

WINTER 2017

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

2016 YOUNG CHEF INTERNATIONAL FINALS
Supporting young chefs and next generation talent

GRAND CHAPITRE 2016
Highlights from Manchester

OMGD DOMAINE DE CHEVALIER
45 degrees north

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In this issue...

2016 YOUNG CHEF INTERNATIONAL FINALS



Read about the first occasion when Britain hosted the final of this amazing competition and discover who took the gold, silver and bronze medals. Taking place in Manchester, alongside the Grand Chapitre, this was a hard fought, challenging contest with an impressive standard on display from the 24 different countries represented.

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DOMAINE DE CHEVALIER – ROUX AT THE LANDAU



Cover image and above © Clay McLachlan

Members of the OMDG were incredibly fortunate to meet and listen to proprietor and winemaker Olivier Bernard at this glorious event and were even more fortunate to taste a number of his superb wines. Taking place within the Roux at the Landau restaurant in the Langham Hotel in London, M. Bernard explained his theory about why 45 degrees north is such an important latitude in the production of great wines.

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ChaîneGB



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If you would like to promote a Bailliage event, or you have any news or photos you would like posted on the Chaîne Facebook page, email them, together with a brief outline, to the online editor 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



Since the last newsletter we have enjoyed a highly successful hosting of the International Young Chef Competition running in conjunction with our Grand Chapitre in Manchester. It was pleasing to see a record turn out of about 300 members at the Gala Dinner. My particular thanks to Vic Laws, David Edwards and Daniel Ayton

for the contributions they made to ensure the success of the Competition. My special thanks to Andy Kemp and Andrew Roberts for supporting us financially, without which we could not have hosted the Competition.

The great deal of co-operation and team work involved in this type of event demonstrates the powers of people who volunteer their time and talents, then work in harmony to achieve great results. I encourage you to think of volunteering to help your local Bailli and be part of growing the Chaîne in both numbers and quality.

Chaîne GB is in robust health with a growing membership – we set ourselves a target to grow by 15% each year and you

can help your Bailli achieve this locally. Also, we are financially secure. The range of different events arranged across the country is impressive. This gives you a wide choice of interesting things to do with like-minded people – not forgetting the memorable events held across the globe. Do remember that your membership is a worldwide membership.

It is a pleasure to welcome Steve Eagle as Bailli of Thames Valley Bailliage. My thanks to Susan Attard for her contribution to the Bailliage over the last six years.

I am sure that you are all looking forward to the Grand Chapitre returning to Edinburgh this summer. The team have planned a superb programme (more on the back page).

My warmest wishes to you all for the year ahead, and if not before, I look forward with pleasure to seeing you all at the Grand Chapitre.

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral

NEW APPOINTMENTS

Congratulations

New Bailli for Thames Valley Bailliage

Steve Eagle takes the leadership role as Bailli for Thames Valley Bailliage. He has been in the hospitality business for 40 years having initially trained as a chef at the Copthorne hotel in Crawley in 1976. After gaining hospitality management qualifications in Portsmouth he then moved to California where he developed a love of Mexican food. Travelling on to South Africa he spent 14 years as a hôtelier working across the country from top rated city centre hotels to wilderness resorts and game reserves.

Returning to the UK in 1995 he has subsequently spent the last 20 years in



educational institutions running catering contracts for Compass Group which has allowed him to exercise his passion for helping young colleagues develop their careers in cookery and food service.

Steve is a Fellow of the Institute of Hospitality and a member of the Reunion des Gastronomes.



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Camaraderie *on camera*



Jill & Peter Welsh



Andrew Gosling and Penny Spurr



Sheila & Philip Douglas and Charlotte Hayes



Maretta Williams, Valerie Lithgoe and Janet Neale



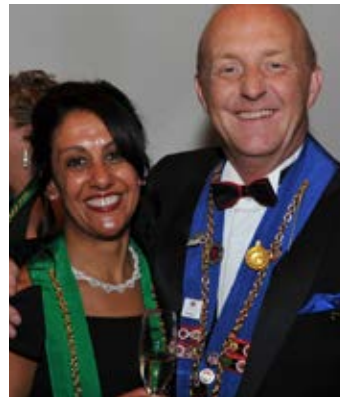
Takashi Suzuki, Steve Eagle, Barry Gubbins and Alvina English



David Edwards and
Frances & Charles Griffiths



Matthew Price and Philip Evins



Cassandra Charles-Bagott and
Daniel Ayton



Sandy & Reinund Pitz



Gail & Stephen Kincaid



Peter & Sandy Chiu, Stephen Goodwin & Marion Wolstencroft

2016 YOUNG CHEF INTERNATIONAL FINALS

Manchester



Germany's Christoph Eckert wins *Chaîne des Rôtisseurs International Young Chef of the Year 2016*



Germany's Christoph Eckert from Yachthafenresidenz Hohe Düne restaurant in Rostock-warnemünde was crowned the *Chaîne des Rôtisseurs International Young Chef of the Year 2016* during the Grand Chapitre of Grande-Bretagne in Manchester.

The Silver medal went to William Shane Mordido from New Zealand and Bronze to Mackenzie Ferguson of Canada. Mackenzie was also presented with the esteemed award for showcasing the best skills in the kitchen.

After winning the national title for Germany earlier this year, Christoph competed against leading young talent from 23 other countries, including the UK's own competitor, Jordan Kerridge from the South Lodge Hotel in Horsham. They were observed by international judges, chaired by David Tetrault, Bailli Delegue of Canada and Membre des Conseils d'Administration et Magistral, and including a number of internationally-recognised chefs.

Hosted at The Manchester College Fielden Campus, the International Young Chef Finals were

open to chefs aged 21-27 years who had previously won their regional, then national competitions. Competitors were presented with a 'Black Box' of previously unidentified, identical ingredients, provided by Bidvest Foodservice and a number of its supplier partners.

This year, the competitors had to use a few staple local ingredients including: rabbit, live crab, cooking apples and Cheddar cheese. After that, it was up to the individual chef to decide which other ingredients to use from the basket. Once the menus were created, the contestants weren't allowed to stray away from their planned dishes, in fact, the chefs ran the risk of losing marks if they added something that wasn't accounted for on their menu beforehand. The chefs worked under strictly controlled conditions and the judging panel even monitored waste produced, which was carefully checked before being thrown away.

With just 3.5 hours to prepare a three course menu, the competitors showcased an impressive level of skill under immense pressure. The standard at this year's contest, according to Philip Evins, Bailli Délégué de Grande Bretagne and Membre du Conseil Magistral, 'was one of the highest yet, and the menus produced were a true testament to the contestants' hard work and dedication.'

'Supporting young chefs and next generation talent remains a high priority for us. We're immensely proud to have held this competition for 40 years and hosting this year's International Finals in the UK for the first time was a landmark event for the *Chaîne des Rôtisseurs* in Britain.'

Vic Laws MBE, Committee Member, added: 'This event has been two years in the making and we couldn't have done it without the incredible support from The Manchester College and Bidvest Foodservice. It has helped to raise awareness of what the *Chaîne* is doing for young people, and with 10,000 job vacancies in the industry, it is just as important to show young chefs the great things they can achieve. The standard displayed at the Final was absolutely amazing.'

Helping to facilitate the event was Bidvest Foodservice, along with some of its supplier partners, whose sponsorship of *Chaîne des Rôtisseurs UK Young Chef Competition 2016*, as well as the International Finals, helped make holding the competition in the UK a possibility. The commitment is part of the company's aim to support the development of young and aspiring chefs in the UK. Andy Kemp, Bidvest Foodservice's Group Sales and Marketing Director said:



'With skill shortages in hospitality at an all-time high, it has never been so important to encourage and support the development of young talent. Having witnessed first-hand the dedication and passion the Young Chef Competitors exhibit, we're delighted to have joined forces with some of our key suppliers to support this initiative. The *Chaîne des Rôtisseurs* has a long-standing and successful approach to nurturing talent within the industry, which is why this partnership felt like such a natural step to take.'

Additional sponsors of the competition include industry partners, Le Cordon Bleu, Wüsthof, Bragard and Chef's Hat Inc. and Gaggenau.

Maxine Gunning, Head of Department for Service and Retail Industries at The Manchester College, said: 'It has been an honour to host the competition here at The Manchester College. Supporting the talent and aspirations of young people comes naturally to us and we hope our international visitors have spent an enjoyable and enriching time here. Congratulations to Christoph, whose skill and hard work has been evident throughout the competition. This has been a valuable experience and one our own students have enjoyed being part of – helping support in the kitchen, prepping the secret ingredients for the 'black boxes' and working front of house.'

'With skill shortages in hospitality at an all-time high, it has never been so important to encourage and support the development of young talent'





GB COMPETITOR SHINES AGAIN IN INTERNATIONAL YOUNG SOMMELIER AWARDS

GB's Romain Bourger from The Vineyard at Stockcross, Newbury, took second place in this year's International Finals of the Chaîne des Rôtisseurs' Young Sommelier 2016, hosted at Furstentum Hofkellerei, Vaduz, in the principality of Liechtenstein.

The competition took place at the end of August in Europe's smallest state. Liechtenstein has mountains, ski resorts, some banks, and of course vineyards – but no airport, no trains, no motorways, no military. However, it does have a most warm and welcoming people. Nobody exemplified this better than Bailli Delegue Daniel Jaggi. He and his team helped organise the competition and the Grand Chapitre which ran in parallel.

Competing against 15 other countries, Romain narrowly missed the top slot which he finally conceded to Michael Sheehan-

Stross of the USA. Having taken second place Emmanuel Cadieu of Australia was ranked third. The three top contestants were selected after a day and a half of very demanding tasks against the clock, and finally fought for the top rankings in front of a public audience, including Princess Marie of Liechtenstein, testing their mettle and ability to stay cool under immense pressure and scrutiny.

The young sommeliers were judged by high ranking Master Sommeliers from all over the world including: Brian Julyan, CEO, Court of Master Sommeliers, Brian Dawes MS, Frank Kammer MS and Simon Brecher MS.

It was a magical few days, in glorious sunshine, surrounded by vineyards, and the confidence and skills that the young sommeliers brought to the table was an

inspiration to us all. It is not easy to perform in public and in front of some of the most well-respected Master Sommeliers in the world. Members and supporters enjoyed a programme with a welcome dinner at the Michelin-starred Parkhotel Sonnenhof, followed by one at Torkel amidst the vines of the Princely winery and the Gala Dinner at the Vaduzer Saal. Congratulations Romain!

- 1st – Martin Sheehan-Stross, United States of America
- 2nd – Romain Bourger, Great Britain
- 3rd – Emmanuel Cadieu, Australia



Young Sommelier's race



Princess Marie of Liechtenstein, Romain Bourger & Catherine Snook



The Bottle Band



GRAND CHAPITRE 2016 — MANCHESTER —

*'Food without wine is a corpse;
wine without food is a ghost;
united and well matched they are
as body and soul, living partners'*

The Grand Chapitre 2016 in Manchester proved the truth of Monsieur Simon's wise words when those delegates attending were treated to some of the most perfectly matched succulent food and delicious wines over the course of the long weekend.

Manchester is a wonderful city and even for those regular visitors to the City the Grand Chapitre provided new sights, sounds, tastes and experiences that will last long in the memories of those fortunate enough to attend.

The 57th Grand Chapitre de Grande Bretagne commenced after delegates arrived at the glamorous Midland Hotel, our base for the Chapitre, and got underway with a dinner amical of Pacific Rim favourites at the Australasia Restaurant the evening of Wednesday 29 September.

Thursday involved a private tour of Quarry Bank Mill, an industrial heritage site, before lunch at one of The Clink restaurants based in HMP Styal, the first Clink in a woman's prison.

Thursday evening then saw the Chapitre gather impetus with the Welcome Dinner at The Mere Golf Resort & Spa. Those attending were welcomed by General Manager, Maître Hôtelier, Mark Boler who spoke of his personal journey to make The Mere a gastronomic hotspot. Dinner proved his words thanks to the exciting menu devised by Executive Chef, Maître Rôtisseur, Kevin Clark, which began with a delicious amuse bouche of cauliflower veloute with black onion seed dressing

accompanied by an equally enjoyable Broglia, La Meirana, Gavi di Gavi 2015. Other standouts from the meal were the seared hand dived scallop with smoked haddock, pea puree and pancetta crisp coupled with Loimer, Kamptal, Langenlois Reisling 2014 and the rack of Cheshire Lamb. Before we moved on, however, those present stepped outside to enjoy, despite the rainy conditions, a fabulous fireworks display. On returning to our seats we stayed local with a selection of local cheeses and a 'tasting of Mere orchard apples' – Bramley, Charles Ross and Egremont Russet.



© Chatsworth House Trust

The next day saw a number of delegates attend for a private tour of Chatsworth House, the home of the Duke and Duchess of Devonshire, having been passed down through 16 generations of the Cavendish family. The tour guides were incredibly engaging, knowledgeable and patient, answering everyone's questions. The works of art on offer are an eclectic mix of both old masters and modern artists and the morning flew by such that before we knew it lunch was upon us. There was then the chance for a quick stroll around the Capability Brown designed parkland, and even the chance to get lost in the garden's maze, before

our return to Manchester city centre.

That evening's celebration dinner at Manchester's iconic Town Hall was a definite highlight of the Chapitre. After a short stroll from the hotel we were welcomed to the Bees Hall with bees appearing within the mosaic floor. This ancient piece of neo-gothic architecture was a stunning location and was remarked upon by everyone present.

We then were invited in to the Great Hall where we had the opportunity to taste the most amazing concoctions created by Executive Chef, Maître Rôtisseur, John Rose. Every dish was fun, inventive and delectable. The first starter of pork jowl croquette, smoked eel, granny smith, nashi pear gooseberry, iberico ham lardo and apple marigold, accompanied by Sanska Tokai, Dry Furmint 2015, gives you just an indication. Each dish provided entertainment but it was when we got to cheese and dessert that things became even more esoteric: Blacksticks blue puree, broken Eccles cake and port jelly cubes was followed by Croissant ice cream, jam bubbles, chocolate torte, liquid centre and gold leaf. Then, the pièce de résistance: warm vimto sake, vimto crisp, black jack puree. For some who remember Vimto it was a piece of nostalgia, for those new to the concept it was an experience!

Saturday morning saw different options available to attendees: some went on a fabulous tour of the BBC studios at Media City UK getting the chance to go into the BBC 6 Music and Blue Peter studios whilst others embarked on a walking tour of Manchester City Centre.

The afternoon then involved both the results of the Young Chef Competition, which had been running at Manchester



The Bidvest Team

College whilst the Chapitre was taking place, of which more is written in a separate piece, and the induction of new members into the Chaîne performed by David Tetrault, Bailli Deleque du Canada and Member du Conseil Magistral.

With hardly time to catch one's breath it was then the Gala Dinner in the glittering Alexandra Suite of the Midland Hotel. The event beginning with the wonderful sight of all the Young Chef finalists processing through the assemble 300 guests carrying their national flags as 'Food Glorious Food' from the musical 'Oliver' resonated around the room. The applause they received was tumultuous!

Before we commenced on costuming the innovative menu created by Executive Chef, Maître Rôtisseur Brian Spark, using an array of local ingredients thanks were due. First to all the young chefs that had worked so hard over the preceding days but also to all the Judging Panel including David Tetrault who had also handled the induction ceremony with aplomb. Those present were also introduced to the new Chaîne tartan of which, again,

you can read more about elsewhere in this issue and which you will surely wish to purchase prior to next year's Grand Chapitre in Edinburgh in July.



Interspersed during the evening was the regular raffle for The Clink, Chaîne GB's chosen charity, but more surprisingly a opera face-off between 3 waiters. The 3 gentleman were all incredible singers performing arias from various operas and their accents seemed entirely genuine until the denouement. However I'm not

sure quite how good their waiting skills were...

A number of people then retired to the bar afterwards and it wasn't long before a sabre was drawn and champagne corks started popping.

Sunday saw a rather more select band attend the Chapitre's farewell lunch at The Albert Square Chop House. Despite the wonderful food enjoyed over the preceding days those present nevertheless tucked in to canapés with glasses of Nyetimber followed by pan roasted hake with turnip and purple sprouting broccoli with Morecombe Bay shrimp sauce accompanied by a succulent Premier Cru 'Clos des Barraults' from Domaine Michel Juillot.

Time passed quickly as it always does at Chaîne events and before we knew it the Grand Chapitre had ended. After fond farewells we took our leave and set off in different directions – until Edinburgh next year.

Vive la Chaîne!



Andrew Roberts and Andy Kemp



Wally Epton, Martin Wooler and Janet Epton



Deirdre Kinloch Anderson, Philip & Sheila Douglas

Countrywide *with the Chaîne*

Chaîne Chilterns at Stoke Park

A chilly early December evening saw Chaîne Chilterns members assembling at renowned Stoke Park Club in Buckinghamshire for their seasonal Black Tie dinner.

Maître Rôtisseur and Executive Chef, Chris Wheeler had designed a menu based on seasonal ingredients exclusively for Chaîne Chilterns.

Members were treated to the delights of fabulous canapés, an amuse bouche of the smoothest butternut squash and chestnut veloute, before indulging in perfectly cooked scallops, a main course of loin of venison with chocolate sauce, truffle potatoes and seasonal vegetables.

A pre dessert of Stoke Park tiramisu served in an edible chocolate cup was the perfect introduction to the dessert of gingerbread soufflé with clementine sorbet, a truly inspired Christmas taste sensation!

Despite a very busy evening at the hotel, Maître Rôtisseur, Chris Wheeler still found time to come and speak with members and guests during the meal and modestly brought his hard working team into the room for a well-deserved 'Santé du Chef'.

Chaîne Chilterns are already planning an early return visit to Stoke Park for more great food from one of the UK's top chefs.

Andy McGuinness

Chaîne Ecosse Fireworks



In Ecosse the concatenation of Chaîne conclaves climaxes conclusively in a crescendo of clangour as bangers and heidbangers come together at the fin-de-Festival Fireworks Concert at Princes Street Gardens. As always, replete with fine food and drink, members gathered on the balcony of the Royal Overseas League as the orchestra blared and the pyrotechnics boomed. This clamorous clash of the harmonious and cacophonious, swollen further by the raucous roaring of the roistering rabble and the uplifting ululation of certain Chaîne dames melded into an ear-splitting, avalanche of acoustics that would

have stunned Phil Spector. This evening is all about noise!

Post-soiree, Chaîne members and guests headed homewards, ears ringing, keenly anticipating next year's aural workout. But will their hopes be dashed? On Thursday 15th December 2016, the Edinburgh Council announced that henceforth they would prefer a son et lumière sans son – a silent fireworks display! They opine that the whole thing is too noisy – will their dastardly plan succeed? Watch this space...

Bill Bruce

(Ed. 'Concatenation' is defined as a series of interconnected things)

WESSEX FESTIVE DINNER

The Bailliage of Wessex's Festive Dinner took place at the popular venue of The Montagu Arms Hotel, Beaulieu, in the New Forest. This hotel, the gem of the Greenclose Group of hotels, exudes warmth and friendliness the moment one steps through the door. It is the ideal venue for a festive dinner with log fires and beautiful Christmas decorations. Recently, the restaurant and kitchen have gone through a complete refurbishment but the intimate ambiance remains the same as always.

Members and guests began the evening in the lounge enjoying a glass or two of Ridgeview Cavendish 2013, accompanied by chef's choice of canapés before moving to the Terrace Restaurant for dinner.

Head Chef and Maître Rôtisseur, Matt Tomkinson, worked his magic to produce a superb dinner which was much enjoyed by all. The starter of Spiced Diver Caught Scallop with Cauliflower, Apple and Cumin was delightfully light and full of flavor. This was followed by a Terrine of Confit Rabbit and the main course of Honey Roast Breast of Creedy Carver Duck, which was accompanied by a wine many recalled from the Veneto Trip back in the summer, Allegrini, La Grola 2012. The cheese course of Stichelton was followed by a wonderful dessert of Dark Chocolate Cremeaux with Walnut Ice Cream, Coffee Macaroon and Milk Chocolate Mousse.

It was good to share the evening with Managing Director of the Greenclose Group of Hotels, James Hiley-Jones, and General Manager of the Montagu Arms, Sunil Kanjanghat.

During the course of the evening a raffle was held in aid of The Clink, raising £600.

Wonderful food, delicious wines and congenial company in the true Chaîne style and many members enjoyed the luxury of staying the night before setting off for home the next day after a hearty breakfast.

A fitting end to the Wessex Bailliage's 10th Anniversary Year!

Janet Evins



Janet Evins, Matt Tomkinson, Philip Evins, James Hiley-Jones and Sunil Kanjanghat



Peter Walsh collecting money for The Clink

Mar y Montaña

A London City bailliage tour that brought us ever closer to the wonderful food, wine and culture of the Spanish region of Alicante

London City Bailliage organised this week away which attracted members from all different directions, including Wessex, Yorkshire and Scotland. We gathered together on Friday 14th October, at the hotel 'La Escondida' (which means 'the hideway' in Spanish) and it is indeed 'hidden' in the Spanish mountains of the Alicante region.

La Escondida is a traditional Spanish manor house with original features and has been beautifully restored by Terry and Yvette Venables. Terry is a former international soccer player and is very well known as a football pundit, the former manager of teams including QPR, Barcelona, Tottenham Hotspur and latterly the England National team during their glorious 1996 European Championship run.

After receiving a warm welcome by our hosts we enjoyed a lovely dinner prepared by the hotel's chef, Darren Bunn and his team, based on fresh regional produce accompanied by local wines.

The following morning we visited the city of Alicante, enjoying the ancient architecture and a 'café con leche', sitting by the sea overlooking the yacht harbour or in one of the shaded parks dotted around the old part of the city.

Our visit to Alicante was followed by a tour at the vineyard Enrique Mendoza, a family-run winery now in the hands of his eldest son Pepe Mendoza. Mendoza wines are probably the better known of the wines of this region and can be found on menus of certain UK restaurants. Pepe Mendoza himself guided us around and explained the ecological winemaking process used. For the wine tasting with tapas afterwards we were joined by Pepe's father, Enrique, who founded the wine production and (in Spanish, with his great-niece translating) gave us a wonderful insight into the varieties and terroir of the vineyard.

Our day ended back in Alicante at the Monastrell restaurant, owned by 'The Queen of Saffron', chef Maria Jose San Roman. The restaurant had been rewarded a Michelin star in 2013 and is well on the way to receiving its second star. It is perfectly located right by the marina and offers a stunning view over the sea and the seafront of Alicante, towered over by the Castillo de Santa Barbara.



Richard Christou, Maria Jose San Roman and Philip Evins

On Sunday morning we had a relaxing time reading, swimming, walking or, for those who felt more active, the opportunity to learn the ancient skill of Archery which was presented by local experts, an activity that proved to be rather more enjoyable and less strenuous than we had first thought!

After a morning of relaxation or flexing bows (and muscles) we did what Spanish families do in this region, we enjoyed a traditional Sunday lunch with tapas and fish. Hosting our lunch was 'Serfines', one of the best established restaurants in the local mountain area with an excellent reputation for locally sourced seasonal food. The restaurant is located in a Nature Park and local families come here to celebrate special occasions or just for having a nice time with the family over delicious tapas, rice and fish dishes.

After a wonderful lunch and wines our Sunday ended back at the hotel with a presentation and tasting of cheese and wines of the area. Especially the locally produced variety of artisan cheeses (mainly made of goat and sheep milk) was impressive.

On Monday morning we visited the bodega Gutierrez de la Vega, a family-run vineyard, owned by Filipe Gutierrez. This winery is famous for their Moscatel and there isn't a high-end restaurant in Spain that would not offer Gutierrez de la Vega wines. We were particularly impressed to find barrels of wine in their wine cellar labelled with the Spanish Royal Family name on it. The Gutierrez family are supplying wines to the palace and some of their wines were served at the wedding of King Filipe and Queen Letizia.

After a tour of the impressive wine cellar the wine tasting itself took place in the kitchen of the traditional Spanish property with its distinctive Moorish influences. The tasting was accompanied by matching tapas, freshly prepared by Filipe's wife Pilar. The kitchen smelled wonderfully of toasted almonds, fried sardines, and Spanish potato cake, and Pilar kept cooking for us while Filipe presented their most popular wines. This truly was a unique experience provided exclusively for the Chaîne.

That evening our visit to the region ended back at the hotel with a superb Gala dinner. Darren and his team prepared a wonderful five-course-menu, based on local ingredients and accompanied by live Spanish guitar music. This gave us an opportunity to thank Terry and Yvette for being such wonderful hosts.

The following morning it was time to say good-bye. A great time was had by all and it surely won't be the last time we visit this wonderful, and often overlooked, region of the Spanish countryside.

Monika Wood



Enrique Mendoza and Mike Pike

A REAL STAR!



The Yorkshire Bailliage is delighted to share with you the news that Frances Atkins, our Vice-Conseiller Culinaire, has retained her Michelin Star for the fourteenth year! Those of us who have enjoyed Spring Lunches at The Yorke Arms are, of course, not surprised at all at this well-deserved recognition.

CHAÎNE ECOSSE AT THE NEW CLUB

Edinburgh's New Club, founded in 1787, is the oldest and, it claims, pre-eminent private member's club in Scotland. It is housed in a 1967 brutalist concrete edifice which replaced an elegant Italianate building but the dining room incorporates the original Lorimer panelling and retains superb views across Princes Street Gardens to Edinburgh Castle.

It remains the haunt of bankers, lawyers and other ornaments of capitalism but these days is more inclusive; a former milkman is a member* and hi-falutin' riff-raff are occasionally suffered to enter the hallowed portals. Thus some dicey members of Chaîne Ecosse and their guests met for the first time for a Lunch Amicale at the New Club on 11 December.

The Club turned out to be just fine; appropriately douce on a quiet Sabbath afternoon but not (as held by some) perjink (Editor – where does Bill come up with all these words?).

The club's servants – quiet and efficient as assassins, doled out champagne generously then served an excellent meal in a swift and seemly fashion. We repaired for coffee, wine and conversation to a sunny lounge overlooking the bosky environs of Edinburgh Castle. All-in all, a good end to a good year.

Bill Bruce

*Sir Sean Connery



Annie Boslem, Grace Stewart, Bill & Elizabeth Bruce

London City at Les 110 de Taillevent

A select group of London City Bailliage members attended the relatively new London outpost of Les 110 de Taillevent on Friday 28 October 2016 when lots of ghouls and ghosts were abroad – it being the closest Friday to Halloween! However the food and wine was far from a fright.

Those present had the delight of tasting both modern and classic French brasserie dishes and 5 of the 110 wines which the restaurant offers by the glass.

Two dishes stood out the first being 'Lobster, in two times,' the first being lobster tail with tarragon and the second

being in a ravioli with a rich, dark consomme and the second being the dessert: 70% cacao hot chocolate mousse – simply luscious! A wonderful evening saw us depart before the witching hour sure to return again.

Richard Christou

Chilterns Bailliage dine in style at Cliveden

A beautiful early November Sunday saw Chilterns Bailliage members assembling for lunch at Cliveden House on the bank of the River Thames in Berkshire.

Canapés and sparkling wine proceeded a leisurely lunch in the French Dining Room around the table Queen Victoria and Churchill dined at during their stays there.

Executive chef Andre Garrett's tasty Sunday lunch menu reflected his love of British, local and seasonal ingredients, from heritage beetroot salad with smoked hay oil to pink lady apple torte with rosemary caramel, each course a delight for members' taste buds!

During coffee, members were treated to a 'Butler's talk' and learned the history of one of the UK's most iconic country houses together with stories of the famous (and infamous!) names, incidents and scandals Cliveden House has silently watched over.

After Andre had brought his team to the dining room for a well-deserved 'Santé du chef', members were able to tour the house and view the paintings, sculptures and rooms they had just been told about before reluctantly taking their leave.

Andy McGuinness



Andy McGuinness, Andre Garrett and Barney Quinn

Wessex lunch at The Harrow

Little Bedwyn is a delightful village on the Wiltshire/Berkshire border, complete with a charming variety of thatched cottages, a 12th century church, and nearby the Kennet and Avon canal. Tucked away in this bucolic environment is The Harrow, set up by Sue (front of house) and Roger (chef and wine connoisseur), who has had a Michelin Star continuously since 2006, as well as 3 AA Rosettes.

The 900 bin wine list, holder of the World's Best Wine List top award, has been lovingly compiled by Sue and Roger over the last 20 years, focusing largely on the New World.

This gem of a restaurant is small, intimate and elegantly furnished. With such a great reputation, it was no surprise that it was packed to capacity and, amongst Chaîne guests from other Bailliages, it was a particular pleasure to welcome Roger and Barbara Smith from South Africa.

Being a beautiful afternoon members gathered in the garden to enjoy a local sparkling wine - Alder Ridge Blanc de Noirs 2013 - accompanied by an interesting selection of canapés. The remainder of the afternoon seemed to pass by in a flash with wonderful flavours and textures including that of Pembroke lobster dumplings with a carrot and ginger jus, followed by Cardigan Bay salt marsh lamb with tomatoes, hummus and foraged herbs. Then came one of the more intriguing menu items a pre-dessert of boiled egg and soldier followed by an outstanding summer berry platter!

The service provided by Sue and her team was like poetry in motion. A wonderful occasion enjoyed with great camaraderie by everyone.

Janet Evins



Philip Evins, Roger Jones, Janet Evins and Sue Jones



CHILTERNERS AT THE BOATHOUSE, HENLEY

The menu at Shaun Dickens at the Boathouse simply read 'starter – torched salmon, mains – pork, dessert – peanut butter'. However the simplicity of the menu belied the incredible culinary treats presented to members on a mid-September Saturday lunchtime.

Shaun is an award winning chef who has worked at some of the finest restaurants in the world, and with chefs of international repute including Raymond Blanc, Thomas Keller and Alan Murchison. Chaîne members were fortunate to experience his modern interpretation of British classics.

The torched salmon was beautifully presented with Israeli cous cous, apple and burnt onion. The pork filet came with

braised neck, watercress, preserved lemon, potato terrine. Dessert of peanut butter was beautifully accompanied by white chocolate, grue de cacao and lime. The sommelier had chosen a perfect wine flight for each of the courses none more so than the 2013 Canadian Ice Wine, from Peller Estates, with the dessert which had everyone agreeing how perfect food and wine pairings can be!

Those Chaîne members who arrived early enough in Henley had the added bonus of seeing the Team GB gold medal winning rowers doing a 'lap of honour' on the river as well as an open-topped bus parade through the town!

Andy McGuinness



Shaun Dickens, Barney Quinn and Nick Galer



Anton Mosimann, Daniel Ayton, Cassandra Charles-Bagott and Philipp Mosimann

LONDON News

Autumn and Winter 2016 was a busy time for the London Bailliage with an amazing bespoke six course taster menu at KONA in September followed by our annual Christmas Gathering at the always sought-after Mosimanns. The menu was exquisite, the wines delicious and the company amazing.

FOOD AND TRAVEL

A fabulous combination

Food and Travel magazine prides itself on being at the forefront of gastronomic adventure, introducing its readers to the very best destinations in the world for food and then giving them guidance as to exactly where to eat when they get there. Each month it lists over 30 recipes using the finest seasonal produce from the world's best chefs and cookery writers, alongside expansive features with stunning photography on hotbeds of gastronomy. There's inspiration on every page.

Since Food and Travel magazine's

launch nearly 20 years ago, the concept of gastronomic tourism has taken off. It's taken on increasing importance as destinations around the world have woken up to the fact that it is their cuisine that distinguishes them from their neighbours. Whether that means produce unique to the area, or the way in which ingredients are combined – all food has its roots somewhere and a destination's cuisine is the entry point to its culture.

There are an ever-growing number of consumers who want to meet and eat with the locals, explore the markets and

cultural highlights, and use the local services of a destination. Some call it eco-tourism, but it's something that Food and Travel has been championing for years. Your tourism spend spreads deep into the local economy of each place you visit, creating real tourism wealth.



Trends in Travel for 2017

These are the words you'll be hearing more of over the year ahead, according to Food and Travel's experienced team of writers:

BIKEPACKING

The portmanteau of 2017 is set to be bikepacking, and it's exactly as it sounds – you strap a bag to your bike and head off into the wild for a cycling and camping adventure. Top places in the UK to try it out include the Isle of Mull and Herefordshire's Malvern Hills.

SUSTAINABLE TRAVEL

The United Nations announced that 2017 would officially be the International Year of Sustainable Travel – which we like to understand as travel that helps the local community. Be that by using local restaurants as opposed to international conglomerates or by buying traditionally made handicrafts over imported products, it's a question of asking yourself the question as to who will receive the benefit from each penny you spend.



HYGGE

It's official... hygge (that's hu-gah, to you and I) hype has hit and all eyes are on Denmark. There's a reason the Danes are the happiest of all nations, and their concept of celebrating what is essentially the ultimate feeling of cosiness found in the everyday is sweeping the world. Expect an increased market for travelling with friends, a focus on intimate settings and moves away from technology. Travellers will bed down in the world's smallest hotels, dine in candlelit restaurants, don woolly scarves and experience coffee and cake rituals across the globe. This is about the joys of uncomplicated travel for a hyggelit (cosy-like) time.

ETHICAL ANIMAL ENCOUNTERS

Spotting animals you've never witnessed can be the most spectacular event of a holiday. Unfortunately, not all are treated fairly, so choose a responsible tour operator where funding goes to conservation.

SUPPORTING DESTINATIONS

Sometimes people need a bit of help. This year, we'll be supporting destinations we've relied on for years that are going through troubles of their own. Of course, safety is key. Always consult government advice, but you'll find the character and charm of countries such as Egypt, Tunisia and Turkey haven't changed and those relying on tourism will be more welcoming than ever before.

SPECIAL OFFER

To welcome Chaîne members to the Food and Travel community, they are offering a discount of 25% off the cost of an annual subscription. Sign up for just £33 quoting offer code 2006. Call the subscription line on 01293 312162

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The Chaîne des Rôtisseurs' Tartan

Tartan is one of the greatest Scottish icons and belongs to our heritage and our Scottish culture. There is archaeological evidence that checked fabric was found in Scotland from as early as the year 300 AD but that piece of checked cloth would not have been called tartan. Indeed the word 'tartan' is thought by many to have emerged as a derivation of the French word 'tartaine' which was used to describe a particular piece of checked cloth. Our first written mention of tartan was in 1538 in an account for clothes for King James V and was used to describe his hose which were probably tight fitting leggings.

Tartan is a gift that Scotland has given to the world and the Chaîne des Rôtisseurs tartan exemplifies this perception as Members from all parts of the world enjoy their own exclusive tartan as part of their identity. The tartan represents an opportunity for Kinloch Anderson and Chaîne des Rôtisseurs to share their belief in upholding the highest principles of integrity, excellence and service.

Kinloch Anderson was founded in 1868 when as a tailor and maker of fine clothing William Anderson opened his first prestigious shop in Edinburgh. The Company has maintained its family ownership and management into the sixth generation and John Kinloch Anderson is now the Company Chief Executive. He was made a member of Chaîne des Rôtisseurs in 2016.

Kinloch Anderson are renowned as foremost experts in tartan and Highland Dress and are proud of Royal Warrants of Appointments as Tailors and Kiltmakers to Her Majesty The Queen, His Royal Highness The Duke of Edinburgh and His Royal Highness the Prince of Wales. The Company has a long tradition of supplying the Royal Family since it first supplied King Edward VII in 1903.

From humble beginnings and a simple partnership between a Father and his two sons, Kinloch Anderson has expanded its field of activities from bespoke tailors and Highland Dress into a Wholesale and Production Division, a Corporate Design Division and a Brand Identity Division which has developed the Kinloch Anderson brand name in overseas markets, particularly in the Far East.

Founded on history and heritage of Scottish clothing and textiles, the Kinloch Anderson brand name stands for 'The best of British styling and fashion with a Scottish Emphasis'. Over its long history, the Company has proved to be innovative and internationally minded, without ever losing its adherence to the highest quality standards.

As a further step into the rich development of Kinloch Anderson, Scotland, the Company has expanded its profile with a range of high quality whiskies. Each whisky is synonymous with one of the House tartans reflecting the same demand for excellence and luxury which has remained within the Company throughout its long history.

When Kinloch Anderson designed the Chaîne's tartan significance was placed on

the historic background and where links could be found between France and Scotland. The Chaîne's background story gives enhanced value and profile to the tartan.

Our Designer produced many different computer design print outs and the final chosen design was then submitted for entry into the Scottish Register of Tartans, the official Scottish Register of Tartans. There are now over 7,000 tartans recorded in this Register and each design must not be confusingly similar to any which already exist in the Register. The background rationale for the tartan required approval from the Register's Advisory Board.

The rationale informs us that the chosen colours of red, blue, gold and white were taken from the Chaîne logo. The tartan sett is based on the Royal Stewart tartan because Mary Stewart, Mary Queen of Scots was Queen Consort of France from 1559 to 1560 and this provides a link between Scotland and France.

Kinloch Anderson now look forward to a long and prosperous association with the Chaîne des Rôtisseurs.

Deirdre Kinloch Anderson



Philip Evins, Deirdre Kinloch Anderson and Sheila Douglas

SOLENT BAILLIAGE DINNER IN THE DRESDEN ROOMS, CHICHESTER CLOISTERS

Solent Bailliage held a formal dinner in the Dresden Rooms within the precincts of Chichester Cathedral on Saturday 20 August 2016 when they were joined by guests from the neighbouring Wessex Bailliage and also by visitors from Australia.

It had been intended to enjoy the delicious duck pate, salmon baskets and goats cheese canapés, washed down with an excellent champagne, in the gardens, this was not to be owing to the blustery weather!

The first course, a Salmon Ballotine served on pickled cucumber ribbons with a lemon dressing was well received and the Whistling Duck Chardonnay wine was light and just sweet enough to complement the dish very well.

A generous main course of tender Rump of English Lamb was accompanied by a medley of vegetables served with smoked bacon and a Madeira jus whilst the dessert of a Trio of Lemon consisted of a tart, posset and mousse on a raspberry coulis with shortbread finger and mint tuille were both varied and delicious. It was accompanied by a Royal Tokaji Pattonyos 2006 from Hungary, a dessert wine which offset the citron flavours with a soft, full flavoured taste.

The meal was rounded off by a Chef's Savoury of Devils on Horseback and at the end of the evening Bailli Andrew Crawford, thanked the chef, Barry Kearns, and his brigade with the traditional Santé.

Gwynne Oakley-Smith



Domaine de Chevalier

In late November some seventy five lucky OMGD members gathered in the elegant Roux at the Landau restaurant in London's Langham Hotel thanks to the hotel's Managing Director, Maître Hôte, Bob Van Den Oord. There we were to take a trip to a secret garden in the centre of the forests of Graves. This particular forest garden is called the Domaine de Chevalier. Here the vines are protected from extremes of climate. The estate is owned by the Bernard Family and the present proprietor and winemaker, Olivier Bernard, has lifted this estate to be ranked in Bordeaux's top tier.



We were absolutely delighted that Olivier travelled to London to share wines from the last 30 years with us matched with a specially created menu prepared by Executive Chef Chris King – and what wines they were!

The evening started with Clos des Lunes, Lune d'Argent 2014 with canapés, then for dinner Esprit de Chevalier Blanc 2006 in double magnum with a Dorset crab salad.

Then followed two superb 1986 wines: First Domaine de Chevalier Blanc 1986 with roast cod. This was showing all the complexities of a 30 year old wine but still amazingly fresh.

Next, Domaine de Chevalier Rouge 1986 with 'Denham Estate' venison wellington, Jerusalem artichoke mousseline and blackberries. A perfect match.

Olivier explained his theory about why 45 degrees north is such an important latitude – as far south as will enable the production of great white wines and as far north as to produce great red wines – unless the altitude of the vineyards is higher.

Next, with the well-known Stinking Bishop cheese, we enjoyed a favourite vintage of mine – 1996, this time Domaine de Chevalier Rouge 1996 in magnums. The meal was rounded off with another 1996 wine: Olivier's Château Guiraud 1996 – 1er Grand Cru Classé 1855 – Sauternes, together with chocolate mousse and salted caramel.

ROUX
AT THE
LANDAU

Somewhat tongue in cheek, Olivier says that he produces 'Vins de Table' – meaning that they are designed to be drunk at the table with food, not in an effort to try to score points in blind tastings without food.

These are elegant, long-lasting wines, they are true collectors' and wine lovers' wines and we owe a huge debt to Olivier for raiding his private cellar to give us such a delightful experience. Santé



Olivier Bernard



Maitre Restaurateur Andrew Gosling

purveyor of spectacular food & inspired events

Food Show are one of London's leading event caterers working alongside some of the most prestigious venues. Taking their clients briefs and delivering Spectacular Food and Inspiring Events, all of which are tailor made and designed to delight both the palate and the eye.

CEO Andrew Gosling founded the company in 1987, and has built the company and its reputation to the success it is today; under his dedicated direction it remains a private company to this day.

Andrew has grown and nurtured his team who are loyal, passionate, share his creativity and attention to detail. Built on strong foundations the company thrives in a competitive market with a number of high profile private clients and corporate clients from British Airways, Pret A Manger, Commonwealth Secretariat, Gulfstream Aerospace, Sony Music, Wates and Google to name but a few.

'Andrew has grown and nurtured his team who are loyal, passionate, share his creativity and attention to detail'

Director of Food, Max Uyanik, inspires his kitchen by creating innovative dishes delivered with a passion for fantastic food. Max's menus capture an exciting range of flavours, textures and aromas with a focus on seasonal ingredients from carefully selected local suppliers. Food Show's philosophy is simple to source high quality, fresh and seasonal produce, tracing its journey from farm to plate. Max's creations are based on modern French and British cuisine that captivates and tantalises taste buds. He is a passionate supporter of using the very best local and regional suppliers, combining innovative cooking methods with traditional techniques to capture each seasons delicious and unique flavour. Catering for a variety of events from canapé receptions, boardroom lunches, fine dining, weddings and private celebrations the skill and passion is evident throughout each dish.

A range of seasonal signature canapés are distinctive to Food Show. Extensive menus of mouth watering treats are a sublime way to start any event. Fine dining menus reveal classic, modern starters, main courses and desserts that are created to complement each event.

Food Show prides itself on excellent customer service, maintaining the very best client experience with skilled staff who continually exceed expectation with their passion for delicious elegant food and stunning events. Employing a dedicated team trained to exacting standards; they are professional, discreet and attentive at all times. Believing firmly in the merits of investing in their staff to ensure their service is second to none and matched to their professional and charming personalities at all times.

With an amazing venue portfolio, and accredited supplier status at venues such as Banqueting House, Lambeth Palace, Tower of London, V&A Museum to name just a few, Food Show can offer exquisite parties within contemporary modern spaces, or an iconic London venue. Specialists at catering in private homes and private events spaces they can bring the party to you. Delivered with panache and discretion, so that even the high profile clients are catered for in privacy, with a Wedding at Lambeth Palace for Paul Merton, Christmas Dinner for James Corden or listening to Mick Jagger and Ronnie Wood sing Christmas Carols around the piano at a guest's party at home. Renowned for creating bespoke events and overseeing elements from marquee design, production, floral design, creative architecture, Food Show create exceptional events from a blank canvas, referred to as their 'Cinderella Effect'.

Working closely with specialist suppliers means elements such as formal arrangements, musical entertainment and guest speakers are managed so that client's dreams are turned into reality.

In 2012 Andrew joined the Chaîne in the London Bailliage and the next year provided food and drinks at the Grand Chapitre Induction ceremony reception in St Clement Danes Church which many members remember well.

Andrew also owns and manages a delightful

boutique hotel, fifteen exquisite bedrooms, cocktail bar and gardens, situated in Southbourne on Sea, Cliff House Hotel is located in the idyllic setting of the Dorset coastline. Restoration work began just two and a half years ago; transforming the Victorian building whilst preserving many of the original features. Cliff House Hotel enjoys a warm atmosphere with a fusion of design blending historic charm with modern refinement. The hotel is a short distance from Southbourne's famous smooth sandy beaches and crystal clear waters and an amazing location to use as a base to explore Bournemouth and the surrounding area.

Under Andrew's direction, hard work and dedication Cliff House Hotel have been rewarded some very prestigious industry awards: Best Loved Hotels Boutique Award for Small Hotel 2016 (National), Dorset Tourism Awards 'Bronze' Small Hotel Boutique Accommodation 2016, Bournemouth In Bloom Silver Gilt 2016 and Bournemouth Tourism Award Small Hotel of the Year 2016.

Andrew and his teams believe in spectacular food, inspired events, exquisite service and attention to the finest detail.



Andrew Gosling

FOODSHOW

SPECTACULAR FOOD * INSPIRED EVENTS

Camaraderie *on camera*



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Andrea & David Levine



Esa Koppelo, Anna Paakara, Martti Lehtinen, Laura Virolainen and Ben Purton



Rob & Monika Wood, Richard and Tasoulla Christou



Maxine Gunning, Andrew Crispin and Liz Peters



Margaret Bailey, Amy Burton and Joyce Brownless



Chris & Katherine Lewis



Julia Edwards, Kath Cunningham, Greta Nimick, Janet Evins and Brian Nimick



Klaus Tritschler and David Tetrault

58th Grand Chapitre – Edinburgh 6-9 July 2017



Chaîne GB's 58th Grand Chapitre will return to the historic city of Edinburgh



This will be our second time in Scotland's Capital and is sure to be equally popular. The city offers a wealth of interesting things to see and do and we suggest you add a few days to the official programme to see it all and perhaps explore the highlands and Islands whilst you are there. We purposely chose mid-summer for the event to be able to enjoy long days of sunlight to be able to make the most of your visit.

Our base will be the splendidly refurbished Waldorf Astoria Hotel, 'The Caley', at the end of Princes Street, with fine views to the Castle and a great spa for all the sybarites. The first of our dinner venues is the delightful New Club – new in 1787! Then the Grade II listed Castle Suite in the Caley, followed by the Sir Walter Scott Suite

in the Balmoral Hotel and lastly the Royal Yacht Britannia. In the Chaîne tradition the teams in all these venues have planned great menus reflecting both location and time of year and you are ensured to leave saying 'Wow!'.

For those of you for whom this will be your first trip to Edinburgh we strongly recommend taking the Three Bridges trip on Friday and the Open Top Bus Tour of the city centre on Saturday as the fastest way to gain an appreciation of the city. Other events can take you on a canal boat, to the Home of the Earls of Elgin or to learn a little more of single malt whiskies.

On Sunday evening the Chaîne Worldwide Dinner is a 'once in a lifetime' opportunity to dine as would have Royalty, Heads of State and Prime Ministers in the unique State Dining Room on board the Royal Yacht Britannia. Last time we had a long waiting list for the Royal Yacht and so we recommend early booking.

We look forward to welcoming you all, together with your guests, to a long weekend of cultural interest, culinary and vinous excellence and, most of all, great camaraderie.



Diary Dates

Make a note of these dates in your diary.

OMGD Winemaker Dinner,
Lancaster London Hotel
24 February 2017

National Young Sommeliers
Competition, London
1 March 2017

National Young Chef
Competition, Leatherhead
2 March 2017

Young Professionals Awards
Dinner, The Dorchester
24 March 2017

World Chaîne Day
22 April 2017

OMGD Winemaker Dinner,
Sheraton Grand Park Lane
24 May 2017

GB Grand Chapitre,
Edinburgh
6-9 July 2017

International Young Chef
Competition, Perth
16 September 2017

International Young
Sommeliers Competition,
Budapest
27-30 September 2017

OMGD Winemaker Dinner,
Berry Bros. & Rudd
24 November 2017

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