles by



Olivier Leflaive.

There was a choice of main courses either a Marco Pierre White inspired Roasted Romney Salt Marsh Lamb Loin Dijonnaise with Samphire or a Marinated Loch Duart Salmon Fillet with Onion crumble and Smokey Applewood Glaze.

For dessert there was similarly a choice between an Eric Lanlard Trio of Miniature desserts comprising Berry trifle, Dark Maricao Chocolate Tear with Amarena Cherry Syrup and Lemon Verbena Cheesecake with Amaretti Biscuits, or a Charlie Turnbull selection of Award Winning Artisan British Cheese. Both appeared equally rewarding based on the alacrity of consumption and the accompanying remarks!

Carriages awaited at 2.30pm just a short while before Britannia slipped lines again, bound for Norway and the Baltic.

Congratulations and many thanks to the P&O Management and to those Chaîne members who all worked so hard to make such a remarkable and memorable experience possible.



Judy Deverill

Reaz Mohammad, Andrew Crawford, Mike Monahan, Philip & Janet Evins and Dugan Deegan



Britannia Cookery Club



Andrew Crawford, Mike Monahan and Janet Evins

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Countrywide *with the Chaîne*



Vivian Irish and Yorkshire members

YORKSHIRE AT THE OLD DEANERY

A charming lunch was had at The Old Deanery, Ripon on Saturday 13 June 2015, hosted by Linda Whitehouse, Maître Hotelier. The Head Chef Stephen Harper did a wonderful job standing in at the last moment for the resident Head Chef Calvin Porter who was recently rushed to hospital. We all wish him a speedy recovery.

The event was highlighted by Gillian Kendall, Dame de la Chaîne, who is also a Sabreur, who demonstrated her swordsmanship by opening the Champagne with a smooth upward stroke

of the blade removing the cork and the neck of the bottle with one deft cut.

The venue is built upon the site of the former monastery of St. Wilfrid, The Old Deanery itself dates as far back as 1625.

The Old Deanery is said to have accommodated Lewis Carroll (Charles Dodgson) during the early 19th century. He wrote part of *Through The Looking Glass* whilst staying there. His father was a canon of Ripon Cathedral in 1852.

Francis Newton

Cotswolds' Lunch at The Three Gables

On a sunny, if blustery day, in May the Cotswold Bailliage gathered at the '3 Gables' Restaurant at Bradford on Avon.

The Three Gables, owned by Vito Scaduto, was previously visited by the Cotswold Bailliage in March 2014 and a return visit was eagerly anticipated. We were not disappointed. A starter of Home cured Salmon with Fennel salad and Crab Beignets, followed by Wiltshire Guinea Fowl, Fricasee of peas and Broad beans with Morel Mushroom Croquette and a dessert of Mandarin and Walnut cheese cake were balanced with a trio of Italian wines.

In all twenty one Chaîne members, including a group of members from the newly re-launched South West Bailliage toasted Vito and his Head Chef Marc Salmon.

Thanks must also be made to Christine and Richard Maxwell who arranged the luncheon.

John Blain

Wessex Bailliage at the Harbour Heights Hotel



Janet Evins with Charles Van Wyke, receiving the Chaîne plaque

Perched on a unique vantage point, with breathtaking panoramic outlooks across the exclusive and world famous Sandbanks Peninsula, Poole Harbour and the beautiful Brownsea Island, Harbour Heights boasts

some of the most spectacular views in Dorset. This was the first visit by the Wessex Bailliage and many members took the opportunity to stay the night in order to take full advantage of being in this beautiful part of the world.

The hotel has two AA rosettes and boasts one of the finest and most diverse wine cellars in the region. We were delighted that several members of the hotel's wine club joined us for dinner.

Head Chef and Maître Rôtisseur, Loic Gratadoux, prepared an inspired menu. French-born Loic studied at the École Supérieure de Cuisine Française and then spent two years at La Table du Lancaster in Paris before travelling to Australia to chef in one of the finest seafood restaurants, Pier, in Sydney. Loic's food is a creative

and exciting combination of classic British fare with a French twist, as we discovered. The starter was an unusual terrine of foie gras and rhubarb with gingerbread and was followed by a delectable confit sea trout, with smoked shrimp butter and watercress mousse. Then came the main course of lamb, a 'surprise' cheese course and finally a wonderful banana dessert. All was beautifully presented.

Hotel Proprietor and Maître Hôtelier, John Butterworth, unfortunately could not be with us due to a prior commitment so Bailli, Janet Evins, presented the Chaîne plaque to Hotel Manager Charles Van Dyk.

A superb evening enjoyed by all.

Janet Evins

WESSEX ANTONIJ RUPERT WINEMAKER DINNER AT FOUR SEASONS HOTEL, HAMPSHIRE

Chaîne members got together with members of Winchester Wine Appreciation Society for a dinner at this elegant former Georgian manor house situated at Dogmersfield, Hampshire. We were joined by Alec Louw from the Antonij Rupert winery in Franschhoek for an early summer festival of food and wine.

The evening got under way in style with a Sabrage on the terrace when we had the opportunity of tasting the L'Ormarins Brut NV. We then retired to the Mandeville Ballroom for dinner.

Since Cyrille Pannier left Hampshire for Los Angeles, Maître Rôtisseur, James Dugan, has been appointed Executive Chef and he excelled in producing a succulent menu which included Yorkshire quail, wonderful 'Solent' cod and Cornish lamb Wellington with which we were privileged to taste the highly-acclaimed AR Cabernet Franc 2009.



Alec gave an account of the history of the Antonij Rupert winery, which was founded in 1692 by a Huguenot, Jean Roi, who hailed from Lourmarin in Provence, France. He named his farm L'Ormarins, after his hometown. There have been a number of owners over the years but in 1969 a new chapter began when the Rupert family bought the estate. In addition to restoring the gracious homestead to its former Huguenot splendour, the estate was completely redeveloped using new and noble varieties. L'Ormarins now has one of the most modern state-of-the-art wine cellars in the Cape, described by experts as 'a winemakers' dream.'

A memorable evening thoroughly enjoyed by all.



L'Ormarins estate

A SAVOURY START TO THE SOUTH WEST BAILLIAGE RELAUNCH



Over forty diners, including members from Cotswolds and Wessex, met in the Deer Park Country Hotel in lush Devon countryside, near Honiton, to celebrate the relaunch of our South West Bailliage. Managing Director VCM Mark Godfrey, and his team, made everybody feel that it was a special occasion. All the produce used at the lunch was locally sourced, down to the point that the vegetables all came fresh from the garden that morning! VCG Charles Blake was successful in persuading many of his friends from Torquay to come to the lunch. Anthony Davis from Mentendorff supplied the wines which began with Ayala's tasty Brut Champagne with the canapes.

Plans are being put in place for dinners at some of Devon's most iconic locations during the coming months. If you have anybody in the South West who you feel might be interested please contact Philip Evins.

A NEW CLINK OPENS IN CHESHIRE

The Clink Restaurant at HMP Styal, Cheshire officially opened to the public on 30 April 2015.

Renovations began in September 2014 to transform the century old, disused chapel within the prison grounds into the fourth Clink prisoner training restaurant and the first to operate in a prison for women.

Retaining many of the church's original features, such as the organ pipes, vaulted wood ceiling and stained glass windows, the restaurant offers seating for 120 diners as well as private meetings and event spaces for up to 24 people.

The women prisoners working in the kitchen and front of house began training six weeks ago as part of The Clink Charity's Five Step Programme – recruit, train, support, employ and mentor. Trainees work a 40 hour week and train towards gaining nationally recognised NVQs in food service and food preparation, before returning to the prison each evening.

Chris Moore, chief executive of The Clink Charity, commented, 'We recruited our first cohort of prisoners just six weeks ago and the level of cooking and service they are providing already is

exceptional. They all have between six and 18 months left to serve in prison so will be highly skilled and qualified to a professional standard when they are released back in to society. With the support of mentors from The Clink Charity, the women will enter employment in the hospitality industry as part of their resettlement and will be provided with the mentoring and support necessary for their rehabilitation.'

The Clink Charity, in partnership with Her Majesty's Prison Service (HMPS), is focused on being able to release 500 graduates a year by the end of 2017, into an industry that has a major skills shortage. This aim requires the charity to have a total of 10 prisoner training schemes in operation and relies on the support of philanthropic individuals and businesses across the UK to do this.

The Clink Charity welcomed over 36,000 customers through the doors of its restaurants at HMP High Down, HMP Cardiff and HMP Brixton last year and hopes to significantly grow this figure for 2015 with the latest opening at HMP Styal.

Chris Moore



The Clink restaurant at HMP Styal retains many of the church's original features

Dinner at Stapleford Park

On 30 April 2015 the Anglia Bailliage visited new member Francisco Macedo, Maître Hotelier, at Stapleford Park, near Melton Mowbray.

Stapleford Park is a fine country mansion set in extensive grounds, with a golf club and extensive leisure facilities including an indoor pool, spa and beauty salon, their own falconry school, clay pigeon shooting and much besides. Francisco is from Madeira, where he trained in the hospitality industry and worked both in Madeira and elsewhere

around the world, before joining Stapleford Park in 2014 as Operations Manager.

He and the Chef, Martin Furlong, devised and presented a most interesting menu for our Black-tie Dinner, partnered with some very special wines. We started with Taittinger Brut Reserve champagne, served with three most interesting Canapés: Lincolnshire Poacher beignets, Foie Gras Parfait on spiced bread and Cornish Crab with wasabi tobiko.

Our Amuse Bouche was a delicate Lovage Velouté with Smoked Bacon powder; we then moved on to Citrus Cured Trout with watercress, a poached quail's egg, crispy capers and horseradish cream partnered with a very fine 2011 Cloudy Bay Chardonnay.

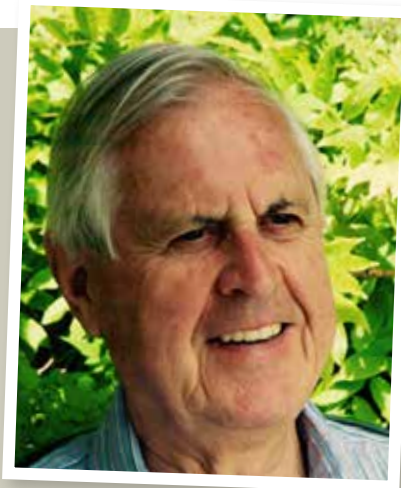
Our main course was local Lavington Lamb served three ways, with truffle mash, asparagus and rosemary sauce accompanied by a very fine 2010 Chateau Trillol, from Ben Sichel – much more refined and complex than other Corbières that I have tasted.

This was followed by our desert, simply entitled 'a plate of berries' an exquisite selection of red and black fruits. With this, another stunning wine the Willi Opitz Welschriesling Eiswein

This must have been one of the best ever meals for the Anglia Bailliage – a real triumph for the team at Stapleford. The only disappointment was to hear that Chef Martin is about to return to his native Australia – he will be a hard act to follow, but Francisco is on the case!

Janet Evins





Alan Cox takes over the reins as Bailli of Cotswolds

Alan Cox and his wife Anne have been members of Cotswolds Bailliage for over 10 years. He is a Chartered Accountant who trained and worked in the City of London before becoming a partner in a Mayfair practice mainly involved in the entertainment industry. Later he joined Lloyds Bank from where

he retired as Financial Controller of the UK Retail Bank. Among many voluntary roles for The English-Speaking Union, an educational charity, he was National Chairman and later Deputy Chairman of the Governors. He is Hon. Treasurer of the West Country branch of the Britain-Australia Society.

Chilterns

A new Bailliage founded March 2015

The new Chilterns Bailliage was created out of the successful Wessex Bailliage to meet the growing demand in the central Berkshire, Buckinghamshire and Oxfordshire area, west of London. This is a beautiful part of the UK with many fine restaurants and venues. Most of this year's Grand Chapitre venues are Chilterns members, which shows the variety and quality of venues that are available.

The Wessex Bailliage had reached a total of over 125 members and many of our traditional venues could not take the volume of members and guests wanting to attend functions. The geography of Wessex also played a part in deciding to form the Chilterns Bailliage. Wessex ran from Reading and Marlow in the north all the way to the south coast at Bournemouth.

Over a great Wessex dinner at Lainston House in January 2015 it was decided to see if we could get sufficient support from our members to start a new Bailliage. This was led by Barney Quinn, now the new Chilterns Bailli, and by late April we had formed a full Bureau for the new Bailliage.

The Bureau has been very active, doing the mundane things like opening a bank account (how difficult is that?), designing the logo, planning



Barney Quinn is the Bailli of the newly founded Chilterns Bailliage and has been prior to that a member of Wessex for some four years. His wife Jenny is also an active member. He is a non-professional and gained his love of food and wine when travelling the world in his software business days. Today, apart from helping set the Chilterns Bailliage up and enjoying great Chaine events, he still has some dealings with the software business being on two public company Boards. Both Jenny and Barney are Queen's Park Rangers Football Club and London Irish season ticket holders.

our 2016 programme and recruiting new members.

We are having our launch event, a lunch at Forburys restaurant in Reading, on Saturday 17 October 2015. Look out for the invitation. We have already two new professional establishments and they will be hosting events in 2016. They are Mary and Nick Galer of The Miller of Mansfield in Goring-on-Thames and Michael Emmanuel of the French Horn in Sonning-on-Thames which has re-joined after many years. They still have our plaque by the fire place!

As you can see we are actively recruiting and although we are a small Bailliage today, with 25 members, we expect to grow significantly in the months and years to come.

Look out for our 2016 programme and if you wish to visit us you will certainly get a warm welcome.

Barney Quinn



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Memories and Mosques of Muscat



Royal Opera House, Muscat

In the depths of a British winter it was a great escape to get to the sunshine and warmth, both of the climate and people, of Oman. Our holiday started with a visit first to the beautiful Sultan Qaboos Grand Mosque built both on a grand scale and with the highest quality materials. Later we attended a concert in the Royal Opera House with Bailli Delegee Robert Weener. This stunning building is both a wonderful modern interpretation of traditional Arabian design, built of Carrera marble and Burmese teak, but also is a technical tour de force in providing the best of modern acoustics.

The membership of the Bailliage de la Sultanate d'Oman includes many ex-pats working there in the oil, construction, education and hospitality sectors, plus others who have made this country their home.

The hospitality of the Chaîne was extended to us in both the hotels we



Induction party

stayed in and through the non-professional members we met. Truly the Chaîne at its best. I was delighted to be asked to act as Inducting Officer at the Chapitre held in the Grand Hyatt Hotel in Muscat. Bailli Delegee Robert Weener and General Manager, Maître Hotelier Gary Friend hosted a great event. Robert's son Sander is VCM for our London City Bailliage. The Gala Dinner was attended by a great turnout of all the GMs of the country's leading hotels.

Our visit then continued with a desert trip and a relaxed stay in the Shangri La Hotel on the Sea of Oman. Whilst there we were lucky to go out to sea and experience a unique sight of the sea around us full of hundreds and hundreds of bottlenose and spinner dolphins.

The ability to combine personal travel with the camaraderie and hospitality of the Chaîne is a unique benefit of membership.

'In the depths of a British winter it was a great escape to get to the sunshine and warmth, both of the climate and people, of Oman'



EAST MEETS WEST DINNER



A joint London City/London event saw 100 members and guests from Yorkshire, Wessex, Thames Valley and Anglia Bailliages together with the Swiss ambassador, amongst others, captivated by the views, food and wine on offer at the Shangri-La Hotel in The Shard on 8 May 2015.

Maître Hotelier Darren Gearing, Executive Vice President and Hotel General Manager, and his team, arranged a wonderful event whilst Executive Chef Emil Minev performed similar wonders in regards to the food.

The evening began not just with a new Parliament (given that the General Election had been the previous day) but with incredible, breathtaking views of our capital city from the floor to ceiling windows on the 34th floor of the iconic Shard. These were accompanied by mouthwatering canapés with the most delicious of ingredients including foie gras mousse, pork belly and lobster matched with a sparkling rose from Coates and Seely.

On moving to the Ren Room our opportunity to watch as night fell on London's skyline was undiminished as was our enjoyment of the repast laid before us. Each course had a different wine to match it and whilst all went well together opinions varied as to which was the 'perfect partner'. The dishes on offer melded traditional ingredients from both Eastern and Western cultures so that Dorset crab was served not just with cucumber and tomato but also with mango and passion fruit. Paired with the very good 2010 Coopers Creek, Little Rascal from Gisbourne. The second course was my personal favourite, a combination of Foie Gras with five spices, coffee crumbs, apple and yuzu with a 2011 Gewurtztraminer from Alto Adige was inspirational.

The fish course was a succulent John Dory dish cooked with sweet potato, burn butter, soy sauce and lime coupled with a 2011 Semillion/Sauvignon blend from Frazer Gallop in Margaret River. Given that Spring had undoubtedly sprung what better dish for the meat course than Welsh



Adam Hill, Cassandra Charles-Bagott, Philip Evins, Emil Minev and Abigail Clark

Lamb, specifically Organic Welsh Lamb from the Rhug Estate in North Wales. This we later learnt from Chef Emil was because having tried all the different lambs on offer from Wales this had been the most flavoursome and the assembled vociferously agreed! A hearty hunk of meat needed an equally robust red wine and we had the delight of drinking a 2011 Gigondas from Domaine de Font-Sane with it.

As everyone reading this piece will know dessert can be either a climax or an anti-climax to an evening's entertainment and fortunately the pineapple, sorbet, meringue, financier and yogurt dish placed before us fell firmly in the former camp. Stunning in its artistry it had the further benefit of being paired with a sweet 2007 single vineyard grand cru Gewurtztraminer from Clos St Landelin.

Following thanks to all the chefs and waiting staff who had made the night such a wonderful experience a reviving hot cup of tea or coffee prepared us for our departure. However as we were leaving a further treat was handed out in the form of a box of chocolates. Whilst this was the first visit to the Shard for many attendees it will undoubtedly not be their last!

Leslie Cuthbert

Event images © Courtesy of Katariina Järvinen ARPS, Light Trick Photography



© By Duncan Harris from Nottingham, UK (The Shard at Sunset)



TRINITY HILL

When Robyn and Robert met John... and a vineyard was born



In 1987 at a wine dinner at the venerable Bleeding Heart Restaurant in London's Farringdon, a talented New Zealand winemaker called John Hancock wowed the guests with a Hawkes Bay Chardonnay from Morton Estate. The wine went on to win the International Wine Challenge award for World's Best Chardonnay.

Some hours, and many bottles of wine later, John expressed his surprise that his dinner hosts, the founders of Bleeding Heart, Robyn and Maître Restaurateur Robert Wilson, were planning to invest in a vineyard close to their holiday retreat in Gigondas, in the heart of the Rhone valley, both being serious Syrah-philes. 'Mrs Wilson, you're a Kiwi – how can you own a vineyard in France?', he asked, 'You should plant one in New Zealand instead. Why don't we all do something together – in Hawkes Bay – it's the one place in New Zealand you can grow great Chardonnay, and is also warm enough for long enough to ripen some serious reds – including Syrah.'

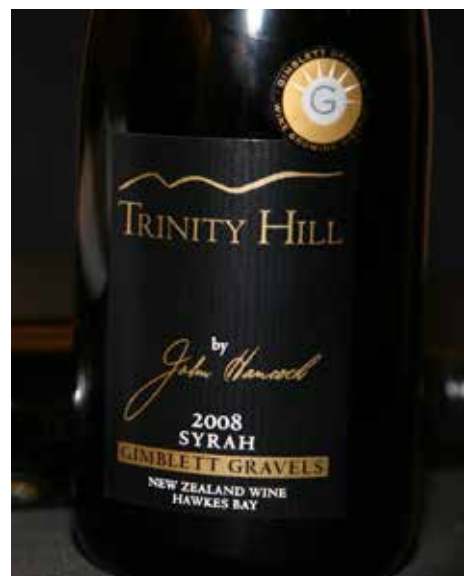
Six years later in 1993 the perfect piece of land was located – on the former bed of the Ngaruroro River, which changed course during the great floods of 1867 leaving behind a wide swathe of free-

draining gravelly soil. So perfect was this old river bed to prove for growing seriously good wines, it became New Zealand's first designated wine region: Gimblett Gravels.

Less than half a mile way on the main road running through to Hawkes Bay's capital Napier, the Wilsons found an old farm house set amongst some 50 acres of land ticked into a three-crowned hill. This hillside was not just to be the site of the winery, but would also give the company its name: Trinity Hill.

Vines were planted, both in the Gimblett Gravels and around the site of the embryonic Winery and Cellar. In 1995, rather than stand around watching the vines grow and the winery take shape, John Hancock accepted the invitation of a friend of the Wilsons, Gerard Jaboulet, of the globally renowned Jaboulet Rhone wine family, to make wine with him in Tain L'Hermitage in the Rhone. So impressed was Gerard with John's work ethic ('he stayed behind to clean the winery when all the others downed tools to go off to lunch') that he presented Trinity Hill with cuttings of both Syrah and Viognier from the famed hill at Hermitage.

'The Homage was the first New Zealand red wine to score 96 points from Robert Parker's Wine Advocate'



These cuttings, post a spell in New Zealand Government quarantine, became the foundation for Trinity Hill's flagship Syrah: Homage (named in honour of Gerard Jaboulet who died very suddenly, aged only 52, shortly after the first harvest). The Homage was the first New Zealand red wine to score 96 points from Robert Parker's *Wine Advocate*.

Today, Trinity Hill makes three Syrahs – an entry level, great-value Hawkes Bay Syrah, the single estate Gimblett Gravels Syrah, and the famed Homage, which is made only in years with optimum weather conditions.

They also produce two Chardonnays (Hawkes Bay and Gimblett Gravels), a Sauvignon Blanc, a Pinot Noir, a Marsanne

Viognier, and, unusually for New Zealand, a Tempranillo.

All the wines are served at Bleeding Heart's four venues, The Restaurant, The Bistro, The Tavern and The Crypt as well as at their city establishments, The Don Restaurant, The Sign of The Don Bar and Bistro and the soon to open St Swithin's Wine Shippers Wine Shop and Tasting Terrace in St Swithin's Lane beside Bank Station.

The Don has been the venue for an OMGD Trinity Hill dinner with winemaker John Hancock, also hosting other winemaker dinners for the Chaîne.

Robyn Wilson



Winemaker John Hancock

MEET THE PROFESSIONALS



Stuart Johnson

Stuart Johnson started within the industry at the tender age of fifteen, washing up after school in a local college and cooking in an orphanage at weekends, leading him to take up an apprenticeship within The

Savoy kitchens, working under Maître Chef de Cuisine Silvino Trompetto, as the beginning of his formal career. His strong work ethic was ingrained at a young age and has stayed with him throughout his career.

He then gained Food and Beverage, Front of House and administrative experience within the Savoy and Claridge's before taking up the position of Assistant Banqueting Manager at Claridge's. Following this he moved to the Connaught before joining the opening team of Cliveden.

After four years as publishing director of the UK Hotel Guide Conde Nast Johansens, Stuart took up the role of General Manager at Brown's Hotel in October 2004, seeing it through a multi-million pound refurbishment and its reopening in December 2005.

Since April 2013 Duncan has been the Managing Director of The Langham hotel in London as well as being Regional Vice President, Europe, for the Langham Hospitality Group.

Born in Loughborough Duncan began his career in hospitality at Westminster Hotel and Catering College in 1977 and returned to education in 1992 when he undertook a 13 week Programme for Management & Development at Harvard Business School.

Duncan's path to The Langham has seen him work at a variety of prestigious hotels around the world including Browns Hotel, London, the Mandarin Oriental in Macau, Manila and Bangkok as well as

As a Master Innholder and St Julian's Scholar, Stuart is a graduate of Cranfield School of Management Business Leaders' Programme and is a past Chairman of the Savoy Society and Chairman of the Savoy Society Mentoring programme. He was Chairman of the Master Innholders in 2011 and 2012 and is now the current chairman of the Master Innholders scholarship programme.

Stuart was named Caterer & Hotelkeeper Hotelier of the Year in November 2012. In 2013 he was named Hotelier of the Year 2013 in the European Hospitality Awards and in 2013 he was awarded The Outstanding Leadership Award by The Institute of Hospitality.

Stuart Johnson dedicates his own personal time and energy to Cancer Research, a charity that is close to his heart.

The Savoy and the Connaught.

Duncan first joined the Langham group by becoming Managing Director of the Langham Hotel in Hong Kong in April 2009 at the same time he became responsible for the design of 7 operating Langham hotels and 3 new Langham hotels that were due to open.

Unsurprisingly amongst the various awards Duncan has received is the status of Master Innholder of the Worshipful Company of Inn Holders along with The Freedom of the City of London.

His interests outside of work include tennis and golf as well as good restaurants and compiling his own wine collection.



Duncan Palmer



Andrea Dal Cin

It was a glorious sunny summer's evening when members of L'Ordre Mondial des Gourmets Degustateurs and London City Bailliage arrived for the first time at The Conrad St James Hotel, London.

All present were guests of the Food and Beverages Director, newly appointed Maître Restaurateur, Romain Colombi, and had come to savour the stunning wines of Masi accompanied by five matched dishes.

Masi comes from the small valley in Valpolicella acquired by the Boscaini family at the end of the 18th century and the same family still run the winery. The vineyards they own go back much further though, indeed all the way back to the time of Pietro Aligheri, son of the writer of The Divine Comedy – Dante, namely 1353! Their volcanic soil allowing the same indigenous grapes to be grown as they were centuries before. We were incredibly fortunate to be in the safest of hands with the company's winemaker, Andrea Dal Cin, whose impeccable English introduced both the evening and each of the wines we tasted during the meal.

The event began with a reception where we had the opportunity to taste an unusual sparkling wine called Conte from the Trento DOC being a blend of 60% Chardonnay and 40% Pinot Noir which became better and better with each mouthful. However before we began to consume the delectable foodstuffs on offer there was a quick rendition of 'Happy Birthday' sung for Cassandra Charles-Bagott and the presentation of



Valpolicella vineyard

Masi OMGD Dinner

a bottle of Conte as a birthday present which she promised she would have for breakfast the next day!

The meal commenced with a smooth smoked haddock veloute which was accompanied by a 2014 Possessioni Bianco being a blend of Gargarina and Sauvignon Blanc grapes. An intense nose filled with minerality, peach and citrus flavours it was the perfect choice to complement the veloute and was thoroughly enjoyed by all. Indeed it stayed and was drunk with the crisp ham hock and heritage beetroot that followed before we moved to another interesting combination but this time on one plate. Brill tranche was served with oxtail ravioli – a daring combination that was accompanied by another intriguing combination in the form of not one but two wines to choose from. First was an 80% Chardonnay and 20% Traminer blend called Vignasmarà Bosi Fedrigotti 2013 that suited the brill well whilst a Brolo di Campofiorin 2010 was a good match for the oxtail.

The main course was the peak of the evening though with the Amarone Vaio Armaron Serego Aligheri 2007 being brought out to accompany Yorkshire lamb cutlet with confit shoulder and gratin potato. The Amarone is created from grapes which after losing 40% of their weight whilst drying on bamboo racks are converted into wine which then spends 36 months in oak and a further four months in cherry wood. The taste was incredible and will undoubtedly only

improve further with further ageing and decanting. As the title of the fascinating film we were privileged to watch at the commencement of the night's entertainment emphasised, this is 'The Taste of Time'.

Dessert was yet a further delicious treat being cherry mousse with chocolate marzipan ice cream together with a Recioto Amadoriato Mezzanella dessert wine that again was a new wine to have tried for many of those present.

The evening was an enormous success and we look forward both to returning to the Conrad St James and to imbibing more of the wines from this fabulous producer!

Leslie Cuthbert

'An intense nose filled with minerality, peach and citrus flavours it was the perfect choice to complement the veloute'



Kwashie Gbededemah, Philip Evins and Tony Byrne



Gemütlich Bayern

Neuschwanstein



With friends at Schott Zwiesel

In Munich airport in June a group of 34 members from 6 Bailliages met for the annual Wessex Bailliage trip. This year the trip explored the Bavarian countryside with visits to a wide range of food and drink related activities, including some superb restaurants.

We met in Munich airport and set off for the Bavarian Woods on the Czech border and the town of Zwiesel. The next day started with a visit to the world-class wineglass maker, Schott Zwiesel, for a factory tour, lunch and then a wine tasting tutorial. This had kindly been arranged by VCM Ian Bailey from London City Bailliage who runs the Schott Zwiesel business in Britain and who was one of the group. A visit to the private Falter Brewery in nearby Regen followed.

The next morning our bus dropped the group in Deggendorf for a leisurely boat trip, including lunch, down the River Danube to the old city of Passau at the confluence with the River Inn. The journey to our next stop was persistently interrupted by the signs Umleitung. Everybody soon learned that this meant Diversion or Detour!

Our base for the next two days was the elegant Seehotel Überfahrt on the shore of Tegernsee. This is a delightful lake in Upper Bavaria and a very fashionable resort. We were rewarded for the tortuous bus journey by an informal

dinner in Il Barcaiolo Restaurant on the lake front.

Next day we travelled by steam train up the Ziller Valley to Mayrhofen in Austria. First we had an Alpine brandy and liquors tasting at the award winning Stiegenhaushof Distillery with World Champion Martin Frankhauser and then travelled by cable car to have lunch at the spectacularly sited Berg Hotel with a view right across the valley to the Bavarian Alps.

That evening we enjoyed a gastronomic treat. Dinner in the three Michelin-starred Restaurant Überfahrt at the Seehotel, which was closed just for us that evening. The menu was created especially for us by Chef Rôtisseur, Christian Jürgens, Gault Millau Chef of the Year 2013. The food was matched with vintage wines by Head Sommelier Stefanie Hehn, Sommelier of the Year 2014. Just to say that we started with Roederer Kristal Rosé will set the scene! Each course was a surprise, a visual and culinary voyage of exceptional quality. Bravo Christian! It is no small praise that some said it was the best meal they had ever had.

Next day included visits to King Ludwig II's spectacular palaces of Neuschwanstein and Linderhof before heading into Munich. Munich is Germany's third largest city and in 2010 it was voted the 'Most Livable City' in the world. That evening

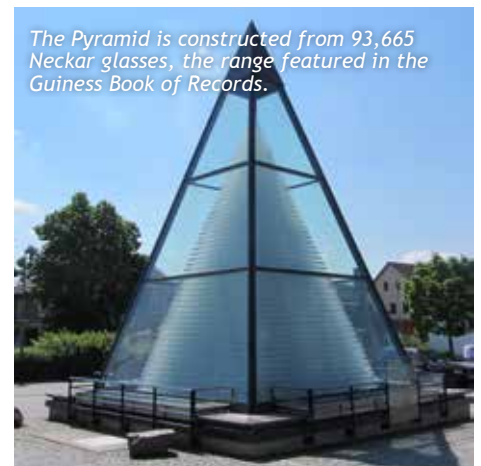
we dined at the Maître Rôtisseur Gerhard Gleinser's Michelin starred delightful 19th century villa 'Bogenhauser Hof'.

Next morning was a private visit to the world famous Spaten and Lowenbrau brewery. This was thoroughly enjoyed by beer drinkers and engineers alike with a tasting on the 43rd floor of the Brewery offering a great view of the city. Then lunch at the Löwenbraukeller before a guided tour of the Alt Stadt – old City – with knowledgeable and amusing guides.

Our last evening started with drinks out on a cobbled street to the sounds of a traditional Ompah band. They had come from the Hofbrau Haus just to play for the Chaîne members. This was followed by a wonderful Dîner Amical with Bailli Martin Kolonko and members and good friends of the Bailliage de Haute Bavière, Bavière Ouest et Munich as we filled the historic Pfistermühle Restaurant. We were welcomed to the restaurant by the owner Grand Officer Maître Restaurateur Peter Inselkammer.

We said Auf Wiedersehen to Bavaria next day at lunch in the beer garden of Weihenstephan Brewery high on a hill in the old city of Freising. This is the world's oldest Brewery and goes back over a 1000 years and so they know a thing or two about making a good beer!

Prost.



The Pyramid is constructed from 93,665 Neckar glasses, the range featured in the Guinness Book of Records.

56th Grand Chapitre Marlow

1-4 October 2015



Stoke Park Country Club, Spa and Hotel



Cliveden House Hotel



Danesfield House, Marlow



Waddeston Manor

After last year's wonderful trip to York the 2015 Grand Chapitre will take place in the beautiful town of Marlow. The Diner Amical will take place on the stunning terrace of Cliveden House, famed home of the Astor family, under Michelin-starred Executive Chef Andre Garrett.

The main hotel for the event will be Danesfield House and the welcome dinner will be held here in the Chiltern and Versailles Rooms under the baton of Executive Chef Billy Reid. Meanwhile the induction ceremony will take in historic Henley Town Hall.

During the weekend there will be the opportunity to attend a private guided tour of Waddeston Manor, former home of Baron Ferdinand de Rothschild, including a tour of the splendid cellar and lunch as well as the opportunity to wander at your leisure around the gardens. There will also be the chance to enjoy a relaxing boat trip along the Thames on board the Hibernia, Hobbs of Henley's newest boat, during which time afternoon tea will be served.

The Gala dinner will be held at the fabulous Stoke Park Country Club, Stoke Poges – near to the scene of a certain golf match between one Mr James Bond and one Mr Goldfinger – where we will be in the capable hands of General Manager, Maître Hotelier Giammario Ragnoli and Executive Chef Chris Wheeler. No Oddjob's in sight!

Sunday will see us travel to that foodies paradise of Bray and our Farewell lunch will take place at The Hind's Head hotel, a Heston Blumenthal restaurant, under the direction of Maître Restaurateur Virag Harangozo.

It is an event not to be missed so put the dates in your diary now and apply for a place as soon as possible.

Diary Dates

Make a note of these dates in your diary.

Young Chefs International Finals, Budapest

11 September 2015

Young Sommeliers International Finals, Adelaide

25 September 2015

56th Grand Chapitre Marlow on Thames

1-4 October 2015

ACCR Gala Dinner, Salzburg

10 October 2015

OMGD Dinner, London

27 November 2015

OMGD Dinner, Swiss Residence

29 January 2016

Young Sommeliers Finals

1 March 2016

Young Chefs Finals

3 March 2016

Awards Dinner, The Dorchester

18 March 2016

Grand Chapitre, Manchester

28 Sept-2 Oct 2016

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