



SUMMER 2017

CHAÎNE DES RÔTISSEURS  
BAILLIAGE DE GRANDE BRETAGNE

# table talk

*For the Love of Fine Dining*

**2017 YOUNG PROFESSIONALS AWARDS DINNER**

Honouring the rising stars across our professional membership

**GRAND CHAPITRE 2017**

Highlights from Edinburgh

**THE SPANISH HAM MASTER**

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# In this issue...

## GRAND CHAPITRE – EDINBURGH



The pinnacle of Chaîne GB's calendar, the historic Scottish city played host to members from near and far. For those who had the pleasure of attending and enjoying the various events that took place over the weekend turn here for a reminder of those happy times. For those who couldn't make it turn here to read what you missed!

## YOUNG PROFESSIONALS AWARDS DINNER



The Orchard Room at The Dorchester was the location of Chaîne GB's annual event recognising and rewarding young talent. Members from across the country travelled to witness and celebrate with those who participated in the competitions. Find out who went away with the titles of UK Young Chef and Young Sommelier 2017.

## ENGLISH VINEYARDS – COATES & SEELY



This is the first in a planned series of articles focusing on the burgeoning English wine industry and where else could we start but with the award-winning Coates & Seely vineyard, based in the North Hampshire Downs, for an introduction to the vineyard and some of their latest wines to win medals at the UK Wine Awards.

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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](mailto:online-editor@chaine.co.uk)

Photographs of events are now available on [www.photos.chaine.co.uk](http://www.photos.chaine.co.uk)

To follow the Chaîne news online internationally, visit [www.chainedesrotisseurs.com/news\\_online](http://www.chainedesrotisseurs.com/news_online)

# Dear members and friends



It was a great pleasure to meet many of you in the highly successful Grand Chapître in Edinburgh last month. A large number of overseas members are attracted to our Grand Chapitres, from twenty five different countries last year and fifteen this year. This provides the opportunity for

us to extend our friendships globally. A true benefit of Chaîne membership. My sincere thanks to the team that made this possible.

Many of our member restaurants and wineries provide discounts for Chaîne members. I encourage you to both take advantage of these offers and support these businesses. Details on how to find them can be found below.

The age profile of our membership is slowly reducing – but not as fast as I should like. To try and help grow the numbers

of younger members we are starting a Jeune Chaîne group for 18–30-year-olds, based in our London Bailliage. They will be full members of the Chaîne but have an additional programme to better suit their work and lifestyles. This initiative will be under the leadership of Vice-Chargée de Missions, Georgina Graham.

It often strikes me that with the great variety and quality of events that we offer across the country we really should bring this to the attention of more people. There must be many who would really appreciate these events. Do make your best efforts to think who you might invite to share these wonderful experiences.

Vive la Chaîne!

Bailli Délégué  
Membre du Conseil Magistral

## MEMBER OFFERS

*How to find them...*

One of the benefits of your membership is that many of our professional members have special offers for members. How do you know what they are? Just go to the Chaîne GB website ([www.chaine.co.uk](http://www.chaine.co.uk)) and click on either 'Restaurants' or 'Wineries'. Scroll down to the establishment and if an offer is available it appears like the one below. Just click on the offer button to find out more.



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# Camaraderie *on camera*



Ian & Carole Simpson



Anne & Alan Cox



Jill Welsh, Miriam Brookes, Jenny Morley and Ann Scott



Gretel & Wolfgang Schrahe



Jeremy & Pam Cowdry



Rosemarie Graffagnini and Andrew Gosling



Vic Laws and Daniel Ayton



Vivien Irish and Luke Sanderson



Elena Escribano & Jose Martinez Callego



Bob & Maretta Williams



Olivia Ogilvie, Georgina Graham and Ricardo Palomar



Andrew Gosling, Vic Laws, Petra & Roberto Zanghi, Takashi Suzuki and Steve Eagle



# GRAND CHAPITRE 2017

## — EDINBURGH —

Early in July 2017, Chaîne members from around the globe met on the terrace of the New Club in Edinburgh which has a panoramic view of the Castle and old town. Founded in 1787, the New Club is steeped in Edinburgh's professional, business and academic history. After a refreshing aperitif on the balcony we were entertained by an introduction to, and brief history of, the Club from the secretary, Colonel Campbell, followed by a wonderful Dîner Amical in the oak-panelled dining room.

The following morning one group set out for the Falkirk Wheel. Their boat took them down one canal, around the Wheel, and then deposited them into a second canal at a higher level – clever technology! Then it was on to the French Château-styled Callander House for lunch, followed by a quick visit to see the world famous 'Kelpies'.

*'The trompe l'oeil decoration of the Castle Suite formed an intriguing backdrop to lively conversation as delegates from far and wide mingled and caught up with the events in the lives of their friends'*

A second group instead took the 'Maid of the Forth' out to Inchcolm island where we saw grey seals, a variety of sea birds and... garden gnomes, sat on one of the outlying rocks like sentries guarding the wildlife. On the return trip, we passed under each of the three bridges that now span the Firth of Forth – one from each

of the 19th, 20th and 21st centuries. Only up close does one get a sense of the size of these structures. The main tubular supports for the rail bridge being the same diameter as London underground tunnels!

The Welcome Dinner that evening in the Castle Suite of the Waldorf Astoria, Caledonian Hotel, was orchestrated by Operations Director, Maître Hôte Franck Bruyere. Maître Rôtisseur Ryan MacFarlane, Executive Chef, prepared an outstanding six-course meal for us with a strong Scottish influence from whisky-cured sea trout, through haggis bonbons to Tantallon biscuits. The trompe l'oeil decoration of the Castle Suite formed an intriguing backdrop to lively conversation as delegates from far and wide mingled and caught up with the events in the lives of their friends.

The Chaîne is always made welcome in Edinburgh and again the City Council let us use the Council Chamber for our Induction Ceremony and Reception. Situated on Edinburgh's Royal Mile, the City Chambers is an impressive building, originally by John Adam, with numerous later alterations and additions.

The interior of the Council Chamber is of later Victorian origin and is wonderfully ornate with a significant presence, reflecting the importance of the room's role. The induction party was piped in by Senior Pipe Major Ross McCrindle of the First Battalion Scots Guards. After an informative introduction and welcome from Frank Ross, the current Lord Provost of Edinburgh, the Inducting Officer, Roberto Zanghi, Bailli Délégué d'Italie



Lisa Martin



Karl Gunter & Barbara Wilfurth



Ethel Daly and Nils-Petter Aardal



Philip & Janet Evins and Petra & Roberto Zanghi

and Membre du Conseil Magistral, ably assisted by officers of the GB Chaîne, performed the inductions and medal awards with aplomb.

That afternoon one group took a vintage bus tour of the city sights whilst others went to Broomhall House in Fife. Lord Charles Bruce (just plain 'Charlie' to us), eldest son of the current Earl of Elgin and Kincardine, led an informative and amusing tour of the ground floor rooms of this impressive Greek Revival house full of history of the Bruce clan. We learned that the 5th Earl was a founding member of the R&A golf club, and a leading figure in the Scottish Enlightenment. As for the somewhat notorious 7th Earl, Charlie was keen to point out that he brought back the Elgin Marbles from Greece, of which there are replicas in the house, with full approval and for conservation purposes! He stressed that, as far as the family is concerned, they were not stolen as has been claimed by Greece for so long, but were instead purchased legally.

The Gala Dinner was held in the Sir

Walter Scott Suite, in the Balmoral Hotel, with views over the Scott Memorial and the Castle to the west. This is a fantastic dining room and provided the perfect backdrop to this year's Gala Dinner. The new Chaîne Tartan was widely in evidence, adding colour to the evening, with many ladies wearing sashes and gentlemen in trews. Executive Chef, Jeff Bland, and his team, produced an outstanding five course meal, again showcasing Scotland's best ingredients; the Blairgowrie beef being one of the highlights. Macaroon ice cream sandwiches with coffee were particularly inspired! With a wonderful array of paired wines, the meal was a huge success and was enjoyed by all. Mid-dinner we were treated to a collection of James Bond themed hits from Lisa Martin. Her voice seemed to mould itself to the cadence of the original artists and we were all temporarily transported to a world of international espionage, rather than international dining and friendship.

Continued...



Will Perry and Ricardo Palomar



Isaac & Allison Rutowitz



Elisabeth & Lothar Hammelsbeck



Sheila & Phil Douglas





Sunday evening aboard *The Royal Yacht Britannia* was an evening never to be forgotten! Having been piped on board, we enjoyed an aperitif whilst wandering freely around many of the main rooms and suites on board. To have followed in the footsteps of so many world leaders and royalty, not least our own Queen and her family, was very special indeed. Docents in each room told us stories from the 50+ years that the ship was in service and brought to life the displays, paintings and photos. Dinner was served in The State Dining Room. Lavishly laid tables heralded a stunning six course dinner, again with outstanding wine pairings. Carefully orchestrated service added to the sense of occasion.

We look forward to welcoming the company of so many overseas members individually or at next year's Grand Chapitre.

Vive la Chaîne

Paul Smith



Vic Michel and Philip Evins



Caption?

## CHAÎNE MEMBERS TRIUMPH AT THE CATEYS

***For those readers who may be unfamiliar with them, the CATEYS (or The Caterer and Hotelkeeper Awards) are the catering industry's equivalent to film industry's Oscars. 2017 saw three Chaîne members go home with gongs at the awards ceremony.***

First was Conseiller Culinaire Vic Laws who won the Public Sector Award to add to the MBE he received in 2011 for his services to the catering industry. As one of the judges said about him, 'Tonight's winner is not only an icon of the public sector industry, but is someone who also helps others to develop their careers.'

Second was Craig Bancroft, winner of the Wine and Spirit Ambassador Award and one of the guiding forces behind the Northcote Group. He has also won a place at the Academy of Food and Wine Service's Hall of Fame and won the AA England Wine Award in 2013/14. As one

judge said 'Craig lives and breathes wine. He is evangelical about training his people, and his passion ensures wine gets an equal billing alongside Nigel Haworth's exceptional food.'

Third, and winner of the Special Award, was John Williams, executive Chairman of the Royal Academy of Culinary Arts and executive chef of The Ritz. Another recipient of an MBE, he previously won an award for Outstanding Contribution to the Industry in 2008 and won Tatler's Lifetime Achievement Award in 2013.

# CELEBRATING CHEFS AND SOMMELIERS OF THE FUTURE

*The Chaîne's Top Young Professionals 2017 are honoured at Dorchester*



Piotr Pietras and Christelle Guibert



Philip Evins, Andrew Roberts, Pawel Sowa, George Marsh, Luke Sanderson and Vic Laws

Nowhere could be more fitting than the Orchid Room at The Dorchester, which provided a spectacular backdrop, to honour the young rising stars across the Chaîne's professional membership at this year's Chaîne des Rôtisseurs' Young Professionals 2017 contests.

The glittering awards ceremony was hosted at the end of March to announce the winners of the UK Young Chef and Young Sommelier Awards 2017, and select those who will go forward to represent Great Britain in the International Finals this autumn.

With top names in hospitality attending the Awards – alongside media guests, judges, and supporting Chaîne' members – this year saw 24-year-old George Marsh, who is Sous Chef at Swinton Park, near Ripon in North Yorkshire, scoop the title of the Chaîne des Rôtisseurs UK Young Chef of the Year 2017, alongside Piotr Pietras of Launceston Place in Kensington who led the field winning the title of Chaîne de Rôtisseurs' Young Sommelier of the Year Award UK 2017.

George, who in his role as Sous Chef, oversees

a team of 11 at the busy 3 Red-Rosette starred, Swinton Park, will now go through to the International Finals 2017 which take place in Frankfurt on 8 September, whereas Piotr Pietras will go on to represent GB in the Chaîne des Rôtisseurs' International Young Sommelier Finals which take place in Budapest on 28 and 29 September 2017.

The International Finals see the top Chaîne talent from all over the world compete for the ultimate slots. The UK has experienced unprecedented success at the International Finals when it comes to Young Sommeliers, taking a top three spot in the 7 years we have competed. Indeed, Piotr will have to face two dozen peers from around the globe to make it an eighth top placing.

Both winners fought off stiff competition this year from their rivals. Coming a close second in the Young Chefs contest – also from Yorkshire – was Luke Sanderson of the Grand York Hotel (age 21), with Pawel Sowa of The Vineyard, Stockcross (age 26) placed third. Luke, in second place, was the highest placed entrant under 23 and will go forward to represent the Chaîne des Rôtisseurs' at the Craft Guild of Chefs Young Chef of the Year competition on the 6 June 2017.

Runners up in the Young Sommelier's contest were: Oliver Frayssinet of La Trompette in Chiswick, with Tamas Czinki of Northcote Manor placed third.

Guests at the Awards Dinner were treated to a sensational gastronomic 7-course menu specially prepared by Henri Brosi's team at The Dorchester to include seared foie gras, cheese soufflé, ahi tuna, rose veal, citrus fruits granit and apricot and rosemary clafoutis topped off with Kona Gold Rum coffee and petits fours.

Philip Evins, Bailli Délégué, paid tribute to The Dorchester's immense skill in providing a menu of incredible standard to so many individuals and congratulated all the contestants and, in particular, the winners of this year's Awards. He said:

'The young talent that we have in the UK has never been stronger, and we believe it vital that the Chaîne supports the development of skills and techniques that help us 'future-proof' the hospitality industry as consumers – and of course, our own Chaîne members look for new inspiration and culinary experiences.

Our annual Young Professionals Awards have been developed to support rising young stars and give them a platform to showcase their skill and passion for the industry. However, it also goes

beyond this; it gives them the chance to compete against their international peers – a hugely beneficial learning experience that will help allow them to maintain a profile on a global stage throughout their career and support their broader development.'

*'The young talent that we have in the UK has never been stronger'*

Philip thanked Vic Laws in his role of Culinaire for his tireless dedication in managing the Young Chefs' contest alongside this year's judges who selflessly give their time and expertise to the contest and included: Paul Wright, Daniel Galmiche, Daniel Ayton and Ben Purton. Young Sommeliers Judges included: Stephen Spurrier, Christelle Guibert, Nigel Wilkinson, Dimitri Mesnard, Chris Delalonde and Tanguy Martin as well as Philip Evins himself.

Philip also thanked the sponsors who make it all possible, including headline partners Gaggenau and Bidfood, together with associate partners and prize donors Zwiesel, Food & Travel Magazine and Difference Coffee Company, along with supporting prize donors Bragard, Mosimanns, Wusthof, and Chateau Musar. He also thanked food giant Unilever for the use of their renowned development kitchens in Leatherhead.

## George Marsh's Winning Menu

Charred Escabeche of mackerel, cured trout, charred onions, samphire, parsley mayonnaise

\*\*\*\*\*

Crown roasted guinea fowl, chicken liver and leg boudin (hazelnut & mushroom crumb), butternut squash purée, fondant potato, roasted onions, beurre rouge

\*\*\*\*\*

Vanilla set cream, caramelised plum, candied hazelnut crumb, dairy free chocolate mousse, tuile



# Countrywide *with the Chaîne*

## ***Food to wow any palate***

In June, London City Bailliage held their first dinner at Oliver Maki – a cathedral to taste, serving Japanese cuisine with a Mediterranean twist.

The event was arranged by Bailli Richard Christou together with Oliver Maki founder and managing partner Officier Maître Restaurateur Oliver Zeitoun and his team, supervised by Oliver Maki London director Yara Zeitoun, together with award-winning Group executive Maître Rôtisseur Chef Louis Kenji Huang, and Group Operations Manager Officier Maître Restaurateur Toufic Salloum.

Guests were treated to a scintillating dining experience, highlighted by exclusive, mouthwatering dishes like: Forest Haze Salad, Oliver Maki Sushi Jewels, and Terrarium Matcha Tiramisu. The event was a great success and truly wowed guests in terms of both taste and presentation.

The group have previously hosted equally successful Chaîne dinners in Kuwait and Bahrain and Oliver Maki's London event was the third instalment of this prestigious gastronomic gathering – which is always attended by knowledgeable professionals and gourmants.

We were honoured that Bailli Délégué of Kuwait, Mohamed Najia, made the journey to London for this one event where he was joined by Bailli Délégué de Grand Bretagne, Philip Evins.

Further, accolades of appreciation were awarded to Oliver Maki from both London and Kuwait Chaînes.

Tara Zeitoun



## ***A MEAL, OR TWO, WITH A VIEW Carnevale del Gusto, Venice***

Accompanied by members and friends from their respective Bailliage, Stephen Eagle (Bailli Thames Valley), Cassandra Charles-Bagott (Bailli London), and Vic Laws (Culinaire), travelled to the beautiful city of Venice to join the Bailliage National d'Italie for a wonderful three day extravaganza of great food, wine and company at some of the best restaurants the city has to offer.

From the water taxi from the airport to our farewell lunch at Antica Besseta we were royally entertained. The highlight of the trip being a glorious Carnival Gala dinner at Palazzo Flangini where we had the opportunity to dress up in the elaborate costumes and masks that are synonymous with the Italian 'carnevale' – and we took full advantage of it as the pictures demonstrate.

It was an interesting event in that the Venetians really love their fish, so much so that at least five courses at every event consisted of fish in one form or another! After much pleading from the meat-eating British contingent the organisers relented and provided our group with a delicious meat option at the farewell lunch.

Many thanks to Dr Roberto Zanghi, Bailli Délégué Italy, and Enrico Spalazzi, Bailli of Venice, for an exceptionally well organised event and the tremendous hospitality showed to all.

International travel is really one of the best things the Chaîne has to offer and I can highly recommend it. It was truly wonderful to visit Venice and to meet up again with friends from the United States, Germany, Holland, Dubai, Italy and Australia that we had met the previous year in Sorrento.

Stephen Eagle



*Signore who...?*



# Thames Valley highlights

## Stovell's, Chobham

Opened in 2012, Stovell's restaurant takes its name from Fernando Stovell, Chef Patron, and offers contemporary European cuisine using sustainably sourced, local produce which is prepared by a team of talented chefs and served in the unique 16th century farmhouse which is the restaurant.

Fernando is from Mexico City where he studied in a military school and, after three years, gained the rank of officer at the young age of 18. In 1997, after graduating with a degree in International Relations, he decided to move to England and to pursue his passion for the culinary arts. After gaining his Professional Chef's Diploma at Westminster College, Fernando went on to work in several different and prestigious restaurants, including Piccadilly's Cuckoo Club which, within 6 months, was voted by Tatler as one of its top 100 restaurants.

For our dinner Fernando and the team created a bespoke tasting menu, sourcing perfect produce and ingredients to make up their contemporary menu. It delivered clean, fresh tasting food that was exciting to experience and incredibly innovative. As each one of the ten courses arrived, we were treated to a unique experience and we left the evening feeling that our taste buds had gone on a wonderful adventure. All ten courses were stunning but a special mention must be made to three in particular: 'The Gin & Tonic: Stovell's Gin, lime, mint, candied angelica and blackberry iced tablet', the simple sounding 'Crudites: Carrots, Radishes and Chile Chipotle' and the sublime 'Pinata: Brazillian nuts, milk chocolate nougat and Mexican vanilla ice-cream'. Thank you again to the front- and back-of-house teams for looking after us so well.

## Le Manoir, Oxford

Thames Valley, along with Chilterns Bailliage, and guests, were absolutely delighted to visit Le Manoir, Maître Rôtisseur Raymond Blanc's delightful establishment in Oxford, for a tour of the gardens and a fabulous dinner in April. We were really pleased that Maître Hotelier Jan-Paul Kroese, who has recently taken over as General Manager, was our host for the evening. After touring the gardens, we enjoyed canapés and chilled rosé frizant in the La Belle Epoque private dining room followed by a delightful four course meal accompanied by some stunning wines.

Our food was created by a kitchen brigade led by perfectionist Gary Jones whose career has seen him work in some of the world's most reputable kitchens and who has led the kitchen at Le Manoir aux Quat'Saisons since 1999. The evening's menu was brimming with local, seasonal produce, finished off with a dessert and wine that had certain guests finishing off several portions to make sure nothing went to waste!

Le Manoir was an incredible experience that we won't forget. Thank you to Jan-Paul, Gary Jones and the entire team for a truly memorable evening.

Janet Wigley



Steve Eagle, Janet Wigley and Vic Laws



Philip Evins, Virginia & Nicholas Coates and Janet Evins

## Wessex OMGD visit to Coates & Seely winery

Members from the Wessex Baillage visited Coates & Seely Winery in May.

Nicholas Coates welcomed everyone and gave an in-depth history of the winery and recounted some interesting experiences. Members tasted especially matched canapés made by Virginia (Nicholas's wife) with different sparkling wines.

Janet Evins

# WESSEX BAILLIAGE NEW FOREST DINNER THE LIME WOOD HOTEL, LYNDHURST



David & Julia Edwards and Maria & Kenneth Speirs

This was the Wessex Bailliage's second visit to this boutique country house hotel, situated in the heart of the New Forest, close to the small town of Lyndhurst, the first visit being not long after it originally opened in 2009. It might still have been winter, and perhaps not the most popular time of the year to visit the New Forest, but as members arrived the hotel was buzzing!

Lime Wood was the creation of Robin Hutson who then went on to open 'The Pig in the New Forest' which was the first of the Pig Hotels – now a positive litter – although Lime Wood is luxuriously different.

The original building was a Regency country manor house and was established as a hunting lodge in the 13th Century. Today the interiors are pure laid-back luxury - relaxed but not without attention to detail and the odd eccentric touch. The grounds are in a natural setting with extensive, restored gardens and grounds adjoining both forest and parkland.

The hotel has 3 AA Rosettes and a host of other industry awards. Dinner took place in The Scullery, with styling based on an 18th Century country house kitchen. It is an informal and simple, but evocative, setting. It was a particular pleasure that Hotel Director, Maître Hôte, Kenneth Speirs and his attractive wife, Maria, were able to attend and everyone much enjoyed their company.

The evening began with a Reception in the elegant Drawing Room where guests were served with Bride Valley Brut Reserve 2014. This wine had an instant appeal with a bouquet rich in white summer fruits such as pear and peach. On the palate it was vivacious but subtle with a minerality and freshness on the finish. Not everyone may know that this quality English Sparkling Wine comes from the vineyard of Wine Expert, Steven Spurrier and his wife, Arabella, and we are delighted that Steven recently became a member of the Chaîne

and is a Wessex Bailliage Member. This was accompanied by canapés, including exquisite-tasting smoked salmon which had been smoked in the hotel's own Smoke House.

Hartnett and Holder's food comes with the much-loved Italian approach to eating – where sharing and provenance is everything. The style is chefs' home-cooked food not chefs' food cooked for restaurants. Co-Head Chef Luke Holder's menu included one of his signature dishes – parmesan gnocchi, hare Bolognaise which was probably the favourite dish of the evening. The main course was Peter Hannan's Glenarm Estate delicious salt-aged beef accompanied with Wynns Black Label Cabernet Sauvignon, Coonawarra 2015. A great ensemble!

It was good to be back!

Janet Evins

## WESSEX BAILLIAGE AGM & DINNER – LAINSTON HOUSE HOTEL



Philip Evins, James Webb, Gaius Wyncoll and Janet Evins

The Bailliage of Wessex held its AGM in the Houghton Room of the luxury 17th Century 5 star Lainston House Hotel on the outskirts of Winchester.

Following the meeting, which was well attended, members filtered into the hotel lounge for champagne and a very generous supply of delightful canapés!

Executive Chef, Olly Rouse, who has been at Lainston since 2013 having previously worked in Petrus London & The Vineyard at Stockcross created an interesting menu which was served in the Carlton room.

The starter of roasted and pickled cauliflower with roasted cauliflower puree was amazingly flavoursome. Prawn Ravioli followed before the main course, a delicious loin of venison which was accompanied by an amazing Chateau Sainte Michelle, Indian Wells Cabinet Sauvignon 2013. A passion fruit sphere with coconut tapioca and mango then came prior to the dessert of salted caramel fudge and peanut.

It was a pleasure to have General Manager, Maitre Hotelier, Gaius Wyncoll join us for dinner.

Several members stayed at the Hotel overnight taking advantage of its hospitality and beautiful surroundings.

Christine Wallage

# Greater Miami celebrates the big 50



The 50th anniversary of any Bailliage is a real milestone and worthy of a great celebration. This was the case in early April 2017 when members of the Greater Miami Bailliage, led by Bailli Nancy Radlauer, welcomed guests to join them in a special evening at the Conrad Hotel in downtown Miami. Guests included Bailli Délégué Hal Small, Bailli Provincial Charles Radlauer, and fourteen other Baillis from across the State of Florida and even one from the mother country, Janet Evins of Wessex. The most important guest of course was Founding Bailli, Dr Charles Monnin, at a very active 95 years of age. In two stints he served as Bailli for a total of 19 years, what a great service to the Chaîne!

As guests arrived at the reception they soon drifted to a most attractive sushi bar, then on to a superb seven course dinner and dancing to a band whose music reflected the state's closeness to the islands of the Caribbean.

If you find yourself going Florida way – with children or even grand children wanting to go to Disney World, or on your own – take a civilised break and attend a local Chaîne event. There are 16 Bailliages throughout the length of the

state. Just ask Philip Evins or, in Florida, Bailli Provincial SE Susan Vareshi, for the contact details of the Bailliage nearest to your stay. Vive la Chaîne!



Philip Evins, Nancy Radlauer and Janet Evins

## ECOSSE AT CARBERRY TOWER

Carberry Tower is a grand historic house about 30 minutes' drive from Edinburgh. It is first mentioned in the 11th century when a lease of land was granted by King David 1st of Scotland. The tower has been altered, extended and refurbished, during many changes of ownership, and following the latest makeover, it is now run as an elegant wedding venue and hotel.

Apart from King David, the estate has

other royal associations; Lady Mary Bowes-Lyon, sister of the late Queen Mother hosted our present sovereign, Queen Elizabeth 2nd.

Not all involved with the Tower have been as salubrious as our royal family – over the centuries the ancient walls have seen many rogues, ruffians and desperados. So feathers remained unruffled by the hilarity of 20 'Chain-istas' during a pre-lunch sabrage. Lunch was served under the charming

aegis of Food and Beverage Manager Chris Campbell in the elegant dining room where many of bluer blood have browsed. No doubt these royals and aristocrats have eaten well at Carberry over the last 900 years but few will have been better fed than those of the Chaîne who were fortunate enough to attend.

Bill Bruce



John Stewart, with Pat Rooney and Lesley Hamilton



Vic and Heather Krchnak

# Glorious Devon Trip – Wessex and South West Bailliages

Our trip started on Wednesday at the illustrious Gidleigh Park Hotel, near Chagford, where we enjoyed an exquisite and leisurely lunch prepared by Head Chef Michael Wignall. The restaurant has been awarded two Michelin Stars and is the first in the country to be awarded 5 AA Rosettes.

The hotel is approached by a particularly challenging Devonshire lane but is a haven of luxury and tranquillity once reached. On behalf of both Bailliages, Michael was presented with a Chaîne plate in appreciation of an exceptional experience.

After lunch members made their way to the Salcombe Harbour Hotel, our base for the trip, where General Manager and Maître Hôteleur, Jason Parry, was there to welcome everyone.

The hotel is in a superb location, right on the Salcombe Estuary, the jewel of the South Hams, where there are wonderful views of all the busy boating activities. Our venue for the evening's meal was a local hostelry, the Victoria Inn, where some of the fresh local fish was enjoyed.

The following day, we met our bus driver, Simon, for our drive to the ancient borough of Totnes. Here we boarded the River Dart Ferry for a journey down the estuary to Dartmouth being treated to some

wonderful views, including that of the Britannia Royal Naval College.

We then passed from one ferry to another for the 5 minute crossing to Kingswear following which we took a steam hauled train along the estuary to Greenway.

Now a National Trust property, this was the holiday home of Agatha Christie, situated in an enviable position high up with views down to the river. We did a tour of the house and relaxed in the gardens – but saw no sign of M. Poirot!

That evening we headed to another venue mentioned in the Domesday Book, the William and Mary Manor house that is now the delightful Buckland Tout Saints Hotel at Goveton. Maître Hôteleur, Gemma Edmonds, welcomed us and dinner was prepared by Head Chef, Ted Ruewell.

The final day of our trip saw us travel to Buckfastleigh and the South Devon Railway for a return steam-powered journey downriver to Totnes and back.

Simon was waiting for us and demonstrated his driving skills with a large bus on single-track lanes to deliver us to Sharpam Estate. This 1000 year old estate of 500 acres is on gentle slopes leading down to the Dart estuary and produces a range of prized

winning wines and cheeses. A tour of the winery by Tommy Grimshaw was followed by a barbecue lunch, then a guided walk through the vineyard, finishing with a tutored tasting of the wines and cheeses.

In the evening we met on the terrace of the hotel for drinks before the Gala Dinner in the Salcombe hotel's 'the jetty' Restaurant. 'The jetty' are fish restaurants in all the Harbour Hotels, named in The Times Top Twenty seafood restaurants in Britain. Menus are crafted and the cooking is managed under the aegis of Group Exec Chef Alex Aitken. A Chaîne plate was presented to Jason Parry and his team for a wonderful dinner and for the exceptional service and attention we experienced during our stay at Salcombe Harbour Hotel. Bailli Délégué, Philip Evins, also presented a plate to Chargé de Missions, Mark Godfrey, who heads up the SW Bailliage Team, to acknowledge his enthusiasm and work in setting up SW events.

A fitting end to a memorable visit to a beautiful part of our country!

Janet Evins



At Salcombe harbour



Presentation of a Chaîne Plate to Jason Parry, GM & Maître Hôteleur of Salcombe Harbour Hotel

## F A B F E B F A I R M O N T F U N



The Ecosse year commenced with a weekend at the refined and luxurious Fairmont, St Andrews. The hotel's cliff-top setting, within an immense emerald sward, is a cheering sight in bleak mid-February and once ensconced there is every amenity imaginable – restaurants, bars, spa, pool, gymnasium, the list goes on. Our crew was motley, in every sense of the word, there was a polychromatic flourish of the new Chaîne tartan by our soigneur dames when all sat down to the wonderful five course meal presented by Chef Frank and his team. Frank and Sommelier Giovanni probably went to bed that night very happy having provided an outstanding experience to a gathering of sophisticated gourmets.

Bill Bruce



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# ENGLISH VINEYARDS

Just eighty miles north of the chalk hills of Champagne lie the chalk down lands of southern England. Despite the difference in miles they are part of the same geological structure, enjoying virtually identical soils, and a substantially similar climate. The combination of chalk soils and a cool, northerly climate creates the ideal environment for the production of great sparkling wine, a combination that is abundant in both regions. As a result Table Talk is beginning a series of pieces about iconic English Vineyards and where better to start than with our *Chaine* partners the long established winery Coates & Seely, winners of four awards at the inaugural UK Wine Awards, including 'Supreme Champion' for their La Perfide Blanc de Blancs 2009.

## COATES & SEELY

Coates & Seely's vineyards are found amongst the North Hampshire Downs, best known as the backdrop for the tales of 'Watership Down', but concealing in their midst secluded valleys and chalk slopes that are a winemaker's dream.

The company was founded in 2009 by Nicholas Coates and Christian Seely with the aim of bringing together the finest traditions of French winemaking craftsmanship with the glory of the English terroir.

Producing an average of 65,000 bottles each year in its custom-built winery, Coates & Seely's sparkling wines are fast gaining a reputation for excellence, enjoying significant demand from the royal palaces. Its reputation is growing abroad, too – Coates & Seely currently exports about 25% of its wines overseas, and is even listed in Paris's iconic George V hotel!

Coates & Seely utilise an atmosphere-controlled Bucher Inertys press, capable of holding four cubic metres of fruit, although the hand-performed picking and loading process, basket by basket, means that barely a third of this nominal capacity is ever approached.

As the fruit is picked it is placed by hand into specially sourced cagettes. The open sides of these cagettes allow for air

circulation while their small size prevents the grapes from being crushed under their own weight, ensuring that the fruit is offered up from the vineyard in the best possible condition.

*'Coates & Seely's sparkling wines are fast gaining a reputation for excellence'*

The cagettes are then carefully stacked for the brief journey to the winery, after which they are either placed in the cool-store or tipped immediately into the press. The entire process being performed by hand, each step undertaken with the utmost care so as to preserve the quality of the fruit.

The bunches are bathed entirely in nitrogen, as are the channels and vessel into which the juice runs, thus ensuring a blanketing protection which completely internalises the whole operation. While the press itself can seem mysterious, when looked at from the outside – seemingly the very opposite of a basket press – it is in fact every bit as gentle.

Leslie Cuthbert



(L-R) Christian Seely and Nicholas Coates

## The UK Wine Awards

The UK wine industry is one of the fastest-growing agricultural sectors in the UK, and has more than doubled in the last ten years alone. Sales of the UK's wines have spread and they are now exported to some 27 markets overseas. The UK Wine Award winners were announced to coincide with English Wine Week, which took place during 27 May to 4 June 2017.

The UK Wine Awards received an incredible 293 entries, with 20 gold, 36 silver and 127 Bronze medals awarded to winning wines. The judges, a panel of 12 experts, led by TV presenters, broadcasters and writers, had eight trophies to award. Hampshire-based Coates & Seely proved the stand-out producer, taking home four of the eight trophies:

- **Supreme Champion:**  
Coates & Seely La Perfide Blanc De Blancs 2009  
*The Judges' comment: 'Fabulously elegant and refined with the seductive toasted brioche and honey notes from age.'*
- **Best Overall Sparkling Wine:**  
Coates & Seely La Perfide Blanc De Blancs 2009
- **Best Sparkling Blanc de Blancs:**  
Coates & Seely La Perfide Blanc de Blancs 2009
- **Best Sparkling Rosé:**  
Coates & Seely Rosé 2009  
*The Judges' comment: 'From its antique gold colour to its rich sour cherry and truffle flavours, this is a graceful, mature rosé to sip and savour.'*



The Supreme Champion  
Coates & Seely La Perfide Blanc de Blancs 2009



## OMGD TAYLOR'S PORT DINNER

On Wednesday 24 May 2017, a select group of OMGD members left the stunning late Spring sunshine outside to enter the beautiful wood panelled Oak Room at the Park Lane Grand Sheraton Hotel on London's Piccadilly for a truly unique event.

Adrian Bridge, CEO of the Taylor Fonseca Port Group, was the guest of honour and a wonderful speaker who introduced the evening and the wines we were to drink. Adrian has port running through his veins and became Managing Director of this prestigious wine group in 2000. The group has been awarded more 100 point wines than any other in the Douro.

Quinta de Vargellas is pre-eminent among the wine estates of the Douro. Located in the wild and hilly eastern reaches of the valley, it has been prized as a source of the finest ports since the 1820s. Today it ranks among the greatest vineyards of the world. This year Taylor Fladgate celebrates 325 years of producing port and those present were able to be amongst the first to taste the 325th anniversary port.

Food and Beverage Manager Maitre Restaurateur Cedric Lescure welcomed those assembled and we were fortunate to taste delicious dishes prepared under the baton of Executive Chef Maitre Rôtisseur, James Dugan. All the dishes were classically constructed, using the finest seasonal ingredients, but had been prepared in a modern style to match the wines.

However, the evening began with the perfect aperitif to accompany the summery conditions namely Taylor's Chip Dry and Tonic – white port and tonic with ice. For those members of the Chaîne who have yet to try this fabulous combination add it to your list of drinks to try over the summer! A smorgasbord of tasty canapés were served as a teaser for the delights to come.

Dinner began with seared scallops, Jerusalem artichoke puree, pancetta crisps and pea shoots with an absolute perfect pairing of Langlois Chateau, Saumur blanc vieilles vignes 2014. A wine that was full of fruit, freshness and a more-ish creamy texture.

Despite the weather we then had a

taste of game with some roast pigeon accompanied by a Givry rouge from Chanson. There was then a move from the old world to the new with a succulent red blend from Anwilka vineyards in Stellenbosch which was matched with Denham Estate venison.

Then came the piece de resistance Taylor's 325th Anniversary Port which was utterly unique and unctuous. Served with an innovative and intriguing blood orange and chocolate log, Orange and Olive oil cake and Blood Orange sorbet. The dish helped pull out the complex fruit and distinctive scented quality of the wine.

Fortunately there was more Port to follow this time Taylors Quinta de Vargellas 2002 which was served with a portion of blue cheese as a final taste. Following *santé du chef* and *du service* there was plenty of time left for people to relax over tea and coffee and to mingle before carriages departed.

And so ended another incredible and successful OMGD event!

Leslie Cuthbert



Adrian Bridge, Davide D'Ignacio and Philip Evins

## JOSE SOL, MESSIAH OF THE JAMÓN

*In this issue of Table Talk, the Chaîne des Rôtisseurs talks to Jose Sol, known as 'THE MESSIAH OF THE JAMÓN', founder of the Spanish Ham Master which is enjoying international acclaim and is renowned for his skill and quality in delivering the very best of jamón!*



Jose works with many of the top chefs in the UK – and beyond – travelling around the world to train their teams to cut ham – a highly skilled job. He has recently been named as 'official taster of the Repsol Guide' with responsibility to choose the very best jamón and also the best sausages of Spain.

When Jose Sol launched the Spanish Ham Master in 2011, little did he think that six years on he would be introducing Jamón Iberica to the Royal Albert Hall at London, carving jamón at Old Trafford the legendary home of Manchester United football team and being the first person to carve jamón at Royal Ascot. In fact, his experiences have even taken him as far as carving jamón in a private plane!



A passionate foodie and jamón lover (and Chevalier), Jose came to the UK with his wife and two young sons for a year-long assignment but loved it so much that they are still here today. The Spanish Ham Master is right at the forefront of the wave of consumer appreciation for fine

Spanish foods and in particular the meteoric rise and demand for premium Jamón Ibérico de Bellota.

Jose maintains that consumer understanding in the UK of the concept of Spanish culture, cuisine and its roots – and the inspirational quality of ingredients – is growing and changing fast,

'I remember when I came to this country, it was very difficult to find a good jamón. It was easy in London but you had to pay too much money for a bad jamón. Now things have changed. We have very nice hams at a good price. Even outside of London you can find good jamón. I am doing different events all around the UK and it is amazing how people love jamón. When I started my business it was very difficult, some people were very cautious when they saw the jamón... and now... now it is really easy! Everyone wants to try it.'

Jose believes that Jamón Ibérico de Bellota is the best ambassador of the Spanish Gastronomy. Increasingly Jose is helping international chefs to design new recipes with jamón. He says,

'There are very famous chefs using jamón in their recipes. In our Spanish menus we use jamón in soups, casseroles, stews... but now, people want more. The jamón is being used in oriental food, and we are seeing recipe development incorporating it as far as Japan... amazing! Something that we never thought we would see.

I was in Moscow and I could see amazing salad with jamón...very original. But honestly... nothing better than 'Huevos estrellados'. This is my favourite. Fried eggs with potatoes and jamón ibérico de bellota. Don't miss it!!'

Jose's first contact with the Chaîne was in South Korea where he did an exhibition for the members at the Grand Hyatt Incheon Hotel with

the Korean company Iberko.

After this trip, Jose was invited to become a member by Bailii Délégué Philip Evins. 'Once you meet the Chaîne you can see the important networking you can have here. Being a member has given me the opportunity to meet very important chefs and hospitality professionals, so my jamón has new doors where to call' Jose said. His first Chaîne GB event was to carve jamón at the Vineyard, Newbury for the Wessex Bailliage.

*'But honestly... nothing better than 'Huevos estrellados'. This is my favourite. Fried eggs with potatoes and jamón ibérico de bellota. Don't miss it!!'*

Now he is focused on a new project in which he will visit the most important cities in the UK making jamón culture through his exhibitions and also by introducing the best Iberian meats to the UK.

Jose has his own selection, but also supports different importers such as the super-premium wholesaler, Mevalco, which imports beautiful products from artisan producers in Spain.

We wish Jose all the best in his business and as he always says... 'Let's enjoy the jamón!!'

Caroline Hole-Jones

*For Chaîne members who would like to know more, please go to:  
<http://spanishhammaster.co.uk/en/home-3/>*

# Camaraderie *on camera*



Mette McIsaac and Vic Michel



David Edwards and Gretel & Wolfgang Schrahe



Paul & Mayassa Reip



Gudrun & Michael Gammel



Pamela Court and Dennis Mather



Jill & Peter Welsh



Jennifer Elliott and Tod Fisher



Michaela and Anton Heiss



Paul & Michele Smith



Clark Clarabut & Janet Wigley-Clarabut and Janet Evins



Sylvia & Heinz Uwe-Eschweiler

# Join the Brighton Belle in 2018

## Diary Dates



Chaîne GB's 59th Grand Chapitre will be held in the Regency resort of Brighton



Our 59th Grand Chapitre will be held in sunny Sussex in the Regency resort of Brighton. Timing will revert to our traditional first weekend in October (4-8 October). The town is the location of the Prince Regent's stunning Royal Pavilion and we will have the opportunity to dine there in Regency style. Our base for the weekend will be on the sea front in the recently renovated Grand Hotel. The hotel, which now is part of the group owning Fortnum and Mason and

Selfridges, has recently been beautifully restored and modernised to regain its position as the premier hotel on the Sussex coast.

Our programme will include a visit to Arundel Castle, home to the Dukes of Norfolk, lunch in Pullman coaches on board the steam powered Bluebell Railway, Brighton Toy Museum and of course local vineyards. Inductees will additionally be treated to a flight in the i360 on the sea front.



Make a note of these dates in your diary.

**International Young Chefs Competition, Frankfurt**  
8-9 September 2017

**International Young Sommeliers Competition, Budapest**  
28-30 September

**Professional Chapitre OMGD Winemaker Dinner, London**  
24 November 2017

**OMGD Winemaker Dinner, London**  
23 February 2018

**GB Young Chefs Competition, Leatherhead**  
1 March 2018

**GB Young Sommelier Competition, London**  
6 March 2018

**Young Professionals Awards Dinner, London**  
23 March 2018

**GB Grand Chapitre, Brighton**  
6-8 October 2018

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