



WINTER 2015

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

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YOUNG SOMMELIER FINALS 2015



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The International Finals of the Young Sommelier Competition were held in Adelaide in September 2015 where Mathias Camilleri representing Great Britain won. His win was a result of his huge dedication and the excellent mentoring he received from the GB Master Sommelier community. Read his recollections on page 6.

GRAND CHAPITRE, MARLOW 2015



The 2015 Grand Chapitre was another wonderful event – with great menus and trips providing a weekend of cultural interest, culinary and vinous excellence and, most of all, great camaraderie. Relive the various activities by reading about it on page 8.

OMGD DINNER AT THE SWISS EMBASSY



Members of the Chaîne had the privilege of being invited into the home of the Ambassador of Switzerland, Chevalier d'Honneur, Dominik Furgler, and his wife, Dame de la Chaîne, Hayam Furgler, and you can read all about the amazing evening on page 19.

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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 Edwina Morris 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



As we look forward to 2016 there are many exciting events in our calendar and I am confident that it will prove to be a most enjoyable and rewarding one for you all.

First we have World Chaîne Day on 23 April. Chaîne bailliaiges throughout the world will hold events to help raise awareness of our organisation with a

special focus on getting the events on all kinds of social media and in the press. This will hopefully result in attracting new members. Our programme will be led by Anglia Bailliage who are holding a weekend event in Great Yarmouth.

This year the Chaîne's Young Chef Competition will celebrate its 40th anniversary. That's quite an achievement in a market place crowded with many competitions for chefs. I am delighted that, for the first time, this will be hosted here in Britain. It will run in parallel to our Grand Chapitre in Manchester, culminating in the awards ceremony on Saturday 1 October prior to the Gala Dinner. We look forward to welcoming the Competition President David Tetrault and his team to our shores.

Our ability to host the Competition has been made possible through the vision and enthusiasm of Bidvest who created a Supplier Partnership to help fund the event. My personal thanks on behalf of Chaîne GB go to Directors Andy Kemp and Andrew Roberts (see page 18 for details).

This year will see a mile marker as we upgrade our website and online capabilities. You will be able to make all of your Grand Chapitre bookings and payments completely online using most of the major credit cards, Paypal, etc.

Finally, I would like to report that your organisation is in excellent health with a notable growth in membership and in the number of events in which you were able to participate during the last year. My thanks to all the Bailliage leadership for this achievement. Let's keep this going. Please do give them all of your ideas and your active support.

Vive la Chaîne!

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Camaraderie *on camera*



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YOUNG SOMMELIERS FINALS 2015



© Bryan Charlton



© Bryan Charlton

Mathias – a winner Down Under

Marie Jones, Mathias Camilleri and Klaus Tritschler

The International Finals of the Young Sommelier Competition were held in Adelaide in September 2015. Great Britain was represented by Mathias Camilleri of Medlar Restaurant from London City Bailliage. He was supported there by our BD Philip Evins. His win was a result of his huge dedication and the excellent mentoring he received from the GB Master Sommelier community. The following are Mathias' reflections on his experiences.

After winning the UK Young Sommelier competition earlier in March 2015 I had the privilege to represent GB at the international competition in Adelaide, Australia.

It was my first time travelling to this part of the world and, although the main focus was not the tourism, I did manage to see a little of this incredible country thanks to the Chaîne des Rôtisseurs.

For anyone that has travelled to Australia I am sure they will recall how difficult jet lag can be and, for anyone that hasn't been, let me tell you – it is certainly TRUE! Jet lag and stress do not mix and my first priority was to therefore deal with my tiredness to be able to give me the best chance in the competition and, fortunately, the first day didn't have any activities scheduled so I could have a relaxing walk in the beautiful city of Adelaide.

The beginning of the competition took place on the second day and competitors started with the practical test. Three tables were set and we had three timed tasks to execute. The first was food and wine pairing, followed by a decantation of a red wine before finishing by opening a sparkling wine.

After that busy morning we then had the chance to visit probably the most iconic estate in all of Australia: Penfolds! A very informative visit of the vineyard and cellars was followed by a tasty lunch – one of the most memorable of the trip.

The second and last day of the competition arrived and it was probably one of the longest days of my life. We began the day with a theory paper, and continued with a blind tasting of four wines. Then came the excruciating wait to finally know which three lucky competitors were to be in the final. Luckily for me I was in the top three, which was a huge relief!

For the final, several tasks were organised such as a wine pairing, a decantation, the preparation of a cocktail, a blind tasting of one white wine, one red wine and four spirits, some questions to answer orally, and finally the pouring of a bottle of Champagne.

The tasks assigned were what, as a Sommelier, we do every day in our restaurants but having to undertake them during a public final made the tension so high that it would be easy to lose confidence in everything you are doing: the way you are talking, the way you are moving.

After each of the finalists were officially inducted into the Chaîne des Rôtisseurs the time came to announce the winner of the International Young Sommelier Competition 2015 during the last dinner.

It was with immense pride that I was awarded the honour of winning this amazing competition which had been challenging and emotional and was filled with unforgettable moments, meetings and the discovery of a country to which I intend to return.

Mathias Camilleri



© Clark Rodda



© Clark Rodda

Young Chef International Finals 2015

Striving for perfection...



'During my time in Budapest, I made friends that I will keep in contact with and experienced one of the most beautiful and interesting cities of the world'



Klaus Tritschler, Philip Evins, Joe Gould, Marie Jones and David Tetrault

Upon arriving at the Budapest Hotel Flamenco Danubius, I went straight to my room to find a personal welcome greeting on the TV and a fantastic view of the Gellert Hill skyline. Next I went to the hotel's restaurant for some dinner. What struck me most was how the savoury dishes were so very rich and high in salt. The sweet dishes were the extreme opposite. The waiter was very friendly and gave me a crash course in Hungarian to help me get by for the week.

Since I had arrived a day earlier than most of my fellow competitors, I had a full 10 hours to myself before the introduction dinner that night. I met up with my mentor at the top of the hill and we tracked down a few traditional delicacies such as ice creams, skilfully carved into rose flowers in a variety of colours, and sweet hollow cakes cooked on a fast spinning spit over an open flame (these were of course, completely drenched in spices, sticky sugar and caramelized nuts).

On the evening of day one we met all of the contestants and had dinner together. The plan for the week and the actual competition structure was explained. Other caveats were also pointed out, such as, the importance of the intricate scoring system.

What ensued was a great week of nights out, sightseeing, sampling authentic foods,

local wine, team building and networking. Despite a constant influx of new sights, sounds and people to meet, an undertone of nerves from the approaching competition day never disappeared.

Competition day was a stressful experience but also a real eye opener. The main take away realisation for me was that the general standard amongst young chefs is far higher than I had ever known and the level of passion spanning across a huge range of styles and continents was inspiring. This is a great time to be in the hospitality industry.

During my time in Budapest, I made friends that I will keep in contact with and experienced one of the most beautiful and interesting cities of the world – but, most importantly, I returned more passionate and determined than ever. I was then privileged to have a stage under Chef Proprietor Christian Jurgens in his three Michelin-starred restaurant in SeeHotel Uberfahrt in Bavaria.

When I arrived at the staff accommodation complex, my initial thought was that there may have been a mistranslation with the taxi driver and I was in fact at a hotel. The purpose-built complex consisted of four buildings, each with four floors, facilitating a total of 180 rooms, surrounded by immaculate gardens and patios. Each room consisted of a kitchen, bathroom, living room, bedroom and balcony. I was amazed at the lengths the company had gone to, to provide the staff with such a high standard of accommodation. This all became clearer as the week progressed.

The journey to work only takes 10 minutes by car. In those 10 minutes I realised, without that staff block, you simply could not get staff to work around here. On one side of the village is a vast natural lake surrounded by snowy mountains. On the other, are sweeping fields and farms as far as the eye can see. The village itself is picturesque but simple. The village shops and buildings all had a distinct 'log cabin in the woods' feel to them.

The all-electric kitchen is a masterpiece. It is a big space, yet, not a square inch is wasted and every single piece of equipment is

of the highest quality and in perfect working order. The larder and pastry sections looked and worked in a way that I was familiar with. The meat and fish sections were separate and each had their own garnish sections. The most noticeable difference in terms of service was the fact that the food was plated on the sections by the team, not on the pass and brought to the front for inspection by Christian Jurgens. This allowed for far more intricate plating as there were often 5 or 6 chefs dressing on one section at a time. Christian would run service from the front and move the chefs around the kitchen from section to section as the flow of service passed through the kitchen. One chef stays on each section for the duration of service and the rest all move around to wherever is busiest at any given moment.

It must have been a logistical nightmare to get the service system to the point that I witnessed. But what I saw, although completely alien to me at first, was like watching a perfectly choreographed dance.

The week was intense from the first minute to the last. It was only when sipping coffee at the village café before my return taxi arrived, that it dawned on me just how much had happened in one week. Although cooking on all sections in service at a three Michelin-star level and cooking three of my own dishes for the chef were privileges I am proud to have earned, the real reason the whole experience will push my career forward is a conclusion I realised when looking back at everything I saw and tasted: As a young chef with eyes on the future, three Michelin stars is an illusive and mysterious goal that has no agreed criteria and no guidelines on what is required to obtain it. It's almost as if, only a select few lucky chefs will ever have the ability and know how to ever be in with a chance.

After my 'three star week', I still believe in the majority of this sentiment. However, with enough belief and hard work I now believe it is reachable. The thing is... literally everything, must be perfect.

Joe Gould, Sous Chef – Lainston House





Grand Chapitre – Marlow 2015

CASTLES, CHATEAUX AND A TRIP DOWN THE THAMES



Our base for the Grand Chapitre 2015 was Danesfield House Hotel & Spa. Located just outside picturesque Marlow, the Hotel is built on a plateau with commanding views over the Thames. The weekend's events began with a trip to Windsor and a tour of the Castle on Thursday 1 October 2015 before a brief return to Danesfield House prior to a Dîner Amical in the world famous Cliveden House, previously home of the Astor family, and now in the ownership of The National Trust. Once everyone had arrived, the beauty of Cliveden House was revealed. Having recently undergone extensive refurbishment the surroundings and food on offer were appropriately rich and glamorous. The reception took place in the superb and recently re-gilded French Dining room, a Grade 1 listed room! After a wonderful potted history of Cliveden given by the General Manager, Maître Hotelier Sue Williams, we settled down to dinner in the stunning décor of the Andre Garret restaurant. A very classy evening altogether.

Next morning a smaller group of La Chaîne members visited Waddesdon Manor, home of Baron Eric de Rothschild, in the autumnal sunshine. Waddesdon is one of England's finest homes. Our small private tours enabled us to hear about and view Waddesdon's many treasures. The vision of the Rothschilds over generations is breath-taking and reminiscent of a chateau

one might find in the Loire. The manor is both traditional and modern with an emphasis on light but, as we all know, light can also be very damaging. The National Trust, which now is responsible for the Manor, has considered this issue and special blinds are being installed so that visitors are able to enjoy the light whilst the Collection is still protected. There is a wonderful story of Queen Victoria having once invited herself to Waddesdon to see the gardens and then deciding not to leave when she discovered the lighting there.

Art lovers will not be disappointed with the Collection – Dutch masters rub shoulders with English masters including Reynolds and Gainsborough – in amongst Savonnerie carpets, tapestries, furniture and Sèvres ceramics.

Being a gorgeous day many of those attending chose to undertake a further tour of the gardens and historic aviary; the parterre garden being considered a fine example of the art. The final part of the visit was to the Manor's cellars – and Oh! What cellars! Ten thousand bottles of wine dating back to the 19th century are kept and those attending were fortunate to have a tasting of wines from various parts of the world.

A truly incredible day at a wonderful national treasure!



Photographer: John Freeman
Royal Collection Trust / © Her Majesty Queen Elizabeth II 2014



In the evening the Welcome dinner at Danesfield House saw those gathered entertained by the General Manager, Maître Hôte Anthony Cox and his Executive Chef Billy Reid. The 2013 Klein Constantia, a Cape Classique Brut, was served in the Great Hall with its majestic fireplace together with a selection of canapes including a tartare of scallops, coriander and pink grapefruit, a fine Duck Confit and a parfait of foie gras and chicken livers accompanied by a Montbazillac jelly.

Dinner took place in the magnificent Versailles Room which had been beautifully decorated with floral arrangements, created by Frances Griffiths, and subdued lighting. The repast commenced with a Tartare of Organic Salmon matched with a Pinot Gris from the Awatere Valley which worked well especially because of the hint of lime in the wine.

A Woodland Mushroom Veloute accompanied by a Caviar Cream and Truffle Oil followed and was lush and velvety as a veloute should be. Scottish Fillet of Beef paired with Chateau Cissac came next before the cheese course was served with a 2011 Les Haut de Pez from St Estephe. The wine worked especially well with the local Wigmore, Waterloo and Sussex White cheeses!

The final wine of the evening came from the well-known negociant, Chapoutier, and was quite simply a show stopper! The Banyule 2012 is lusciously sweet and was perfectly paired with the stunning Dark Chocolate and Cherry Torte, with a Cherry Ripple. If it had been

possible guests would have been lining up for more!

Saturday morning saw the weather remain fine and a number of members of the Chaîne made their way to picturesque Henley-on-Thames and to the Town Hall for this year's induction ceremony. Those present were privileged to have as our Inducting Officer Ari Arvonen, Bailli Délégué de Finlande and Membre du Conseil Magistral. A friendly, welcoming event attended by the Mayor of Henley who made reference to her chain of office being somewhat overshadowed by the various regalia on display amongst the various ranks of the Chaîne present that morning!

Continued on page 14...



‘The surroundings and food on offer were appropriately rich and glamorous’



Countrywide *with the Chaîne*

Remember, remember the 5th of November

Remember, remember the 5th of November. This will be no difficulty for the Solent members and guests who attended a wonderful black tie dinner at Restaurant27, Southsea on Guy Fawkes Night. There were memorable culinary fireworks in the tasting menu prepared by chef patron Kevin Bingham, who describes his cooking as 'Global French' and of particular note were the sea bass and lamb, but that would be to underplay the enjoyment of the potato blini with Var salmon, smoked yoghurt and caviar, the two desserts and the cheese!

Kevin, who previously worked at Manleys in Storrington, The Horn of Plenty in Tavistock as well as Montparnasse in Southsea, welcomed us with a complimentary glass of sparkling rose and with some tasty and unusual canapes including a twist on 'bacon and eggs' with a soft quail's egg and a small piece of streaky bacon! Some exquisite petit fours completed the culinary feast, all served in small quantities, together with superbly matching wines.

We were able to welcome to Solent for the first time Elaine and Nigel Hicks who have transferred from Abu Dhabi and we were joined by Chaîne members from other bailliages with their guests. This was a sparkling evening of food, wine and company upholding the best traditions of the Chaîne.

Jerry Maw



WESSEX FESTIVE DINNER AT THE VINEYARD, STOCKCROSS



There was a record turnout for this popular Wessex venue, with members attending from no less than seven other Bailliages. It was a great pleasure to welcome Michel and Heike Cottray from the Bailliage of Paris – both Bailli Délégués Honoraire.

During pre-dinner drinks members were treated to a demonstration and sampling of Jamon Iberico (special Spanish cured ham) by Spanish Ham Master and Chevalier, José Sol. José does these ham carvings all over the country and everyone felt privileged to be able to taste this special product, especially when matched with Manzanilla as it is in Spain.

The California Room was looking very festive as members entered for dinner, enhanced by beautiful table decorations created by Frances Griffiths. Diners were welcomed by Maître Hôtelier, Marwan Hemchouai. It was a pleasure

that Officier Maître Rôtisseur and Executive Chef, Daniel Galmiche, was able to join members for dinner whilst still managing to keep an eye on what was happening in the kitchen. This was borne out by the sumptuous meal that was served – in particular the main course of Rump of Cornish Marsh Lamb, Pommes Fondant, Hispi Cabbage, Carrot Purée and Lamb Jus. The Cune Reserva Rioja matched with it was widely appreciated.

During the course of the evening a raffle was held for the Chaîne charity, The Clink, with some excellent prizes – the top two donated by The Vineyard, with a generous £1000 being raised as a result!

Lots of fond goodbyes at the end of a thoroughly enjoyable evening and a great start to the Festive Season.

Janet Evins



Janet Evins, Andrew Gosling, Vicki Hallam, Tim Seward and Max Uyanik

WESSEX BBQ LUNCH AT CLIFF HOUSE HOTEL

Rain didn't stop play at the Wessex BBQ lunch at Cliff House as the rain poured down! The staff seamlessly dealt with the vagaries of an English summer by rigging up their outdoor cooking with a shelter and we had the exclusive use of the hotel looking out on the garden.

This was the first Wessex event at this gem of a boutique hotel, owned by Maître Restaurateur, Andrew Gosling. It was he, and Maître Hôteleur Tim Seward, who welcomed everyone. Andrew runs one of arguably the best catering companies in the UK (The Food Show) and he brought chef Max Uyanik down from London to help Chef Alex King prepare the feast.

Max had worked his magic and, as always, the canapés, accompanied by a Prosecco Brut, were amazing!

For the barbecue there was a traditional seafood paella with langoustine, chorizo, tiger prawns, mussels and squid. There was also more common English barbecue fare of chicken, pork sausages with crispy onion rings, corn on the cob, mushrooms and skewers of char-grilled vegetables. All this plus a choice of delicious salads. Wines were a Pinot Grigio Vigneto Cantaarelle Le Vigne and a Rioja Crianza, Marques de Arienzo.

Dessert was a 'build-your-own' Eton Mess with red fruits, meringue and cream or a Verrine of passion fruit and mango trifles with fruit caviars.

It was a very enjoyable way to pass a wet afternoon and some were having such a good time that they didn't leave until midnight!

Janet Evins

WESSEX DINNER AT THE CAMBIUM RESTAURANT, CAREY'S MANOR HOTEL, BROCKENHURST, NEW FOREST

'If you go down to the woods today you're sure of a big surprise' – that is if you haven't yet visited the Cambium Restaurant at Carey's Manor Hotel.

The last visit Wessex Bailliage made to Carey's Manor was for dinner in the Thai Zen Spa Restaurant. This is a hotel with several dining rooms and so it was a privilege to have the exclusive use of the newly renovated Cambium Restaurant.

Maître Hôteleur and Operations Director, James Hiley-Jones, welcomed everyone and described how the inspiration for the design came from the New Forest itself. The restaurant is beautiful and stylish with oak-leaf golden screens, hand-painted trees adorning the walls and touches of moss and wood.

The seating arrangement, using the curved banquettes and smaller than usual tables, made for an unusually



Santé du Chef

intimate ambiance, which was clearly enjoyed by members.

It was clear that everyone was 'sure of a treat with lots of wonderful things to eat'. Executive Chef, Paul Peter, produced an interesting and delicious menu starting with scallops with char-grilled celeriac, pear, roasted hazelnuts and celery cress. This was matched with a Huia, Marlborough, Pinot Gris 2011. Next came smoked ham hock, ginger bread, baked apple, apple salad and port dressing served with Valdivieso, Lontue Valley, Single Valley Pinot Noir 2012. This was followed by a fish course featuring cod with coconut and cauliflower. The main of fillet and slow braised cheek with

horseradish was divine, especially matched with Chateau Viramiere, St Emilion Grand Cru 2010, as was the dessert of a pistachio crème brûlée, blackberries and candied pistachios served with Royal Tokai, Blue Label Aszu 5 Puttonyos 2008. Nectar, indeed!

The hotel is hoping to earn a third AA rosette and, judging by this exciting gastronomic experience, it can't be far away! By the end of the evening there were a lot of 'tired but happy teddy bears'!

Janet Evins

(With apologies to Jimmy Kennedy)

Scotland's Hebridean Adventure



Callanish

Until recently the cuisine of Scotland's rural hotels has suffered a reputation for boosting sales of Gaviscon but these days it is generally held that a decent meal can be had, even in the remotest spots.

The Chaîne Ecosse decided to put this theory to the test. On the July 2015 Bank Holiday a pan-European crew gathered at the Seaforth Pub and Restaurant beside the Ullapool Ferry Terminal. This inn boasts award winning fish and chips – which did not disappoint! There are other good eateries in Ullapool but cognoscenti travel 30 scenic minutes north to the Summer Isles Hotel at Achalitibuie. Their Head Chef won 'Young Highland Chef of the Year' in 2013 and he has not lost his touch.

Our destination was the isle of Lewis. Chaïnistas topped contentedly as the ferry slid past the sea-girt hills of Assynt and across the azure billows to glide into Stornoway in the gloaming. Then ashore for a tasty supper at the Caberfaidh Hotel from which we sallied forth the next morning after a pleasingly unhealthy breakfast to

stroll the streets and harbour of this former centre of the herring fishing industry. Above us seagulls wheeled, their eldritch cries unheard above the prattle of les Dames de la C. Then on to the bus where Roddy, our trusty driver, and Chris, our engaging guide, steered us on a circular trip to the Calanais Standing Stones, Dun Caroway Broch and the Black House Village in Gairrannan.

An interesting and memorable day! Dinner wasn't half bad either; the Caberfaidh sports 4 stars but our prandial spread would have done credit to any 5 star establishment.

Next day, we bussed to Harris, scenic as Stornoway but craggy and stark – a thin skin of peat barely covering hard rock. We stopped to hear

the gory history behind the ancient tombs of St Clements Church then walked round the nearby harbour before a lunch at the Rodel Hotel, which does a very drinkable St Clements Mocktail (even better enlivened by vodka). The highlight of Harris was the stunning Horgebost beach. Here, High Heid Yin Philip lost his specs. The entire party retraced his footsteps along the pristine sands but inexplicably the specs had vanished without trace. Was a myopic mermaid to blame?

We stayed overnight at the pleasant Harris Hotel in Tarbert and walked down to the harbour shop in traditional horizontal rain to buy some tweed and to have a look at the new Harris Distillery, currently producing pretty good gin while the whisky matures. Next day, some stayed on for a trip to St Kilda but most took the ferry to the mainland having established that, in Lewis and Harris at least, Chaîne members may eat and drink as well as anywhere. However we are thorough and plans are afoot for further Hebridean research...

William Bruce

Historical legend at Callanish

The ancient legends passed down in long winter nights by the peat fire include the exploits of a yellow-maned pixie who played evil tricks on good folk. He was called Bart and some believe that the word 'brat' is a corruption of his name. The pictured Callanish stone, which is said to represent this pest, bears an uncanny resemblance to Bart Simpson and one wonders whether the creators of *The Simpsons* were aware of this legend.



CHILTERN'S INAUGURAL LUNCH



Our Inaugural Lunch at Forbury's restaurant in Reading was a sell out.

Members of the new Chilterns Bailliage, their guests, and members from other Bailliages, all assembled for lunch at Vice Consellier Culinaire Xavier Bellego's modern French restaurant.

Bailli Barney Quinn opened the proceedings and welcomed everyone to the Bailliage's first lunch.

With champagne and canapés, a bouillabaisse

terrines, roe deer and, naturally, crepes suzette for dessert, all complimented by wines carefully chosen and matched by Xavier from his extensive cellar, Chaîne Chilterns began their gastronomic journey in style!

During the lunch a raffle raised £500 for the Chaîne's charity, The Clink.

The Bailliage already has a great calendar of events arranged for 2016 – come and join us!

Andy McGuinness



LONDON Highlights



July saw a trip to the Carlton Club where plenty of Champagne was consumed before October saw members visit, for the first time, the Stafford Hotel, where newly anointed Chaîne professional member Carlos Martinez organised an incredible menu. December saw a welcome return to the beautifully decorated Mosimanns, and a suitable finale to the year, with what has become our amazing annual luncheon.

- 1 Lesley Gray, Cassandra Charles-Bagott and Philipp Mosimann
- 2 Jean Knowles, Annalise Coady, Cassandra Charles-Bagott and Carol Blake drinking their usual tippie of Champagne at the Carlton Club, St James, London
- 3 Bernard Delomenie, John Venters, Marcelle Rogers, Francine Delomenie
- 4 Graham Wheeler introducing a fellow member from our Bangalore Bailliage in India, Devesh R. Agarwal
- 5 Carlos Martinez, who has recently become a London Bailliage professional member, organised the most incredible menu for our first visit

Cassandra Charles-Bagott

REACH FOR THE SKY DINNER A London City event at the RAF Club

On the initiative of Chevalier, Flight Lieutenant James Clayton we were delighted to join our flying members for a Black Tie dinner in this elegant club sitting on Piccadilly overlooking Green Park and the Bomber Command Memorial. The listed building has been home to the Club since 1922. Just entering the building gave a feel for the history of the RAF as one strolled through the spectacular art and Badge collection.

Our evening started with drinks and canapés in the Churchill Bar on the ground floor before processing upstairs to the ballroom for dinner. Chevalier, Captain Wally Epton introduced our

guest that evening, Air Commodore Rick Peacock-Edwards, Deputy Chairman of the Trustees. On this 75th Anniversary of the Battle of Britain, Rick regaled us with stories of his father who was a fighter pilot in the Battle, before going on to some of his own escapades as a fighter pilot 30 years later during the Cold War years.

Club Secretary and General Manager, Maître Hôte Miles Pooley and his team created a menu reflecting early autumn produce with strong but subtle flavours, matched with beautiful wines. Per Ardua ad Astra!





Ari Arivonen & Philip Evins

Grand Chapitre – Marlow 2015

... Continued from page 9

Saturday afternoon gave delegates the chance to draw breath and take a gentle river cruise with tea. Yet again we had the benefit of beautiful weather – quite extraordinary at this point in the year – before it was time to change into evening wear in readiness for the Gala Dinner at the spectacular Stoke Park Club in Stoke Poges. Maître Hôte Giammario Ragnoli and Maître Rôtisseur Chris Wheeler (Executive Chef) were the hosts for this stunning evening which began with some English sparkling wine in the form of Hattingley Valley Brut from Hampshire accompanied by six different canapes.

The meal began with a delicate amuse bouche served with the San Michele, Roero Arneis 2014 before the revelries truly got underway. The five courses that followed were all elegant and enticing in their own ways: Roasted duck breast served with an apple and celeriac rosti and calvados jus matched by the 2010 Julicher, 99 Rows, Pinot Noir from Martinborough; Pan fried Pavé of Sea Bass 'Escabeche' with the 2013 Chablis from Domaine Laroche then the main course of Cannon of Lamb with Windsor Ale low-braised Osso Bucco.

An intriguing and powerful pairing came in the form of the twice-baked Golden Cross Goat's Cheese Souffle with Walnut Ice Cream that was enhanced by the Henriques & Henriques 10 year old Madeira and dessert in the form of a Bitter Chocolate Delice and Passion Fruit Liquid Centre served with a Zuccardi Malamado from Mendoza. The final flourish came in the form of a Chocolate Card – with the Chaîne logo emblazoned on it – to accompany traditional tea and coffee.

The Chapitre came to an appropriately relaxed conclusion with lunch at the renowned The Hind's Head at Bray, a Michelin-

starred inn which is part of Heston Blumenthal's group of restaurants. We enjoyed a truly British meal of 'pie and pud' but that is not doing it justice! The Chicken, Ham and Leek pie with Mustard Cream and mashed potato was a sight to behold. The pie was almost spherical and many comments were made on how the team had made it so. Our pud initially appeared to be a Mille Feuille, however, there was no pastry or custard! Instead, sliced Poached Plums served as the base with Yogurt drops above and shredded Orange Marmalade sprinkled on the top with a sherry ice cream.

As forks were laid down friends, both old and new, bid adieu to the marvels of Marlow and looked forward eagerly to the magnificent Manchester in 2016!

Edwina Morris



UTTERLY UNFORGETTABLE UPPSALA

Flying into Stockholm's Arlanda airport and turning left, instead of right, you very soon arrive in the historic city of Uppsala. This centre of learning, which has Scandinavia's oldest university founded in 1477 within its borders, has produced world class doctors, scientists and engineers. The three best known to us are, of course: botanist Carl Linnaeus, whose biological naming system is in daily use around the world 300 years after its creation, Anders Celsius, who enjoyed knowing how hot things were, and, finally, Anders Angstrom who knew how to measure extremely small things. In more recent times we think of Uppsala as the home of Dag Hammarskjöld, the diplomat and author, and it is said that he used to play in Uppsala Castle as a boy.

We were gathered there for the Grand Chapître of the Bailliage of Sweden and it was a sheer delight to be back amongst so many friends and to be so warmly welcomed by Bailli Delegue Carl Wachtmeister and his wife Anna. The local Bailli is Marie-Louise Kjellberg, whom we all know well, a regular visitor to our own Grand Chapîtres.

The program included visits to the city's major buildings comprising the largest cathedral in Scandinavia and an outstanding visit to the Carl Linnaeus farm in Harmaby. At the latter location



Induction group at Uppsala Castle

we were educated, entertained and teased, by a modern day Linnaeus, before taking lunch in the farmhouse.

I had the honour of being the Inducting Officer at the ceremony held in the 500 year old Uppsala Castle, where one of our inductees was the Governor of the Province. After the ceremony it was off to the Orangerie in the Botanical Gardens for a superb Gala Dinner.

The easy understanding, similar values, and humour, plus the warmth between our two nations, always makes for a wonderful time. Thanks go to Carl Wachtmeister and the whole team for an unforgettable experience.



Carl Linnaeus

Palm Beach Sunshine

Sunshine, both literally and figuratively. Imagine a menu titled Farms and Rivers of France – four lucky members from Wessex joined members of Palm Beach Bailliage and Bailli Melisande Wolff for this superb dinner at the Ibis Country Club. Canapés in the kitchen with Chef took the form of an edible model farm – even edible soil!

The six course menu that followed included regional recipes from the rivers Rhône, Loire, Gironde, Rhine, Isere and Seyne, all matched with first class wines. These included Château d'Yquem 1998 with Seared Duck Fois Gras on Mango Tatin and Cêpes stuffed Quail with Château Lafite-Rothschild 1975.

Other guests included Bailli Provincial South East Charles Radlauer and Bailli of Greater Miami Nancy Radlauer.

Travelling as part of the Chaîne invariably demonstrates that good recipes and good wines equally travel well – especially when topped with a generous portion of camaraderie!

Bon appetit!



Janet Evins, Christine Wallage, Philip Evins, Melisande Wolff and Norman Wallage

55th Grand Chapitre, Manchester

28 September – 2 October 2016



Quarry Bank Mill



MediaCityUK

Welcome to Manchester, one of the UK's largest and most full-bodied cities. Britain's 'second city' bursts with sights, sound and flavours; from its own corner of the north west of England and from all over the world.

Famous for its art galleries, nightspots and concert halls such as the Bridgewater Hall (home of three world-class orchestras), Manchester has also become a media capital in recent years with the opening of MediaCityUK at Salford Quays. MediaCityUK is a major television centre

and concert venue, and is home to ITV and BBC News.

Manchester is just two hours from London by train or air, with direct connections to 130 cities worldwide. It is also easily reached by car.

Attendees will have opportunities to visit some of the exciting sights and attractions the city has to offer. Dinners have been arranged at some of the top restaurants in the north west region.

This year's attendees will be staying in the breathtaking Midland Hotel, in

the centre of Manchester. In its 100 year history the hotel, built for the Midland Railway, has played host to kings, queens, presidents, prime ministers and rock stars.

It's also perfect for you, our culinary royalty, as it's right at the heart of the city centre's sights, restaurants and shops.

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.



Highlights of the Grand Chapitre will include visits to the stunning Chatsworth House, home of the Dukes of Devonshire, Quarry Bank Mill, the BBC Media Centre in Salford Quays and a walking tour of the city centre.

Venues for dinners include the new 'Baby Grand' King Street Townhouse, The Mere Hotel and Golf Resort in Knutsford, together with fireworks, the Manchester Town Hall and finally the Midland Hotel.



Chatsworth House



Midland Hotel, Manchester



Camaraderie *on camera*



Lisa Diefenderfer & Alan MacDonald



Tony & Helen Wernham



Monika & Mark Kalenberg



Dennis & Kathy Shay



Rachel McGuinness, Frances Griffiths and Susan Attard



David Edwards, Carole & Ian Simpson



Simon & Elly Moore



Marcelle Rogers, Elaine McGregor, Leslie Cuthbert



Samantha Hampson, Sheila Douglas



Andrew Gostling, Andy & Hazel Kemp



Takahashi Suzuki and Steve Eagle

© Katarina Järvinen

Taking a collaborative approach to driving skills development in the sector



Andy Kemp, Bidvest Foodservice Group Sales and Marketing Director



It is truly inspirational to see so many people in the industry come together each year for the Young Chef Competition'

2016 is an incredibly exciting year with the Chaîne hosting the 40th International Young Chef Finals in the UK. An ambitious and innovative programme is planned in the run up to October when hundreds of international Chaîne members will descend upon Manchester for what is sure to be a memorable Grand Chapitre. Making this anniversary year even more special, the Chaîne is delighted to announce a new strategic partnership with Bidvest Foodservice – together with many of its suppliers –, whose own forward-thinking approach to innovation in the Industry has led the leading foodservice company to join the effort to seek a solution to the challenge of skills development in the Industry alongside us. Chaîne member and Bidvest Foodservice Group Sales and Marketing Director Andy Kemp explains more:

'Having been involved personally with the Chaîne for a number of years, and witnessed first-hand the dedication and passion the Young Chef Competitors exhibit, I felt it would be a great opportunity for Bidvest Foodservice and a number of our suppliers to get involved with the International Final, whilst they are being held in Britain this year. Of course, we are all extremely pleased to be involved, as this competition creates an important platform to promote the

industry and drive awareness of the incredible opportunities that exist within it for bright young people. Britain leads the way on the global foodie scene but we'll only keep our number one position if we attract fresh blood; The Chaîne International Competitions have a key part to play in this endeavour.

'It is truly inspirational to see so many people in the industry come together each year for the Young Chef Competition. Throughout the year, the GB competitors will be given access to some of the best chefs in the world (many of whom work in Britain). They will be mentored and tutored to achieve a level of skill and knowledge that belie their young ages and, as importantly, chefs from establishments up and down the country offer their time and resources to help promote learning and development in Hospitality. It is truly a collaborative effort.

'It is this innovative approach to skills development that makes the Chaîne a perfect partner for Bidvest Foodservice and the key suppliers we have partnered with. We pride ourselves on our ability to provide new solutions to customer challenges; solutions that are a step ahead of the competition while genuinely providing value – something that is only possible through the great relationship

that we have with our customers and suppliers alike. This is why we look forward to collaborating and becoming truly integrated into the Chaîne community, which we feel is a mirror image of our values of driving excellence and quality across the Hospitality Industry.'

Bidvest Foodservice would like to thank its supplier partners:

*Britvic
Coca-Cola
Diversey
Five Star Fish
Innocent
Kellogg's
Kelly's Icecream
Mars
McCain
Mondelez
Pepsico
Premier Foods
The Authentic Food
Company
Tetley
Tilda
United Biscuits
Whitby Seafoods*



Elaine Mosimann and Hyam Furgler



An Alpine Adventure OMGD Dinner at the Swiss Embassy



The Ambassador of Switzerland, Chevalier d'Honneur, Dominik Furgler and his wife, Dame de la Chaîne, Hayam Furgler, invited members of London City Bailliage and others into their home, the Swiss Ambassador's Residence in Bryanston Square, late in January. Guests included Swiss members now resident in Britain and even one Swiss member, Maria Lutring, who made the journey from Bern especially for the occasion.

The evening's festivities began with a reception involving glasses of Apologia Brut which provided an excellent match to the fresh, light, canapes including salmon blinis and cherry tomatoes filled with basil.

We were then summoned upstairs, to dinner, by a large cow bell, and its resounding clang, which would be a regular feature throughout the evening!

The menu had been put together by Officier Maître Restaurateur Philipp Mossimann and his team from Mosimann International and amounted to a journey through the cantons of Switzerland from Ticino to Lucerne, Berne, Jura and ending in Zug.

Before we began we had the pleasure of hearing from Johanna Dayer from Valais Mundi wines who introduced the first two wines we would have and proceeded to educate us throughout the evening before each new wine was served. This was certainly of benefit given that all the wines were from Switzerland a wine making region that many present were not familiar.

The repast commenced with a Parfait of Chicken Liver, Pistachio Brioche and confit of red shallot that were matched by a complex wine a blend of Petite Arvine, Humagne Blanche and Amigne - three indigenous Swiss grape varieties that were new to most of the assembled throng.

Poached Quenelles of Pike 'Palace Hotel' followed with a single varietal Petite Arvine Reserve then came a super dish Grilled Veal Loin with Fresh Chanterelles, Sauteed Poppy Seed flavoured Spatzli and Market Vegetables coupled with an outstanding wine the Valais Mundi ELECTUS 2010. Electus is a cuvée made from Cornalin, Humagne Rouge, Cabernet Sauvignon, Syrah, Diolinoir, Merlot and Cabernet Franc

'The great man himself, Anton Mosimann, Grand Officier Maître Rôtisseur, was on hand to ensure that his famous ice cream was as delicious as ever'

grapes. It is described as 'enigmatic and irresistibly harmonious' and that proved absolutely accurate in terms of its accompaniment to the veal. Electus originates from the Swiss part of the Rhône Valley and the Valais vineyards are shaped by the contours of an Alpine valley.

Next came that king amongst mountain cheeses, Vacherin Mont D'Or, before an airy Kirsch 'Torte' with Anton's favourite Honey Ice Cream. Fortunately the great man himself, Anton Mosimann, Grand Officier Maître Rôtisseur, was on hand to ensure that his famous ice cream was as delicious as ever. Equally sweet was the accompanying wine Grain de Malice 2011.

The evening ended with a round of toasts and thunderous applause firstly to our hosts for the evening and then to the marvellous brigade that had looked after us so well. It was without doubt another ambassadorial coup by the Chaîne.

Leslie Cuthbert



Event images © Marc Mordant Photography

40th Concours International des Jeunes Chefs Rotisseurs

We are privileged and delighted to host the 40th running of the Chaîne's Young Chef Competition in Manchester under the leadership of Competition President David Tetrault.

This will run alongside our Grand Chapitre. The two events come together on Saturday 1 October at an Award Ceremony in the Trafford Suite of the Midland Hotel. Following the awards, both the young chefs and other new members of the Chaîne will be inducted. Be there to congratulate the winners, then see the dishes they produced, over drinks, before we all join for a fabulous Gala Dinner in the Alexandra Suite.



David Tetrault, Competition President



The Midland Hotel

Diary Dates

Make a note of these dates in your diary.

Young Sommeliers Finals

1 March 2016

Young Chefs Finals

3 March 2016

Awards Dinner, The Dorchester

18 March 2016

OMGD Wine Dinner

8 July 2016

57th Grand Chapitre, Manchester

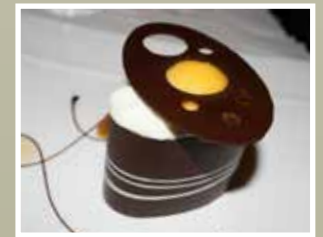
28 Sept-2 Oct 2016

40th Concours International des Jeunes Chefs Rotisseurs

30 September 2016

OMGD Wine Dinner

30 November 2016



Chaîne GB Online Editor



Edwina Morris has been appointed Chaîne GB Online Editor. This role encompasses collecting, creating and posting articles both on the Chaîne GB's website and submitting articles and photos to Paris, in addition to maintaining our Facebook activity. She will be working closely with both Caroline Hole-Jones and Leslie Cuthbert. Concurrently, Cassandra Charles-Bagott will take responsibility for Chaîne GB Twitter activity.



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