



SUMMER 2018

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

CELEBRATING CHEFS AND SOMMELIERS OF THE FUTURE
Top Young Professionals honoured at The Dorchester

ON THE GRILL
With Oliver Zeitoun of Oliver Maki

ENGLISH VINEYARDS
An introduction to Ridgeview

OMGD WINEMAKER'S DINNER
Yalumba at M Grill Victoria





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In this issue...

Chaîne des Rôtisseurs' Young Professionals 2018



Find out who got the top spots at this annual event which this year took place in the Dorchester Hotel's Orchid Room at the end of March. Members of Chaîne GB gathered to honour the winners of this year's Chaîne des Rôtisseurs' Young Professionals 2018 competitions, and to find out who would be representing Great Britain in the International Finals in September in Mexico City (Sommeliers) and Taiwan (Chefs).

English Vineyards – Ridgeview



Tamara Roberts, Professional du Vin, daughter of founder Mike Roberts, is the Chief Executive Officer of this renowned English vineyard whilst her sister Mardi, whose husband is a winemaker, is Marketing Director and also Vice-Echanson for Sussex Bailliage. Read about their award-winning winery whose wines regularly grace the palates of royalty and dignitaries including, of course, Chaîne members.

OMGD Winemaker's Dinner, Yalumba at M Grill Victoria



Friends from Chaîne Bailliages from around the world gathered at M Grill Victoria to listen to, and sample, the superb range of wines of Louisa Rose, Head Winemaker of Yalumba vineyards in Australia. Maître Restaurateur Andre Manini compiled an appropriately Antipodean extravaganza to accompany the nine wines on offer during this entering and enriching evening.

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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 Majorie Vestergaard 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

Cover photo by Karlis Dambrans

Dear members and friends



As a reflection of the increasing number of younger members and the growth in membership of the Chaîne, leading to a greater number of members having joined the Chaîne in recent years, a new 10-year Commandeur pin has been approved by the Conseil Magistral to recognise this milestone. It has the same

physical size as our 20, 30 and 40-year recognition pins but is in silver rather than gold. These can be awarded at the Grand Chapitre. Therefore, if you have been a member for more than ten years since your original induction, register to receive your Commandeur pin at the Grand Chapitre in Brighton.

Again this year it has been most rewarding to see young professionals aiming high to improve their skills and test themselves against their peers. We will be sending two great winners, Aymeric Pollenne and Kayla Tuvey, on to the international competition finals in September. These events are a real benefit to both their learning and their careers.

It is a pleasure to see the diversity of events reported in this edition of *TableTalk*. This diversity adds interest to our activities and a greater reason for prospective members to join the organisation.




I am writing this as Wimbledon comes to its climax, in glorious weather with afternoons replete with strawberry teas, and I reflect on how blessed we all are. This should prompt us to be generous in supporting charities to share our good fortune. Think of this when the times come during the Chaîne calendar when we raise funds for The Clink – think big and help those within the Clink programme improve their lives and society at the same time.

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral

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Camaraderie *on camera*



Christine Maxwell and David Edwards



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Andy Kemp and Rosie Stewart



Jose Gonzales and Jose Sol



Stephen & Julia Gilmour



Ros Bishop and Richard Maxwell



Helen Sunderland, Marc Schlund, Oliver Zeiton & Fadwa Ralhhou, Tal Gal-Cohen and Markus Marthaler



Keth Blackie and Alan Cox

CELEBRATING CHEFS AND SOMMELIERS OF THE FUTURE

The Chaîne's Top Young Professionals 2018 are honoured at The Dorchester



Philip Evins, Piotr Pietras, Aymeric Pollenne and Isa Bal

It was a glittering night in the spectacular setting of the Dorchester Hotel's Orchid Room at the end of March, when the Chaîne gathered to honour the winners of this year's Chaîne des Rôtisseurs' Young Professionals 2018 competitions, and to find out who would be representing Great Britain in the International Finals in September.

These rising stars and 2018 finalists – four sommeliers and three chefs – waited nervously for the results. They had all been tested on skills and creativity, knowledge and ability earlier that month, in front of panels of respected industry judges. They all knew they had been placed – which was why they were at The Dorchester – but in which order?

It was not long before they found out. In front of the audience, which included top names in the hospitality world, Awards judges, media guests and sponsors, 24-year-old Aymeric Pollenne formerly at the Lanesborough hotel, and now part of the 17-strong sommelier team at recently-opened Hide in Piccadilly, was crowned the Chaîne des Rôtisseurs' GB Young Sommelier of the Year 2018. Exeter-born Kayla Tuvey, aged 19, currently working as commis chef at

the Deer Park Country House Hotel, Honiton, Devon, became the youngest and the first woman ever to win the title of Chaîne des Rôtisseurs GB Young Chef of the Year.

These two very popular winners will now start training for their chance at the world titles in Mexico City (Sommeliers) and Taiwan (Chefs) in the autumn. Aymeric starts with an advantage as his new boss, Piotr Pietras MS, was last year's overall international winner – while Kayla will have the benefit of staves at The Royal Lancaster Hotel, Anton Mossiman's private members club in Knightsbridge, and a week in one of Holland's top Michelin-starred hotels, De Bloemenbeek.

Commenting on her title, Kayla said: 'It is absolutely amazing – I still can't really believe it! It is a very great honour to represent my country in Taiwan, and it will be even more special as it falls on my twentieth birthday!' Meanwhile Aymeric, who only came to London eighteen months ago to perfect his English, added: 'This is a great honour and I am very excited and proud to win. The competition was very tight, with just a small number of marks between us all. I would like to thank the strong team



Mark Godfrey and Kayla Tuvey

'It is absolutely amazing – I still can't really believe it! It is a very great honour to represent my country in Taiwan, and it will be even more special as it falls on my twentieth birthday!'



An evening to remember!





at the Lanesborough for all their help and encouragement to get me here today.'

Both winners fought off stiff competition this year from their rivals. Coming a close second in the Young Sommelier contest was Alexandre Freguin of Moor Hall, near Liverpool, with Tony Le Curoux from Northcote Manor, Blackburn, and Matteo Montone from Edition, London, tying for third place. In the Chef competition – which this year took place in the cookery school kitchens at Lainston House, Winchester – Ibrahim Ahmad of the Royal Lancaster Hotel, London came an equally close second, while Zak Boudreaux of Chewton Glen, Hampshire took third place.

Guests at the Awards Dinner were treated to a sensational and colourful six-course menu, specially prepared by Henri Brosi's team at The Dorchester.

It included: celeriac veloute; blue lobster with green asparagus and duck eggs; steamed sea bass with heritage tomatoes and lettuce nage; spring minted lamb, peas, truffle and mushroom & marsala jus; and roasted apricot & almond crumble with blueberry lavender ice cream.

At the dinner, Philip Evins, Bailli Délégué, paid tribute to Chaîne GB's partners whose support makes these competitions possible, also to the teams who give their time and skills to organising and judging the events. He also 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 'futureproof' the hospitality industry and, 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.'

Fiona Campbell

Young Sommeliers Competition



Tony Le Curoux, Aymeric Pollenne, Alexandre Freguin and Matteo Montone

Young Chefs Competition



Winners with the Chaîne GB JCR team

Maître Rôtisseur Paul Wright and Vic Laws had only just finished setting up for this year's competition at Unilever's kitchen in Leatherhead when, because of the weather centre snow warning, the building had to be closed the next day.

With great good fortune the team from Lainston House, led by Maître Hotelier and General Manager Gaius Wyncoll, stepped in to allow the use of their 'Seasons' training kitchen enabling the event to be reorganised for 12 March 2018.

Seven competitors took part in all producing some excellent results from the black box of ingredients that they were given. The result was a win for 19-year-old Kayla Tuvey from Deer Park Hotel, who was representing the South West Bailliage, with second and third being Ibrahim Ahmad from the Royal Lancaster in London, representing London Bailliage, and Zak Boudreaux from Chewton Glen representing Wessex.

Since winning the competition Kayla has had a week's stage in Holland at Landhuisotel De Bloemenbeek and a week at Mosimann's. Her training will be completed at The Royal Lancaster prior to her going to Taiwan for the international final.

Vic Laws



Kayla during her stage with Officier Maître Rôtisseur Anton Mosimann

Cotswolds Early Summer Lunch at Whatley Manor Hotel & Spa

The Cotswolds Bailliage experienced a most enjoyable visit to Whatley Manor, Easton Grey, Malmesbury in Wiltshire on a gloriously sunny day in June. Set in 12 acres of gardens, the hotel provided a delightful location as 25 members and guests were warmly welcomed by Maître Hôteleur, Sue Williams, the General Manager. Sue, who has led some of the UK's most well-known country house hotels including The Bath Priory and Cliveden House, was named as the 2017 Hotelier of the Year.

Following a reception of canapés and a glass of Blanquette de Limoux we took our places for lunch. The Dining Room at Whatley Manor promises exciting food and bold flavours and what a treat lay in store as we sampled the menu prepared for us. It was agreed by many that we would try to replicate the Welsh Rarebit starter at home although I am not confident that it would taste anywhere near as good as we enjoyed at Whatley! The main course of pan-seared Sea Bream with grilled Hispi Cabbage was well received by all and combined perfectly prepared fish with a tasty Seaweed Butter sauce. Head Chef George Dingle took the opportunity to guide us expertly through the menu and Head Sommelier Daniel Davies spoke enthusiastically of the accompanying wines that he had selected.

Bailli John Bishop concluded the lunch with a warm appreciation to Sue and the team who had ensured a very relaxing and thoroughly enjoyable dining experience.

Joanne Cook



Maître Hotelier Sue Williams
General Manager, Whatley Manor

CHAÎNE ECOSSE Belmond Royal Scotsman weekend

Oscar Wilde said, 'I never travel without my diary. One should always have something sensational to read on the train.' Had Oscar travelled with the Chaîne he would surely have binned his diary on the rainswept Bo'ness platform to help sample a somewhat soggy sabrage before being piped aboard the Observation Car of the Belmond Royal Scotsman for cocktails and canapés.

Though he liked a swally (as we say in Ecosse) [that's an alcoholic beverage for the non-Scots – ed.], Oscar would have retired to his luxurious ensuite Pullman cabin in good time to dress floridly for dinner. Unusually, his flamboyance would have looked dowdy beside the glittering regalia of the Chaîne members as they assembled in the plush dining car. However, any sartorial discombobulation would have been assuaged by Oscar's awe of the excellence of the provender and the vinous wit of the Chaîne intelligentsia.

What a tale would have been told if Oscar had been there to write in his diary!

Bill Bruce



Janet Wertli, Martin Jones and Chris Wertli

LONDON BAILLIAGE DINNER

at Rex Whistler Restaurant, Tate Britain

At the conclusion of the London Bailliage AGM, members of the Bailliage mingled with guests from other Bailliages from Great Britain including London City, Thames Valley and Wessex and from other countries too, including Shanghai and Israel, for what was to be a unique evening – as so many Chaîne events invariably are!

As we mingled outside the Grand Salon we were treated to a perfect gamey amuse-bouche in the form of seared pigeon and blackberry en croûte which was delicious especially when sampled with the Billecart-Salmon Brut Reserve.

We were then summonsed by newly inducted Maître Rôtisseur Matthew Randall, Manager of the Rex Whistler restaurant, to descend downstairs to the dining room – and what a room it is!

The restaurant is not simply named after that eminent artist but actually has a mural painted on the walls that surrounds you and tells a story. We were fortunate to have two erudite art historians with us who proceeded to tell us first the story of the restaurant and of how, only three weeks after opening, it had been flooded such that water came in up to eight feet.

Fortunately as Whistler had painted three of the walls using a technique known as ‘encaustic’ painting, whereby heated beeswax has coloured pigments added to it and which is then fixed to the canvas, the amazing vista was able to be saved. However, Whistler never quite finished *The Pursuit of Rare Meats* as the tableau is titled, hence the painting doesn’t actually depict all of the elements of the story. We

therefore sought to help out the artist and began our own pursuit beginning in the ‘Duchy of Epicuriana’ as depicted in one corner of the room. Our journey began with a woodland celeriac consommé with foraged mushrooms, truffle oil and English tea which was paired superbly with a structured 2016 Riesling from Donnhoff.

Next we arrived at ‘The Cave of Gluttony’ in the form of pressed terrine of seasonal game with seared foie gras, completely delicious, and accompanied by an impressive 2015 Spatburgunder from Jean Stodden. Then we captured our ‘Rare Meat’ in the form of Roast Loin of Venison and, the highlight of the evening, the chance to taste this with two vintages of stupendous wine from Chateau Musar: 2006 and 2003. We were extremely lucky to have two generations of the Hochar family, the makers of Musar, present, Ronald and his son Ralph, and the latter introduced these two vintages to us.

Finally, having travelled around the globe (and the room), we returned to Epicuriana and a Chocolate Torte made with the Tate’s own chocolate accompanied by a dessert red wine, which was new to many in the room, Muscateddu – a grape which isn’t even mentioned by Jancis Robinson MW in her voluminous tome *Wine Grapes!*

A truly special and sublime evening that was thoroughly enjoyed by all!

Leslie Cuthbert

WESSEX BAILLIAGE

at THE ELDERFLOWER, LYMINGTON

A Friday lunchtime in May saw Wessex members and guests head to a ‘new’ venue, The Elderflower, a small restaurant on the Quay in Lymington, for lunch. The ancient seaport of Lymington is one of Hampshire’s most appealing towns dating back to Georgian times, being close to both the New Forest and the Isle of Wight.

The Elderflower is the realisation of Andrew and Marjolaine Du Bourg’s dream to own and operate their own unique restaurant, expressing their perception of the perfect dining experience.

Chef Patron and Maître Rôtisseur Andrew Du Bourg (formerly Head Chef at 5-star Chewton Glen Hotel and Michelin-starred Club Gascon London) created a lovely light lunch for us, which was preceded by a selection of canapés, one of which, salted

baked celeriac with summer truffle and velvet chocolate, was a new combination of flavours to most of us and worked really well.

Fish soup, French onion soup terrine and grilled sea trout were all perfectly cooked and the meal concluded with a Lemon Posset and Savarin Cheesecake of Strawberry and Elderflower. All the dishes were both beautifully presented and the accompanying wines all matched the food really well.

The Elderflower is a delightful, cosy and friendly restaurant, with imaginative seasonal recipes with a French influence and fresh local produce.

Christine Wallage





Alan Cox, John Bishop, Oscar Eve-Howard, Janet Evins and John Brown

WESSEX LUNCH AT THE HARROW LITTLE BEDWYN



A visit to The Harrow at Little Bedwyn is always special and so it was for a return visit to this stylish restaurant by the Wessex Bailliage with a full house – unusually including four Baillis – Janet Evins, Bailli of Wessex, John Bishop, Bailli of Cotswolds and two Bailli Honoraires, Alan Cox and Keith Blackie.

Little Bedwyn is a tucked-away village on the Wiltshire/Berkshire border but such is the reputation of The Harrow (Chef Patron Roger Jones has held a Michelin star since 2006 and 3 AA Rosettes) that people travel from as far away as London to dine in order to enjoy Roger's wonderful food and sample wine from the impressive 900 bin wine list.

The afternoon began with delectable canapés enjoyed whilst sipping a glass of Angels' Delight (a local sparkling wine) in glorious sunshine on the terrace in the pretty garden. At table, lunch began with langoustine in an unctuous risotto. This was followed by fillet of Scottish venison. The famous 'boiled egg with soldier' still fooled some into thinking it was breakfast time, and summer berries completed the afternoon fayre.

Everyone was having such a good time that it was a shock to realise that it was 4 o'clock and time to go. This was fine dining with congenial company at its very best.

Janet Evins

WESSEX AT THE ZEN GARDEN THAI RESTAURANT AT CAREY'S MANOR, BROCKENHURST



Philip & Janet Evins, Sunil Kanjangha and James Hiley-Jones

Thai food is gaining an international reputation as one of the world's greatest cuisines, and so it was a particular pleasure to have the exclusive use of the Zen Garden Restaurant at Carey's Manor for a dinner of authentic Thai food. The setting was traditional Thai décor creating a tranquil and relaxed dining experience.

The evening began with a generous selection of delicious canapés, accompanied with Klein Constantia Cap Classique Estate Brut 2013. Of the following courses, Ped Ma-Kharm (Crispy Duck with tamarind sauce, served with pak-choi, crispy shallots and coriander),

accompanied by Thai Jasmine sticky rice, was particularly enjoyable. The wine paired with this course was Ciacci Piccolomini, Rosso di Montalcino 2015.

The dessert course of Pineapple with agave syrup, fresh basil and coconut ice cream was particularly popular!

As always, it was a pleasure to have General Manager, Maître Hôte Sunil Kanjanghat and Managing Director, Maître Hôte James Hiley-Jones join us for dinner. Staff were friendly and attentive and a good evening was had by all.

Janet Evins

Solent at the Parsons Table

A smaller than usual group of members of the Solent Bailliage met one Thursday evening at this small restaurant in Arundel, together with some invited regular customers. They proved a great addition to the event and also showed a keen interest in the Chaîne and our activities.

The evening began with some salt cod canapés accompanied by a prosecco produced by the nearby Nutbourne vineyard. A great start to a very convivial evening, with a vivacious wine that sparkled but wasn't in the least bit harsh on the palette.

After everyone was seated the meal began with a confit of duck with roasted celeriac and Foie Gras with a Bramley Purée, accompanied by a Villa Wolf dry Reisling. This was an excellent pairing to offset the smooth and velvety quality of the food.

A loin of rabbit and Saddle of Southdown lamb were beautifully tender, both perfectly presented, and The Scoundrel Shiraz Grenache in particular, which accompanied the lamb, caused great murmurs of assent from everyone.

Lee and Liz, together with their team, helped to create a convivial and happy atmosphere which made for a very enjoyable evening.

Jerry Maw

COTSWOLD BAILLIAGE OMGD EVENT AT 'THE LOIRE'

Last year the Cotswold Bailliage celebrated its 20th Anniversary with a dinner attended by the Bailli Délégué and other luminaries. However, in all that time, we had never held an OMGD event. Accordingly, we started our 21st year by putting that right, with an excellent dinner, which was so much more than that – it would be better described as a tutored wine tasting.

The chosen venue was Ronnie's in Thornbury, a long-standing favourite of the Bailliage and where the proprietor, Ronnie Faulkner, is a good friend and can always be relied on to enter into the spirit of the occasion. He did so in style with a superb six course meal, chosen expertly to highlight local produce and to blend with the selected wines of the evening.

At Cotswolds, we are very fortunate in having, as our Vice Echanson, Dr David Joyce, ably partnered by his wife Su, our VC Gastronomique. David and Su make an annual trip (or should that be pilgrimage) to the Loire to sample the local product, compare



Chef Ronnie being presented with an Award for Excellence by Cotswolds Bailli, John Bishop

vintages and classifications, enter into intense discussions with the local vigneron, and return with a car load of the very best to be added to their already extensive cellar. Armed with the *Guide Hachette*, they are an oenological formidable force; they just can't agree as to which of their palates is the more refined. Understandably, this is not an issue on which the Bailliage holds an opinion!

Given this extensive knowledge and familiarity with the product, David was able not only to provide us with the wine but to tell us all about it, its provenance and some amusing tales about the actual transactions

involved. If we thought it is all a simple process, we came away much wiser!

Ronnie and his team joined in the spirit and bonhomie of the evening, which ended with us presenting a Chaîne plate to mark our thanks and long association with the restaurant.

Encouraged by the evening and the feedback – a former Bailli described it as one of the best ever – the Joyces are considering a Bordeaux evening next year. The Bailliage will need very little persuading but they may need a larger vehicle to replenish their cellar!

John Bishop

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Using a simple 100-point scale, their team has reviewed hundreds of restaurants scoring each one on aspects of its wine offering – from pricing and service, to the range, size and originality of the selection – which is then used to give an overall score, allowing wine lovers to quickly compare the wine offer in restaurants whatever the food and format.

This year's *Wine List Confidential 2018* guide features the top 100 restaurants in London for wine lovers, accompanied by full reviews, tips for getting the best out of your restaurant wine experience, analysis of London's evolving wine scene, and interviews with the capital's top sommeliers and chefs. The 200-page guide offers a unique and invaluable insight into the world of wine across London's dynamic restaurant scene.

Usually priced at £12, this year's guide is available to Chaîne members for just £6.

*Follow the link to get 50% off:
www.thedrinksbusiness.com/dbreport/wine-list-confidential-2018/*

WESSEX AGM AND BLACK TIE DINNER AT THE FOUR SEASONS



Philip & Janet Evins and Adam Fagin



Wally Epton and David Edwards

The venue for the Wessex AGM and black tie dinner was at the elegant 5-star Four Seasons, Hampshire. Formerly a Georgian manor house, the hotel seamlessly blends English country living with 21st century modernity. Since our last visit the hotel has undergone a multi-million-pound refurbishment and extended to incorporate a stunning new bar and restaurant.

After a short AGM was completed, we retired to the hotel's brand new restaurant, 'The Wild Carrot', for a reception where canapés were served with Klein Constantia, Cap Classique Brut 2013.

Dinner was then served in a private dining room known as 'Fox Hollow'.

The menu which commenced with a Confit and smoked Duck Terrine, followed by Roast Cornish Halibut and a Saddle of English Lamb, was the inspiration of Chef Rôtisseur Adam Fagin who enjoys creating a contemporary take on British Classics. Dessert, a Zen Chocolate Pudding, was served with Fonseca 10-year-old Port.

A very pleasant evening was enjoyed by all who attended.

Christine Wallage

Chaîne Ecosse at Gleneagles

Scotland's first outside radio broadcast was made by Henry Hall's Trafford Band from the Gleneagles Hotel on 4 June 1924. Not many people know that. From that day to this, Gleneagles Hotel has remained renowned for luxurious accommodation and world-class golf courses. These days the hotel looks to attract more young people but nevertheless the contingent of Chaîne cognoscenti clambering cagily from their coach was greeted warmly by Cameron Baxter our charming host for the day.

The hotel has nine bars and restaurants but we used none of them. Our lunch amical started with a spelunking sabrage in the Wine Cellar – a cavernous cornucopia of the best bottles on Planet Earth. It would have been nice to spend the whole day rubber-necking the staggering range of exotic intoxicants but a stentorian peremptory command from our Bailli saw us return to the surface for aliment. An excellent lunch was served in an elegant, sunlit private room and Philip Douglas delivered a laudation, well-earned by the hospitable servers and the kitchen team of Chef Simon Attridge.

Bill Bruce



Grace Stewart, Dot Michel and Sheila Douglas

CHAÎNE ECOSSE at New Club Edinburgh

In April we were pleased to meet Chaîne visitors from across the pond. The group was led by Charles Bennett, Grand Echanson Honoraire from Texas, but members hailed from all round the USA. Their common interest was a desire to enjoy the food, drink, scenery and culture of Scotland and Ireland. We met for drinks at the New Club where we sipped fizz and enjoyed the splendid view across Princes Street Gardens to Edinburgh Castle.

The menu and wines were chosen by the visitors who knew their stuff so we enjoyed a good Scottish table with no haggis. Fine dining was enhanced by fine companions; our American friends were engaging and interesting company. These travellers had a crammed schedule but they know there is plenty more to see in Scotland and we should be delighted to welcome them again.

Bill Bruce



Sandy Kraft, Phil Douglas, Jill Philipson, Charles Bennett and Sheila Douglas

STEVEN SPURRIER THE ULTIMATE WINE MAN

Professional du Vin Steven Spurrier – the debonair wine expert, regarded by many as one of the most influential of his generation – has finally published his memoirs.



Wine – A Way of Life is available from good bookshops or online at Amazon (www.amazon.co.uk)

Written in Steven's self-deprecating and humorous style, *Wine – A Way of Life* tells the story of his career in wine, from his first glass of Cockburn's 1908 Vintage Port at the age of thirteen, to his time as a wine merchant in both London and Paris, where he found unexpected fame as the organiser of the 1976 ground-breaking blind tasting of Bordeaux and Californian wines known as the *Judgement of Paris*, that became a popular film *Bottle Shock*, starring Alan Rickman as Spurrier.

Always happy to share his wine knowledge, Steven created L'Academie du Vin in Paris in the 70s – still going strong today – and co-founded the famous Christie's Wine Course in London in the 80s, which ran for over thirty years. Steven is also a long-standing contributing editor and columnist for *Decanter* magazine, and continues to travel the world as a much-respected consultant, critic and judge.

The 2017 *Decanter Man of the Year* – voted unanimously by his peers – he now spends much of his time at his own vineyard, Bride Valley, planted on the family farm in Dorset. Here he produces the highly-acclaimed Bride Valley wines, which he offers to Chaîne members at special rates (see the Chaîne website for details on how to order).

A man of many parts and talents, Steven has generously judged the Chaîne GB's Young Sommelier of the Year competition since its inception.

'I have had the pleasure of knowing Steven for many years, and am delighted to see his fascinating memoirs published,' comments Philip Evins. 'He has a great story to tell, with highs and lows, and many amusing incidents along the way – in a world we all love'.

Fiona Campbell

A WINE REVOLUTION in Cowboy Country



Paso cowgirls!

This year's US Mondiale Weekend, their equivalent to the OMGD, including their National Young Sommelier Competition finals, took place in the up-and-coming wine region of Paso Robles. Where, you ask, is Paso Robles? Answer, midway between San Francisco and Los Angeles, to the east of the protective Santa Lucia range of hills. Think of Hearst Castle at San Simeon and climb over the hills into pretty rolling horse country that happens to have some unique soils and a great climate!

Paso, on the Camino Real, was a mission town and early priests planted vines and built baths on the thermal springs in the town to provide blessed relief to two kinds of travellers. Today it is known for almond and walnut groves, for wineries, and for ranching. The Paso Robles AVA includes 25 different varietals, the major of which are Cabernet

Sauvignon, Rhone varietals and Zinfandel. Notable vineyards are Daou, for Cab Sauvignon, at their spectacular hilltop winery, and Tablas Creek, jointly owned by the Haas family and the Perrin family of Chateau de Beaucastel.

The event was superbly managed by Grand Echanson Joe D'Ambrosio and his team. In addition to the Young Somms Competition, members enjoyed visits to wineries, regional tastings and dinners in local restaurants. The highlight was the final dinner in the historic ballroom of the Paso Robles Inn with members in western dress. A few Yahoos and some cowgirls singing were heard!

These wine-loving cowboys certainly know how to make folk welcome. Thank you all.

Philip Evins



Hal Small, Dom & Marie Addario, Janet & Philip Evins





Wessex Bailliage's trip to North West Spain

We departed Heathrow for the azure skies and unexpectedly green countryside of Bilbao and the start of our eight day odyssey in northern Spain. Burgos was our first stop, a UNESCO protected town, famed for its cathedral where we spent a leisurely few hours before boarding our bus for our hotel in the Ribera del Duero, the Monasterio de Valbuena. This beautiful, converted monastery was also the venue for our first dinner and wine tasting which included typical regional ingredients including Iberian pork fillet accompanied by rustic fungi and mushrooms.

We were joined by Natalia Ortega Gil Fournier for dinner, who presented three O'Fournier wines from 2005, 2007 and 2010, the last of which had a particularly wonderful chocolate quality which made it an excellent match for both pork and dessert courses.



Barney Quinn and Rosa Roman

Our first stop the next day was to Contado de Haza, part of the Grupo Pesquera, which consists of 200 ha of Tempranillo vineyards. Our guide explained that the Burgos region was mainly sandy soil and used a variety of both modern trellis methods and the more traditional bush vines. We tasted four wines at the vineyard including wines from their sister vineyard, Pesquera, which we would visit later that day.

We were delighted to be joined by Rosa Roman, Bailli Délégué of Spain, and her husband Abel Fernandes, before making our way to the Pago de Carraovejas estate just outside Penafiel where we were treated to a tour of the facilities before we had one of the standout meals of the trip at Ambivium. We were served initially with their famous house red, which is only available at the vineyard and the restaurant in Segovia, then came a seven-course meal consisting of modern interpretations of classical ingredients, for

example, the Iberian pork had been acorn fed which resulted in a dark texture and a more meaty taste. The wine of the evening was the 2009 Red 'Pago de Carraovejas El Anejon' which accompanied a chocolate, balsamic and berries dessert. A standing ovation as part of the Santé was given to General Manger Pedro Ruiz and Chef Marina de la Hoz and serving staff and it would not be a surprise to see a Michelin star awarded to this new restaurant in the coming year!

We journeyed to Rioja the next day, stopping for some three hours for lunch being generously entertained by Proprietor Maître Rôtisseur Jesus Tudanca, of Tudanca Winery, Restaurant & Patisserie, whose family have been in the pastry business since 1870. We sampled the 2010, 2012 and 2016 wines at the vineyard. The 2012 wine, which spent 12 months in oak and the remainder in bottle, was voted best in region by 1000 non-wine professionals in 2016 and all the wines complemented our menu of cold meats, cheese, prawns and selection of pastries.

Our next hotel, Hotel Viura, was located in Basque Country. The hotel is an architectural feat of polished concrete and the vision of two brothers.

We departed on Saturday morning for one of Rioja's most famous vineyards, Marques de Murrieta. Murrieta's vineyard has three different altitudes, commencing at 360m at the entrance and rising to 500m where the best white wine grapes are grown. After a tour of the vineyard we then toured the caves, since Murrieta has one of the most important private collections of wine with vintages dating back to 1852. Murrieta graciously designed a tasting of whites from both Murrieta and co-owned Pazo de Barrantes in Galicia, plus a range of reds from the estate.

We said a fond farewell to Murrieta and then went to the walled town of La Guardia. We had chosen a feast day to visit and many of our number enjoyed the colour and hospitality of the locals and the viewing point of the Santiago Calatrava designed Ysios vineyard with its spectacular 'waved' roof.

The CVNE group are the owners of our next destinations: the Vina Real vineyard complex, and the Contino vineyard. The vineyard complex is a feat of architecture — shaped like a wine barrel with two enormous 125 metres long tunnels and a massive 360 degree crane one could not help but admire the vision. The complex was completed in 2004 and has won many awards.

The Contino vineyard, in contrast, has old-world charm and was the perfect venue for lunch under the trees. Like many vineyards,



'Designed by world-renowned architect Frank Geary, the Marques de Riscal is truly a standout hotel and restaurant complex'

Contino prefers to skip a vintage rather than sacrifice quality. The winemaker chooses to only make Reserva and Gran Reserva wines from the grapes and the standout wine at lunch in the vineyard was the 2009 Gran Reserva served from magnums. Many thought this one of best meals as the caterers married fresh ingredients with simple cooking.

That evening we married art, food and wine when we ate at the Michelin-starred Marques de Riscal complex. Designed by world-renowned architect Frank Geary, it is truly a standout hotel and restaurant complex. The 2014 Baron de Chirel was the wine of the evening and an unusual blend for Rioja being a Tempranillo and Cabernet Sauvignon blend.



Rosa Roman, Janet Evins, Jesus Tudanca and Philip Evins



Janet & Philip Evins,
Pedro Ruiz and Rosa Roman

The red prawn carpaccio was also commented on, as were 'olives' made from anchovies, egg, cheese and squid ink.

The following day we drove to San Sebastián via a Basque winery, Talia Beri Txacoli, and had another of Philip's 'light' lunches of fabulous fresh fish in the picturesque seaside town of Getaria.

Our final hotel was the Barcelo Costa Vasca where we had dinner. We then had a day of leisure in San Sebastián to explore this beautiful town famed for its natural harbour, La Conche. That night we dined at the 2-star Michelin restaurant, Murgaritz. Theatre abounded, as did our comments! The food and wine divided opinions but it was clear that all enjoyed debating the merits of the evening. As Philip noted, the chef rivalled Heston Blumenthal for chemical experimentation, for example, a crab dish was served on a tongue of ice! Beverages ranged from the finest Rieslings to Sake to an ice-cider to a 2007 Niepoort syringed into glasses from a personalised port barrel.

On Wednesday we left San Sebastián with heavy hearts knowing it was our last day in NW Spain. We travelled back to Bilbao to explore the Guggenheim Museum, perhaps the North West's most famous architectural spectacle, before boarding the bus to the airport.

Edwina Morris

1 World Chaîne Day, 2 Chaîne Dinners, 3 Cities, 4 Bailliages

I was delighted to enjoy the Two Chaîne Dinners on World Chaîne Day, 21 April 2018. It was started by the dinner of the Shenzhen Bailliage. The Bailliage is so wise to start the dinner on 20 April and finish it on 21 April. This is the first Chaîne Dinner around the world. This 'First' was developed by 'Wisdom' of the team led by Kevin Chang, Acting Bailli of Shenzhen. It is the Bailliage west of the International Date Line but closest to it.

After this Chaîne Dinner, I travelled back to Hong Kong International Airport by ferry and then flew to Shanghai. As usual in Shanghai, the flight was delayed and I arrived at the venue just in time. At the dinner, I was introduced by Allen Wong, Bailli Délégué of China as the only one that had just joined from the Chaîne Dinner in Shenzhen. This Shanghai dinner was a joint event by three Bailliages – Shanghai, Hangzhou and Wuxi. When I shared the activities of GB Bailliage they are so amazed and a number of members would like to visit the Grand Chapître in Brighton.

Dr. Peter and Sandy Chiu



Sunny Sri Lanka. This can be said of both the country and the people. Sri Lanka is rightly called the jewel of the Indian Ocean, from glorious beaches and wildlife reserves to manicured tea plantations high in the mountains. February is a great time for Brits to escape our winter and travel to the warm welcome that awaits on the island.

Tourism is growing rapidly and many of the 5-star hotel groups have built there recently – such as Anantara, Shangri La, Heritage and Taj. The cuisine is light, mainly fish based, with an abundance of ocean species plus lagoon farmed crabs and shrimp.

This year we jumped on a flight in late January to learn more of this delightful country and it's people. The hospitality extended by Bailli Délégué Nigel Austin and his officers was

truly outstanding. Introductions to the hotel managements and chefs in the various hotels as we travelled around the country increased our understanding and appreciation of the customs and cuisine. One off meals invented together with the chef are always a huge pleasure! We learned about 'Poya' days – full moon days – also the saying 'once in a Blue Moon', when there are two full moons in a month. We had two Poya days during our stay and on Poya days no alcohol is sold or served, which was like being on a diet for wine lovers!

At the end of the stay we were delighted to attend the Bailliage of Sri Lanka Chapître and join local members in a glorious event. It was held in the Grand Dame of the island's hotels, the Mount Lavinia, on the south side of Colombo. It has a history going back 210 years



Ralph Vogt

and an ambiance full of old world charm. In those colonial times it was originally built as a residence for the Governor and first opened as a hotel in 1877. This gave us the pleasure to again meet the hoteliers who had looked after us so well in the preceding weeks. The Gala dinner menu created by Chef Ralph Vogt gave us different flavours and wines from five different periods in his career under the titles – Back to my Roots, From my travels, My love of Paris, Inspired by Nobu, my mentor and My most liked Australian desserts! Bravo Maître Hôtelier Cassim and Chef Rôtisseur Ralph, an evening truly fit for a Governor!

Philip Evins

ENGLISH VINEYARDS



Tamara Roberts and Simon Roberts

Ridgeview

Ridgeview has been at the forefront of the recent evolution of English sparkling wine production. A second-generation family company situated in the South Downs National Park producing world class sparkling wines. Their wines are exported around the world and served at many prestigious occasions.

Ridgeview, one of the first wineries to be solely devoted to the production of English sparkling wine, have led the way for over 20 years in national and international development of the category. Founders Mike and Christine Roberts have the ethos that 'Life is for Celebrating' and the second generation of the Roberts family, daughter Tamara and son Simon, continue to develop Ridgeview as a pioneer within the wine industry.

Ridgeview was founded in 1995 by the Roberts family and are considered one of England's finest and consistent English sparkling

winemakers. All of Ridgeview's sparkling wines are traditionally fermented in one of England's only underground specialists wine cellars.

The proud winners of over 250 medals and 27 trophies in International and National Competitions, in 2010 Ridgeview were awarded the trophy for best sparkling wine in the world in Decanter World Wine Awards, the only time this trophy has been awarded outside of Champagne. In 2018 Ridgeview were crowned Best Sussex Drinks Producer; Sussex Food and Drink Awards. Ridgeview wines have been served at four Buckingham Palace State

Banquets, the official sparkling wine of No.10 Downing Street and are now exported around the globe.

Ridgeview has revealed ambitious plans to double its output by 2020 assisted by building a new winery in 2018. With another two million vines planted over the last two years it is suggested that the English Sparkling Wine industry as a whole could be producing up to 40 million bottles by 2040.



The Roberts family

OMGD Winemaker's Dinner with Justine Tesson from Chateau Pontet-Canet



A happy band of Chaîne members were warmly welcomed at the beautifully refurbished Lanesborough Hotel on a cold February evening to enjoy what was to be a typically special OMGD evening.

Executive Head of Food and Beverage, Maître Restaurateur John McLean, together with his team, did a wonderful job in looking after us from the moment we arrived for the reception in the Grand Hall and then after we had moved through to the Wedgwood-esque Belgravia Room.

Before commencing our meal those assembled were given the benefit of an overview of Chateau Pontet-Canet from the fourth generation of the family of the current owners, Justine Tesson. In impeccable English Justine, who had studied first a degree in business then 'business in wine' course, was the Chateau's elegant and erudite ambassador for the evening. She described how the Pontet family bought the property back in 1705 before building on Canet which led to the creation of the famous name. The Tessonons are only the third family to have owned the property which they were able to buy as a result of profits from the family's original Cognac business which they still own and which we were to

get a wonderful taste of later in the evening. Recently the family have expanded, building a new vats room at the property in 2017 and having recently purchased Villa Sorriso, the Napa valley wine estate owned by the late comedian Robin Williams, which they have renamed 'Pym-Rae' and which I'm sure will be a name to watch out for in the future!

In 2004 the Chateau began the process of conversion to organic/biodynamic for its 81 hectares of vines, and Justine described biodynamism in wine production to being akin to Chinese medicine focussing on prevention rather than cure. In 2008 they reintroduced horses rather than tractors, which due to their weight had been compacting the soil, and currently the Chateau uses eight horses, which are able to cover 50% of the vineyard, but are building new stables so soon will have 20 horses to do the work.

Prior to every course Justine then described to us each vintage and how each has its own personality and this was noticeable especially with the change in the aging process in 2012 with the reduction in the use of new oak barrels being replaced with concrete amphora.

The evening's starter was Foie gras and Jerusalem artichoke terrine, hazelnut oil and

Tartuffon cream which were coupled with a vibrant 2012 and a little young 2013.

With the main course of Wild Duck Pie, black truffle and giblets, roasting jus and fresh salad came a 2006 and 2008 and this time, for me, the 2008 stole the show – full of fruit, depth and complexity it was a superb accompaniment to the pie.

With the cheese course – a piece of Brie de Meaux stuffed with black truffle – was served a 2000 vintage which, as Justine said, was a wonderful year with perfect weather and the wine was indeed stunning and is likely to last for many more years to come.

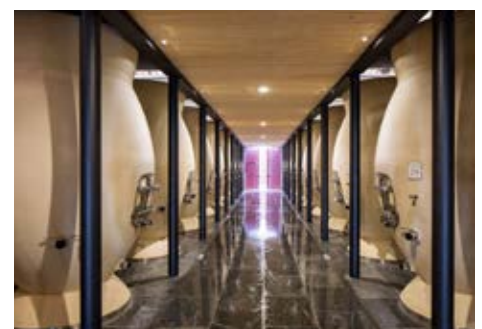
Dessert saw us leave Pontet-Canet for the original home of the Tesson family and with Caribbean chocolate ice cream, Earl Grey tea infuse and blackberry nectar was served a Tesson Cognac Lot 53 XO. This blended cognac, over 50 years old, was a fitting finale to a fantastic affair and, after the usual Santé du chef et du servis, we sadly had to depart, with broad grins on our faces from the delights of the dinner.

Vive la Chaîne and vive le OMGD!

Leslie Cuthbert



'Currently the Chateau uses eight horses which are able to cover 50% of the vineyard but soon will have 20'



Tell us a bit about what you feel is the key to success behind the Maki brand...

Being passionate about what we do, and I mean genuinely passionate, is the key. Plus 'practice what you preach'... I eat in my restaurant every day when I'm in London and when I'm travelling, I find myself craving our food – I need to eat it every day! I just love our food and it is this passion that translates into our dishes and service.

Maki is about giving creative surprises, not only in the taste of our dishes (on which we won't compromise) but the presentation too. We want our customers to enjoy the whole experience, aiming for a 'wow' effect in every moment of their visit with us, from the sushi presented in a clear Perspex box with dry ice to soup served in martini glasses – all the details, right down to the style of napkins! I want guests to leave with heads full of inspiration and amazing food stories to relay to their friends.

It's a family business, so what is your role within it?

The original Maki concept was my idea and then I involved my brother, Amer, whose background in agriculture and passion for diet and a healthy lifestyle linked in well to the restaurant's vision. It is down to him that we include olive oil and brown rice in our dishes. The business side of things is my forte... however I am hands on in the kitchen and I will play with lots of ingredients to create new concepts and dishes for the menus... I also create a mean Sashimi!

My brother looks after the Kuwait restaurants and two of my three daughters are senior managers in the business. My father, who is a retired lawyer, has returned to his farming roots and is an olive farmer – it is his olive oil that we use in our Kuwait and Bahrain restaurants. Sadly, we can't use it in the UK due to EU regulations, but we have a good friend in Greece who supplies us instead.

We have a lot of employees that have been with us 10-12 years and we see everyone in our business as part of our family.

What has inspired your current menu?

Our menu is overseen by executive head chef Louis Kenji



'On the grill' with: Oliver Zeitoun of Oliver Maki

In this issue of Table Talk, the Chaîne talks to Officier Maitre Restaurateur Oliver Zeitoun – Founder and co-owner of Japanese fusion restaurant 'Oliver Maki' based in Soho, London...

All about Oliver

● To say that Oliver Zeitoun is passionate about creative modern Japanese food is an understatement! He is a man with a rich and immersive background in Japanese culture... emanating mainly from 17 years of working on Japanese brands and meeting lots of chefs whilst being a director of an advertising agency and living in Japan for up to three months a year. A businessman through and through (he has a bachelors in Economics) Oliver was the originator of the Maki concept – a modern fusion of Japanese and Mediterranean cuisines.

● Working with his brother, Amer, the two Canadian-Lebanese brothers launched their first Oliver Maki restaurant in Kuwait in 2004. The family-owned group has now gone on from just seven employees to over 300 and has four sites in Kuwait, one in Bahrain and a 55-seater restaurant in Soho, London, which opened in spring 2016 and is now seen as one of the most 'go to' restaurants in the capital.

● In this interview we asked Oliver about the essence behind the Oliver Maki success, his further plans for the business and what he enjoys most about being a Professional member of the Chaîne.

Huang (ex Nobu) and is Japanese led with infused Mediterranean ingredients such as olive oil and lemon, to create something quite different, a bit of a twist on the traditional. Apart from Japan, the influences come from my travels and heritage of Lebanon, Spain, Italy and France. The menu has dishes you most definitely wouldn't be able to replicate at home! For example, the Oliver Maki Roll includes more than 30 ingredients and offers eight different toppings, such as kizami wasabi, Pico de Gallo and chilli mustard, whilst the Fusion Temaki uses tempura shrimp, vegetables and crabsticks and white soya bean paper as a wrap instead of seaweed.

How does your menu evolve and where do you source your ingredients?

We are very unique in that we involve every person within the business in our menu research and development – everyone has input and some great ideas have been created. The idea is put forward, we try it, discuss it, cost it and decide whether it will work.

Our popular 'make your own Maki Roll' concept was created this way. You do have to be a regular guest of ours to be able to do this, but our chef will develop alongside our customer a bespoke Maki Roll which will be to their specific taste and requirements and we then name it after them – this will then be put on the menu for when the customer returns with their friends to experience it – which makes for a real talking point!

We source our ingredients from a combination of local suppliers and further afield – a lot of specialist ingredients we can only get from Japan. Our salmon is sourced from Scotland and Norway and tuna from Spain; black cod from north America and northern Japan.

What is the most popular dish in your restaurant and do you have a favourite?

I have been asked this question many a time and the answer's very difficult to pinpoint as our dishes can change every single day! My favourite though is sea urchin and the hand rolled Oliver Temaki, which is like a sandwich of salmon, baby anchovy, olive oil and brown rice.

Are you seeing any emerging trends or change in customer preferences?

It is more challenging to feed guests and their expectations and palates are becoming more sophisticated. We've got to be more creative, which is the challenge... but I love a challenge! It moves things on and gives you something different and something more to work on.

Aside of your own establishment, which is your favourite restaurant?

My favourite restaurants are in San Sebastian, Catalonia, Spain and in Tokyo, Japan, I then walk for hours before heading to the street food vendors to eat some more! In Japan they have a saying about wishing they have two stomachs... that's me, I love Japanese food, crave it!

Are there any professional chefs out there that inspire you?

There are some amazing chefs around, but my all-time favourite is Heston Blumenthal – he is an underrated genius! But 'the culinary God' for me is Spanish chef, Ferrán Adrià.

What's next for Oliver Maki?

We had been planning on expanding into Europe, but since the Brexit vote and the uncertainty we have put things on hold there and are now re-considering going into north America before Europe. We still want to expand further in the UK too.

Have you any highlights from your membership of the Chaîne?

I'm truly honoured to be part of the Chaîne community. I have visited some great venues and at a recent meeting in Scotland I met the most amazing people, an experience I wouldn't have had without being a member of the organisation. It's great to be part of a group that has a common interest and meets to discuss nothing but the food!

OMGDFeature

OMGD Winemaker's Dinner Yalumba at M Grill Victoria

The day before a rather significant wedding was due to take place in Windsor, friends from Chaîne Bailliages from around the world gathered together to listen to, and sample the superb range of wines of, Louisa Rose, Head Winemaker of Yalumba vineyards in Australia.

The venue was the M Grill Victoria, part of the M group of restaurants, where Maître Restaurateur Andre Manini had compiled an appropriately Antipodean extravaganza to accompany the nine wines.

Yalumba is a 169-year-old family-business spanning seven generations of the Hill-Smith family whose wines are sold around the globe to great critical acclaim. Louisa Rose, in her 20 years at Yalumba, has become one of the world's most respected winemakers and is one of Australia's most experienced and talented vintners.

Louisa, Chief Winemaker since 2006, wears many hats, award winner, wine judge, board member and director of the Australia Wine Institute, which she told those present about during the course of the evening getting up between courses to both talk about wine in Australia and the particular wines we had the privilege of consuming that night.

Our evening began with canapés accompanied by Jansz Premium, a sparkling wine from Tasmania, a wonderful cool climate vineyard also owned by the Hill-Smith Family, which was a wine few had tried before. It was a crisp and rewarding wine that was enjoyed by all.

The meal was then almost tapas-styled with small extracts of the first three courses coupled with various wines.

First came buttermilk fried chicken with cultured yoghurt which was served with both a 2015 Yalumba Old Bush Vine Grenache and a 2012 Yalumba The Tri-Centenary Grenache. Both wines were distinctive and debate raged as to which those assembled preferred.

Then, a delicacy unfamiliar to many, kangaroo tartare with mushrooms, eggs and beets. This time the dish was served with bottles of Viognier, a grape which Louisa Rose is particularly associated with, in the form of 2016 Yalumba Eden Valley Viognier and 2016 Yalumba The Virgilius Viognier. The two were fascinating wines and would unquestionably rival some Condrieu producers in terms of the flavours evoked.

Next was a Blackmore Wagyu sirloin topped with caviar and fermented crème fraîche. The Wagyu melted in the mouth and was helped on its journey by the 2013 Yalumba The Octavius Shiraz. A big, bold wine which undoubtedly has years to go.

Then the main event was USDA Prime Fillet with corns and onions matched this time with another pairing which on this occasion were blends – 2012 Yalumba FDR1A Cabernet Sauvignon & Shiraz and 2013 Yalumba The Signature Cabernet Sauvignon & Shiraz.

Dessert then arrived in the form of Pavlova served with basil ice cream, strawberries and blueberries. A very spring-like dish served with another outstanding use of Viognier, this time in the form of 2015 Yalumba FSW8B Botrytis Viognier – a not too sweet dessert wine with a beautiful colour. The team were



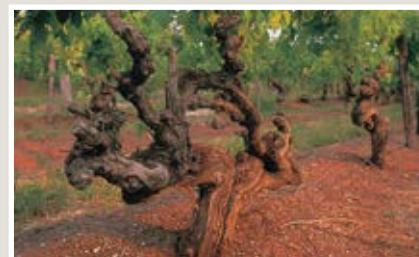
Louisa Rose

assembled for both a presentation of a Chaîne plate and the regular Santé du chef et du servis and the OMGDs departed wondering if the guests at the nuptials the following day would be having wines quite as good as we had enjoyed!

Leslie Cuthbert



Cooperage



Old vines

Last call for Brighton, 4-7 October 2018



The National Team look forward to welcoming everybody to our annual Grand Chapitre in early October in Brighton.

We have received a tremendous response to the event which looks to be an outstanding weekend, with one or two of the events already sold out. Plenty of places for the Gala Dinner at the Empress Ballroom can handle a very large number of diners.

We encourage you those of you still wishing to join us to **book immediately** for a couple of logistic reasons. First, we will lose some of the unused allocation of **rooms at The Grand on 24 August** and second, for those of you wishing to be inducted, we need to order the ribbons on 1 September.



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Diary Dates

Make a note of these dates in your diary.

GB Grand Chapitre, Brighton
4-7 October 2018

OMGD Dinner, London
23 November 2018

OMGD Dinner, London
22 February 2019

Young Professionals Awards Dinner, London
2 March 2019

GB Young Sommeliers Competition, London
5 March 2019

GB Young Chefs Competition, London
7 March 2019

OMGD Dinner, London
31 May 2019

GB Grand Chapitre, London
3-6 October 2019

OMGD Dinner, London
23 November 2019

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