



WINTER 2020

CHAÎNE DES RÔTISSEURS
BAILLIAGE DE GRANDE BRETAGNE

table talk

For the Love of Fine Dining

YOUNG PROFESSIONALS

Young Sommeliers and Young Chefs Competitions

60th ANNIVERSARY GRAND CHAPITRE

Happy Birthday Chaîne GB

ON THE GRILL

With Maître Restaurateur Christopher Moore, CEO of The Clink

OMGD WINEMAKER DINNER

Daou Estates at The Langham



Let us feed your passion

...with a relationship that delivers.

Our dedicated team of food development managers, account managers, and marketers are here to help you.

Whatever your menu requires, we can provide the right ingredients for you to add your magic.

For more information contact your local account manager.

Join the conversation     

www.bidfood.co.uk


Inspired by you

In this issue...

Young Sommeliers' Competition in Seoul



Congratulations to the Winner of the International Young Sommeliers' Competition, Matteo Montone, who writes about his experience of competing in the challenging finals in Seoul, South Korea. Over the intensive two days of competition, there was no time for sight-seeing as every spare minute was spent preparing for the detailed examination of contestants' knowledge of the wine world. The practical rounds were equally testing, especially those in front of a live audience as well as the panel of international judges.

REGULARS

04 Welcome

05 Camaraderie on camera

Your favourite pictures from around the Chaîne

07 Countrywide with the Chaîne

News from the regional Bailliages

20 Diary dates

Make a note of these dates in your diary

On The Grill – an interview with Christopher Moore



Next to be 'grilled' for TableTalk is Officier Maître Restaurateur, Chris Moore, who is CEO of The Clink – a charity supported by the Chaîne UK which trains offenders for life in the hospitality world, outside prison. With wide experience in the hospitality industry, he tells us of his influences, future plans for The Clink, and why dining on board a Royal Navy destroyer in Portsmouth rates amongst his most memorable meals.

FEATURES

06 Young Sommeliers Competition

A first hand account from Matteo Montone

07 Jeune Chef Rôtisseurs Competition in Calgary

Our best result since 1980

10 60th Anniversary Grand Chapitre, London

Happy 60th Chaîne GB

18 On the Grill

With Andrew Moore

20 61st Grand Chapitre

A taste of this year's Grand Chapitre in Southampton

Tickling our tastebuds at The Langham with Daou Estates



The Daou Estate in Paso Robles, California, would provide fascinating material for any young sommelier. Daniel Daou, Bailli Honoraire of Paso Robles, introduced the estates' wines at an OMGD Dinner presented by Maître Hôtelier, Bob Van Den Ord and his team. Vintages of the flagship 'Soul of a Lion' were among the evening's highlights.

More ways to get news from Chaîne GB



ChaîneGB



@ChaîneGB

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

Dear members and friends



The 60th anniversary of Chaîne GB went off in great style last year, from many regional events to a most successful Grand Chapitre. The latter attended by about 350 worldwide members. I hope you all enjoyed it as much as I did. Now in 2020, a time to look forward and build on this success.

Last year also brought two great results for our young professionals with Matteo Montone being crowned Best Young Sommelier in the world and Jordon Powell coming second in the International Young Chefs Competition. Congratulations to them both on their achievements, which I am confident will help their careers. It shows that the future of the hospitality industry in Britain is in good hands.

In each edition of *TableTalk* we read of members' adventures abroad and of members they meet and member establishments they visit. This is just part of the advantage of belonging to this great worldwide organisation spanning 80 countries. These events are of course arranged by our officers in the local Bailliages or by national

officers, in addition to the regional Bailliage programmes. I would like to take the opportunity to say thank you to all our officers who give of their time and skills to make these things happen for the benefit of all members.

We celebrate the sixth year of our partnership with The Clink Charity with an interview with CEO Chris Moore in 'On the grill'. Thank you all for your continuing support to our chosen charity whose good work is truly amazing.

I am delighted that we are returning for the first time since 2007 to the port city of Southampton this year for our Grand Chapitre at the beginning of October. A preliminary outline of the programme can be found on page 20.

May I wish you all a rewarding and fulfilling year ahead.

Vive la Chaîne!

Bailli Délégué
Membre du Conseil Magistral

ADPL
ACCOUNTING DIRECT PLUS
Chartered Certificate Accountants
and Business Advisors

Our industry knowledge is the **secret ingredient** your business needs.

Taste the Success

Get in touch now at
www.accountingdirectplus.com
info@accountingdirectplus.com
+44 (0)208 886 9222

Appreciation through perfection.

SCHOTT ZWIESEL is the global market leader among the best hotels, restaurants and bars. Our patented **Tritan® crystal glass** has set the benchmarks for brilliance, break and dishwasher resistance. The Pure collection offers cutting edge design, informed with sommelier skill. For more information visit our web site or call +44 (0)1629-56190.

The glass of the professional.
Appreciation through perfection.

www.schott-zwiesel.com

Camaraderie *on camera*



Renate & Rene Kamber



Didi & Glyn Berry



David Crickmore, Andrew Gosting and Annie Boslem



Geoffrey & Sylvia Burch



Helen & Tal Sunderland-Cohen



Janet & Royden Roche, Janet Evins and Christine & Norman Wallage



Andrew Roberts, Yumiko Hutton and Vic Laws



Philip Evins and Andrew Gosling



Robbie Nicholson & Beth Smith



Allison Rutowitz and Erwin Sterne



Ted Kendall and Pam Collins



Claudia & Joachim Hammer



Ian & Margaret Bailey



*Yvette & Rufus Cressend and
Martin Perham*



Janet Evins, Klaus Tritschler, Matteo Montone, Marie Jones and Philip Evins



by *Matteo Montone*



'It was incredible to be mixing with so many sommeliers of such a high calibre from around the world – and a huge compliment to be considered alongside them'

Some might say I started preparing for the competition early – immediately after winning the National final in April – which allowed me five full months of training before Seoul. I was averaging between three to four blind tastings a week, in addition to ten hours of studying and practising restaurant scenarios, which I incorporated into my daily routine at the restaurant.

We flew to Seoul a week before the final and received a warm welcome from the GM of Hilton, where we were staying. I'd never been to the city before, but actually didn't spend much time there so will have to go back to see all the sights in future! I used every waking moment to study for the upcoming competition – and probably dreamt of wine when I finally did sleep.

It was incredible to be mixing with so many sommeliers of such a high calibre from around the world – and a huge compliment to be considered alongside them. The competition itself was spread over two days, with many rounds. On the first day, we had to complete a written questionnaire of over 100 questions. Then followed a restaurant scenario with decanting, sparkling wine service, the construction of a Champagne cocktail and a Q&A on food and wine pairing. At this point, the pressure was high and I was feeling stressed. Before leaving London, I had told my colleagues that all I wanted to achieve was to get to the final three.

After a sleepless night, the judges called all competitors to the stage and announced the three finalists – which, amazingly, included me! I was over the moon to be the only candidate representing Europe at this stage: the other two sommeliers

were representing Australia and America. Strangely, the pressure was less as I was already overjoyed at how far I had come in the competition. From this point on, I promised to just enjoy every moment of this incredible experience. Winning would just be a bonus!

The final rounds are slightly different as they are held in front of a live audience of over 100 people, in addition to the judges. They entailed more food and wine pairing, and the construction of a Caribbean coffee, something I'd never heard of but is made with Captain Morgan's Rum. More tasks included a wine list correction, which requires an in-depth knowledge of vintages, geography and producers. It was here that my studying really paid off!

More blind tastings followed, and I had to decant a bottle whilst interacting with a table of guests. The next round had competitors identifying a series of fast-moving images of vineyards, chateaux or other subjects connected to the wine world. I was able to recognise many because I had had the immense privilege of visiting them in the past. The final task was pouring a magnum of Champagne into 15 glasses, ensuring each glass was filled to the same level. Harder than it sounds! I had practised this a LOT in the run up... only using water. The next seven hours saw me pacing my hotel room while we waited for the judges to choose the winner.

Winning has been the biggest achievement of my life, so far. I am now busy preparing for the Master Sommelier Diploma.

Matteo Montone

JEUNE CHEF RÔTISSEURS COMPETITION

GB comes second in the Finals of the Jeune Chef Rôtisseurs Competition in Calgary

We were delighted when our GB entrant Jordon Powell of South Lodge Hotel, a Sussex Bailliage member, was announced in Second place at Calgary in September.

Jordon was our GB winner in March and since then had gone through coaching with other Chaîne members but also with his stepfather, who is a chef instructor at Westminster Kingsway College.

The final, in Calgary, was a great week for all 21 international competitors with tours arranged around the city including a visit to a cattle farm and a brewery, as well as a great reception at the Famous Calgary Ranchman's Club, after the competition on Friday.

On the day of the competition the competitors were given a black box of ingredients which included 10 mandatory items of which they had to use 50% of each.



Although we were aware that one was to be Pickerel (described as a Pike but actually more like a Sea Bass) the other items were unknown. They had 30 minutes to design their menu and then 3½ hours to cook a three course meal for four covers.

As usual, the announcement of the winners was made the following day at the Canadian Grand Chapitre with Austria being third and Canada taking the winner's place, but

Jordon's second place was our best result since 1980. We were delighted that we had two GB Professional members on the jury, Ben Purton and Danial Ayton and we were also joined by UK members from Thames Valley, Wessex and Scottish Bailliaiges.

Vic Laws, MBE



Images (C) Tori Food Sparks Joy

Countrywide *with the Chaîne*

Wessex Bailliage Ladies Lunch



Wessex Bailliage Ladies Lunch was once again held at the Wykeham Arms in Winchester, an 18th Century coaching Inn situated in the heart of Winchester between Winchester Cathedral and the famous college.

Just across the narrow street, the Wykeham have a vintage tearoom, The St George, with a secret garden and this is where we had our Aperitif – a Furleigh Estate Rosé, from Bridport, Dorset. This year's event was particularly well attended and prior to returning to a private room in the Wykeham for lunch, we all posed for a photo outside the tearoom, much to the curiosity of passers-by.

General Manager and Maître Restaurateur Jon Howard welcomed us and organised a great afternoon with an interesting menu compiled by newly appointed Chef Greg Olejarka.

After an Amuse Bouche, Confit hen's egg, thyme lavosh, sweet pea, we were given a choice for all three courses. Everyone enjoyed the food which was to a high standard. A choice of red or white wine was available to accompany our meal.

A relaxing, thoroughly enjoyable afternoon ended with coffee and tea back in the shady garden of The St George.

Christine Wallage

End of Year Celebration Lunch

CHARLIE'S AT BROWN'S HOTEL IN MAYFAIR, LONDON

Members of the Baillages of London, London City, Chilterns and Thames Valley gathered at Charlie's at Brown's Hotel in Mayfair, London for an End of Year celebration lunch.

Our hosts, General Manager of Brown's Hotel, Maître Hôteleur Stuart Johnson, and Maître Restaurateur Hotel Manager, John Mclean, along with their teams, made this a truly celebratory occasion.

The delicious hors d'oeuvres and Moët & Chandon prepared us for the first course of Terrine of Partridge, Pear and Pistachio with Toasted Brioche accompanied by Albert Mann Tradition Gewurztraminer 2017.

The Charred Mackerel with White Gazpacho, Grapes and Tarragon was also delicious, especially served with Guido Marsella Fiano 2016. Our Main course was Fillet of Lake District Beef with Roscoff Onions, Persillade of Ceps perfectly paired with 2017 Domaine René Bouvier.

Dessert was a tasty Choux à la Crème with Hazelnut Praline and Crème Mouseline accompanied by a Château Lafon Sauternes 2016. Savoury and sweet tastes were satisfied by European cheeses – Graham's LBV 2014 Port – and homemade macaroons and coffee.

Elizabeth Tee

CHAÎNE ECOSSE 'GRAZING'

Our mid-year lunch amical was held at Edinburgh chef Mark Greenaway's new restaurant in the Waldorf Caledonian. This was Sunday Lunch with a difference: the food was served in dishes to be shared by three – not announced beforehand, so there was no unseemly jostling to avoid sitting beside a gourmand.

Post plentiful, pleasant, pre-prandial prosecco, waiters bore down on the long table bearing salvers containing, at first glance, enormous slabs of beef but, on second look, were seen to hold bits of wood. The waiters elucidated: upon each ligneous lump (which had been both

roasted and barbecued) sprung shitake mushrooms, cultured upon the log. We plucked these with the tweezers provided and found them, luminescent with truffle mayo. Delicious! Subsequent dishes of tempura soft shell crab, an exquisitely toothsome variation on a theme of roast beef, were wonderful – however, it is the curveball of the first dish that stays in the memory.

Misleadingly, the name of this restaurant is 'Grazing', but the temptation to guzzle makes it pretty much a conveyor belt to the Third Circle of Hell, reserved for the souls of gluttons.



The punishment per Dante – perpetual slush and icy rain – is no big deal for Scots; just weather.

William Bruce

FAT OLIVES

Emsworth, West Sussex

Originally a seventeenth century fisherman's cottage, this restaurant is a cosy place with a pleasant ambience.

On arrival, canapés of cured Chalkstream Trout and Watercress with Yoghurt were served with a fresh and very local English Sparkling Raimes '14. Then a course of Pigs Head Terrine with Apple Puree, Celeriac and Crackling

with a complementary Chalkdown Cider (Méthode Champenoise) from Hampshire. An alternative of stylishly presented and creamy Butternut Soup was also available.

The fish was a gently cooked Seabass, Ras El Hanout, with Cauliflower in a warm Saffron Mussel Sauce. A delicate Chablis, Domaine Bernard Defaix '15 (France) accompanied this course. A dish of perfectly flavoured Roast Partridge followed, with Fagot, Pear, and Butternut Squash Puree, and served with a Red Wine Jus. And a pleasantly robust Templars Hill Pinot Noir 2012, from Central Otago, New Zealand played a good counterpoint to the game.

Dessert came in two guises; Chocolate Delice, Ginger Beer Jelly and Gingerbread with an Elysium Black Muscat '14 from California. Quite delicious.

As an alternative, Isle of Wight (Tunworth and Isle of Wight) cheese with Compote, and Date and Fennel Bread was served with Taylors 10 year Old Tawney, Douro Valley. Coffee and Truffles to finish the evening.

This was a well prepared and presented meal, full of flavour and served with care. Our thanks to Lawrence and Julia Murphy and all of the staff for an excellent evening!

Liz Collet



Wessex members gathered at The St George. The event was to have taken place in the 'Secret Garden' hidden at the rear of this property, in one of the oldest parts of the city (the old red light district) close to Winchester College and to the house where Jane Austin spent some of her last days. Sadly, the day turned out to be one of the wettest of the summer and so a quick retreat was made to the cosy Wykeham Room, in the Wykeham Arms opposite.

Jon Howard, GM and Maître Restaurateur, welcomed everyone and introduced Sommelier, Samuel McCathie, who talked through the wines. And what wines, they were: truly the royalty of Stellenbosch! Starting with South Africa's only Rousanne, from Rustenberg; followed by Jordan's single vineyard Nine Yards Chardonnay; Kanonkop's Pinotage and Meerlust's majestic Rubicon. Finally, with dessert we travelled up Sir Lowrys Pass to

Elgin, and Paul Cluver's superb Late Harvest Riesling.

Head Chef, Greg Olejarka, produced an interesting menu with a South African theme. A 'braai' is short for the South African 'braaivleis', an Afrikaans word for grilled meat over an open fire. Greg didn't have an open fire but managed an ash-roasted beef fillet, with marrow, Jacob's ladder bon-bon and chargrilled salsify and corn for main course. This may not have been an authentic braai, but the beef was wonderfully tender and flavoursome. This was preceded by Cape Town stripe bass and dessert was poached nectarine with sorrel and cucumber.

What could have been a disappointing evening turned out to be most enjoyable with the carefully chosen wines, excellent food and wonderful Chaîne camaraderie.

Janet Evins

Cotswolds Bailliage Black Tie Dinner The Gainsborough Hotel, Bath

A return visit to The Gainsborough Hotel in central Bath for the Cotswolds Bailliage, but this occasion being our annual black-tie dinner where Chaîne members and guests certainly enjoyed exquisite cuisine from Dan Moon at The Gainsborough three AA Rosettes restaurant.

Following a reception of canapés enjoyed with a glass or two of sparkling wine from Fox & Fox, East Sussex, 2014 we took our places for dinner in The Somerset Room, an elegant and private dining room. A light and well-presented starter of cured Loch Duart Salmon with beetroot, horseradish and white balsamic was served and accompanied by a Huia, Sauvignon Blanc 2018 Marlborough, New Zealand. Roast Creedy Carver Duck with spring roll, plum purée and pak choi followed which was exceptionally good; this dish was

full of flavour and particularly well matched with Chassagne-Montrachet Rouge 2015 Burgundy. A delicious dessert of Lemon Posset with blackberry sorbet, thyme and almond granola combined both taste and texture and was paired with a Petit Guiraud, Sauternes, NV Bordeaux.

Bailli, John Bishop, praised Head Chef, Dan Moon and the team for ensuring another truly excellent dining occasion and they were warmly thanked and applauded by us all. The recently appointed General Manager, Maître Hôtelier Marc Mac Closkey, was presented with a commemorative Chaîne plate from the Bailliage.

An excellent evening, thoroughly enjoyed by all those who attended.

Joanne Cook



John Bishop with Gainsborough GM, Maître Hôtelier Marc Mac Closkey



BAILLIAGE DE GRAND BRETAGNE 60TH ANNIVERSARY GRAND CHAPITRE

Happy 60th Chaîne GB

Some 350 Chaîne members from over 20 countries around the world descended on London in early October to share in the celebrations of Chaîne GB's 60th Anniversary and to help mark this occasion as something special to be remembered.

An informal start with lunch at The Clink restaurant in Brixton Prison, where we were welcomed by CEO Chris Moore, brought people together. This restaurant produces Michelin standard food with many ingredients from The Clink gardens and is staffed by serving prisoners under training.

The official programme was launched with a Dîner Amical on the River Thames in the Bateaux London's 'Glass Room' boat. Diners could view the many illuminated iconic buildings situated along the banks of the Thames on a journey from Westminster to the Thames Barrage and back, whilst greeting old friends and making new acquaintances.

'It was no surprise that he created a sumptuous menu but, most impressive of all, was that he could serve perfectly cooked food (and especially the rack of lamb) for over 200 people'

A four-course dinner prepared by Maître Rôtisseur Emeline Gibert was served to live jazz entertainment.

A visit to the historic home of Henry VIII at Hampton Court Palace was very

popular the following day. Experienced guides in costume gave a tour of the Great Hall, the Royal Chapel, Royal Apartments, Cumberland Art Galleries and the kitchens and wine cellars. This was followed by a much acclaimed lunch at The Wharf on Teddington Lock.

That evening the Welcome Dinner was held in the magnificent surroundings of the Fishmongers' Hall. The Worshipful Company of Fishmongers is a senior livery company of the City of London, with nearly 750 years of continuous operation having been formed in 1272. It was a fitting venue for the Chaîne des Rôtisseurs. The Drinks Reception was held in the Court Room overlooking the Thames, which is graced by the world famous Pietro Anigoni painting of the Queen, before moving into the exquisite Banqueting Hall for dinner. A warm welcome was given to Inducting Officer, Carl Wachtmeister, Bailli Délégué of Sweden and his wife, Anna and many others, including 'regulars' to these events.

Head Chef, Maître Rôtisseur Stefan Pini, has the reputation of cooking one of the best Guild dinners in the City and so it was no surprise that he created a sumptuous menu but, most impressive of all, was that he could serve perfectly cooked food (and especially the rack of lamb) for over 200 people. The food, wines and service were difficult to fault.

The Induction Ceremony was held on Saturday morning at the beautiful Holy Trinity Church, Sloane Street known as the Arts & Crafts Cathedral of London. Before the ceremony began, Father Nicholas Wheeler welcomed everyone and gave a historical background of the church. Inducting Officer, Carl Wachtmeister officiated. Reception drinks at the end of the ceremony gave new members a chance to get to know each other.

Other members spent the day visiting Sir Winston Churchill's home at Chartwell in the Kent countryside, gaining a personal insight into his family life. The visit included



Santé aboard the Glass Room



Induction party, Holy Trinity Church

his painting studio which looked much as it would have done when Churchill was working there.

Others visited the Beefeater Gin Distillery or enjoyed a Chocolate Workshop given by Master Chocolatier, William Curley.

That evening some 300 members attended the Gala Dinner held in the Nine Kings Suite at the splendidly refurbished Royal Lancaster Hotel – the host hotel for the Chapitre. Guests had a photo opportunity with the original Mini-Minor car (also celebrating 60 years) or the latest version Mini brought in especially for the occasion whilst Reception drinks were served. The evening was hugely successful and most enjoyable: good food with wines from around the globe, all enhanced by Comedian/Pianist Kev Orkian who had everyone in tears of laughter.

During the course of the evening a raffle was held in aid of the Chaîne GB's chosen charity, The Clink. The aim of the Clink Charity is to reduce reoffending rates of ex-offenders by training prisoners and placing graduates in employment in the hospitality and horticultural industries.

Finally, the hotel General Manager, Officer Maître Hôtelier Sally Beck received the applause of the diners on behalf of the hotel team.

There were two options available for Sunday. For some, their choice was a Champagne Tea in the Crystal Moon Lounge at the Corinthia Hotel. The name of the room comes from the 1000-piece Baccarat crystal chandelier which hangs in the centre of the room. Huge displays of treats were wheeled around on gilded trolleys for guests to make their own selections. The tea had its own dedicated station manned by a tea sommelier who weighed and infused the selected brew to perfection.

The second choice available was a Celebration of English Cheese & Wines lead by Cheesemaster, Tom Badcock of Harvey & Brockless with 15 cheeses matched to perfection by superb modern English wines. Tom took the crowd on an 8,000 year journey from the very beginnings of cheese to the present day with great knowledge and

an acerbic wit. This informal session was so enjoyable that it ran overtime, much to the pleasure of all. Bravo to Tom and also Salvatore who introduced the wines.

Perhaps the most exciting event of the Chapitre took place on the Sunday evening with a once-in-a-lifetime private visit to the Tower of London. Once the public had left for the day, a private guided tour was led by warders (Beefeaters) in their splendid uniforms. This included a much-anticipated viewing of the famous Crown Jewels.

A group photograph was taken in front of Tower Bridge before members climbed the 70 steps, through the armouries, to the top floor of the famous, 1000 year-old White Tower. After the drinks reception, guests sat down to an impressive four course dinner prepared by The Foodshow, founded by Officier Maître Restaurateur, Andrew Gosling. The menu was designed and executed by Maître Rôtisseur, Max Uyanik, and served with matching wines.

In order for this dinner to take place two things were necessary. Firstly, Laura Drake, Marketing Manager for the Tower, graciously donated the building for the evening. Secondly, everything needed for the evening had to be imported and many hands were required to carry all the furniture, lighting and accoutrements up the 70 steps and to dismantle it all afterwards. As there were no kitchen facilities, it was also necessary for the food to be prepared off-site and brought to the Tower in time for the dinner. An amazing display of co-ordination and perfect timing. During the course of the evening diners were 'locked in' and entertained with stories by a warder during the Closing of the Tower Ceremony. This ceremony had taken place every day, unbroken for hundreds of years – even through the Blitz. A superb conclusion to an exceptional, 60 year celebration with many new friends made and happy memories to savour.

My sincere thanks to the whole team that made all this possible. Particular thanks go to Andy Kemp and Andrew Roberts of Bidfood, for their wholehearted support of the event.



Kev Orkian



A warder escort

'Huge displays of treats were wheeled around on gilded trolleys for guests to make their own selections'



Tower of London

BAILLIAGE OF SCOTLAND AT WINDLESTRAW

A small party from the Bailliage of Scotland spent a fabulous weekend in the Scottish borders at Windlestraw: a hidden gem, modestly described as 'a restaurant with rooms'.

Scones and tea on the sunny terrace, then bocca (lawn boules) played on the lush grass of this carefully restored 1906 house – with occasional breaks for refreshment from the punch bowl!

Dressed, we gathered for dinner, preceded by champagne and canapés, (the mackerel sushi with horseradish was as special as the warm cheese balls). The dinner was equally scrumptious, featuring beautifully cooked and presented Scottish fare including salmon, venison and Arran pilot potatoes. All the foods were sourced locally, some from the garden just yards away, and all perfectly cooked by locally born chef, Stuart Waterston. All the foods blended so well, no taste overpowered any other and the course sizes were perfect. The wine pairing was also superb. A special place for a relaxing zen time.

Patricia Scales



WESSEX FESTIVE DINNER at The Vineyard

Wessex Members and guests gathered at The Vineyard at Stockcross for the last event of 2019. This elegant Relais & Chateaux, 5-red star hotel has hosted many highly enjoyable Wessex dinners, and this was no exception.

Privately owned by the Michael family since 1996, the hotel is renowned for its impeccable service, the three AA Rosette restaurant and the award-winning 30,000 bottle wine cellar. It is always popular with Chaîne members.

Since our last dinner the hotel has a new Executive Chef, Maître Rôtisseur, Tom Scade, who has worked in some of the best kitchens in the UK and trained under John Williams MBE at The Ritz, London. Tom has gone on to win a string of accolades, including winning the UK final of the prestigious Le Taittinger Prix Culinaire in 2017.

The dinner that Tom presented to us was full of exciting flavours and textures, with a delightful lightness of touch, and the presentation of some of the dishes was a



work of art. Each course was accompanied by a matching wine and these were expertly introduced by Head Sommelier, Maître Sommelier, Romain Bourger. Earlier this year Romain won the Taittinger UK Sommelier of the Year to add to his successes.

During the course of the evening, as is usual at this time of the year, a raffle was

held for The Clink Charity which raised £635. The top prize of a three course dinner for two, with matching wines and welcoming glass of champagne, was kindly donated by The Vineyard.

A wonderful way to end the year!

Janet Evins

HALLIDAYS OF FUNTINGTON

Hallidays is a well-established restaurant in Funtington the choice of which is particularly popular with a significant number of Solent Chaîne members who live within walking distance.

Our visit was on a warm Summer's evening and the chilled glass of Ashling Park Cuvée Brut on arrival was more than welcome. Once seated, the Host & Chef – Andy – explained that Hallidays went to great lengths to produce locally sourced food and, with regard to the evening's menu (wines excluded), the only item which was not strictly 'local' was the Burrata in the second course which came from Wembley!

The Crab Gazpacho was exceptional and the perfect starter; this was followed by the Burrata (Mozarella look alike but less dense) prettily garnished with raspberries & rocket – light and tasty. The main course, trio of South Down Lamb, was delicious and substantial. Finally, the Strawberry tartlet – lovely slices of fruit topped with a chilled strawberry mousse. Coffee, served with petit fours, rounded off the evening nicely. All in all, a very pleasant evening with a well-balanced menu and very good wines.

Liz Collet

Champagne Delight

Jointly hosted by the London Bailli Helen Sunderland-Cohen and Vice-Conseiller Gastronomique Honoraire Julian White, (founder of the British Sabre d'Or), an evening of Champagne tasting was fittingly launched with a sabrage.

Each of the six Champagnes was paired with a signature Italian dish, devised by Chef Andrea Angeletto at the Xenia Hotel, Kensington. Fizz, fun, fantastique!

Elizabeth Tee



THE IVY BATH BRASSERIE

SOMETHING A LITTLE DIFFERENT FOR THE COTSWOLDS BAILLIAGE

Something a little different for the Cotswolds Bailliage with an early autumn event held at The Ivy Bath Brasserie which proved to be a resounding success! Members and guests assembled in glorious sunshine on the roof top terrace for a tutored gin tasting with, Bar Manager, Elliot Mellen. We were guided through a Cotswolds gin and a Japanese Roku

gin both of which were sampled and accompanied by a variety of delicious canapés.

Having made our way to the stunning private dining room, The Baldwin Room, adjacent to the roof terrace, we were served lunch. Choices had been pre-selected for each course and starters of either crispy duck salad or seared Atlantic scallops were served. I can personally say that the scallops were perfectly cooked and beautifully presented. Roast fillet of salmon with champagne and caper cream sauce or Iberico pork then followed, with high praise for both dishes from diners. A Gruner Veltliner, Mantlerhof, Weitgasse, Kremstal 2018 and Cabernet Sauvignon, Coonawarra 'The Siding' 2012, were served.

Moving on to dessert: a rather difficult choice between a fine selection of cheeses or the chocolate bombe, served with vanilla ice cream, which had a honeycomb centre, melted with hot



SCOTTISH BAILLIAGE

at The Bonnie Badger



The Bonnie Badger nestles, ivy-clad, within the ancient, sea-girt golf resort of Gullane – a handy 25-minute bus ride from Edinburgh for those who don't wish to be troubled by a breathalyser. In 2018 the former Golf Inn (established 1836) was re-opened after a comprehensive makeover by Tom and Michaela Kitchin. Why the 'Bonnie Badger'? Perhaps Tom is a fan of Rangers FC*

The hotel has been expanded and sumptuously refurbished. There is a cosy welcoming pub, an elegant high-beamed dining room in the former stables and 13 comfortable rooms. We were seated in a private dining room next to the courtyard garden, incorporating a second outdoor kitchen, where we could observe our starter of large fresh scallops being roasted in the shell. The roast lamb that followed was excellent as were the desserts, the service and the ambience. Gourmet food in gourmand portions. Not a typical Scottish inn (marble flooring in the bathrooms!) but a great reason to visit Gullane, even if you don't play golf.

William Bruce

*Tbrox means home of badgers.

salted caramel sauce. Port, Cotswolds Whiskey or a Moscato d'Asti, Vietti Cascinetta, from Italy, were offered as a digestif.

Bailli John Bishop proposed the Santé du Chef and Davide Scudel, Assistant General Manager, and the team were warmly applauded by us all for an outstanding luncheon matched with excellent service.

A most enjoyable and a rather special event for the Bailliage!

Joanne Cook

EARLY CHRISTMAS IN KUWAIT

Our visit to Kuwait started with a warm welcome and lunch with Mohamed Najia the Bailli Délégué. Out to Maki Marina Sands restaurant on the bay that evening for the stylish and precise Japanese-Mediterranean cuisine for which they are known, hosted by GB Member Oliver Zeitoun, the owner, and Joe Haddid. The membership here in Kuwait is made up of nationals, many expats and most of the hotel GMs, giving a real international feel.

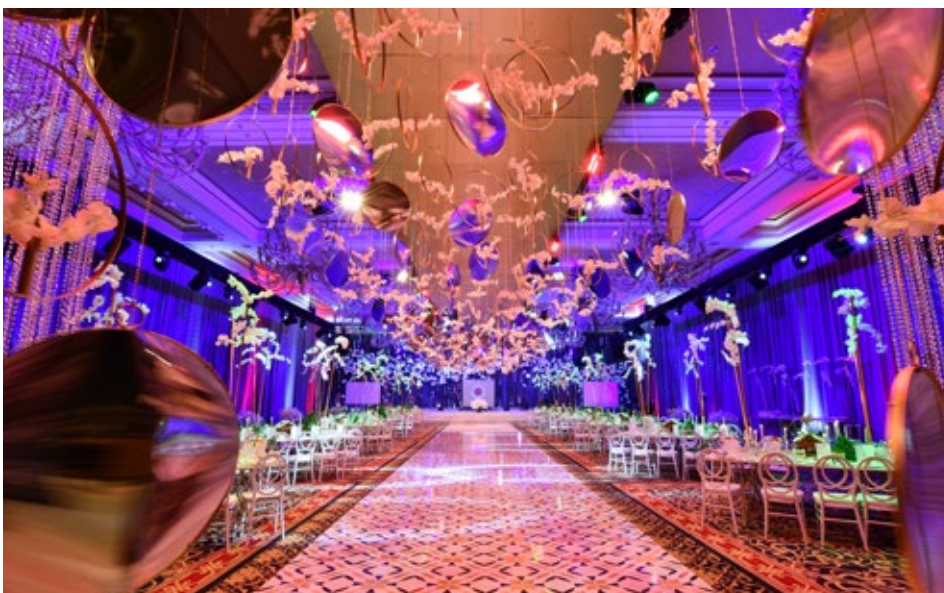
Next day our tour of the city included the fish market – when did I last see fish as fresh? That evening Mohamed and Salwa Najia hosted a soirée with the national officers and many Ambassadors.

This year for us, Christmas started early in December at a wonderful Gala Dinner at the Marriott Arraya Ballroom.

The dinner was preceded by an Induction Ceremony which 13 Ambassadors members attended and four of them were inducted as Chevalier d'Honneur. The winter wonderland created in the Ballroom was spectacular – who would have guessed we were in the Gulf?

To encourage the festive feelings even more, the evening started with Christmas carols sung by a children's choir. The menu was excellent and service superb. It was only at the Santé that we realised why... the brigade and service staff numbers were equal to the number of diners! Bravo.

A great way to start Christmas in the warmth of Chaîne camaraderie. Many thanks Mohamed and all our friends in Kuwait.



LONDON BAILLIAGE

Rex Whistler Restaurant in the iconic Tate Britain

In September, Chaîne London members gathered at the Rex Whistler Restaurant in the iconic Tate Britain to celebrate British food and the 60th anniversary of the Chaîne in Britain. Our Bailli, Helen Sunderland-Cohen, worked closely with Maître Restaurateur Matthew Randall and Executive Chef Alfio Laudani to create a bespoke British menu, including Terrine of Wild Hare and Dry-Aged Beef Filet with superb wine pairings. Other British flavours – gooseberry, bramble, stout and whisky – added to this delicious feast.

Elizabeth Tee

THE SOUTH WEST BAILLIAGE DINNER

AT THE CASTLE HOTEL, TAUNTON

The Castle Hotel was a welcome sight after an Autumn day of wet and wild weather: dressed for Christmas she looked very festive! Our black tie dinner started in the bar of the hotel with some delicious canapés and a glass of Blanquette de Limoux.

We couldn't let the evening begin without a 'Santé du Chef' in tribute to the great Gary Rhodes who had sadly passed away the day before. Gary had held the position of Head Chef at The Castle back in the mid 1980's and gained his first Michelin Star there at the age of just 26. A sad loss to the world of gastronomy.

Before dinner was served in the festive private dining room, Bailli Mark Godfrey awarded three 10 year badges. Many Congratulations went to Ian & Marianne Clemmetsen and Brian Julyan, who were each presented with a bottle of Ayla.

Chef Liam Finnegan has been cooking at The Castle for some seven years and delivered an extremely good meal. Our

starter was a beautifully presented White Lake Goats Curd, Castle Orchard Apple, Beetroot and Pickled Walnut. This was paired with a very fresh Sancerre, Domaine du Pre Semele, Maimbray Loire Valley: a perfect start, so light with a delicious combination of flavours.

This was swiftly followed by an excellently cooked fillet of Brixham Brill, Crab, Sea Herbs, & Grapefruit which worked delightfully with a zippy Chardonnay/Pinot Gris, Kovacs Nimrod Winery, Hungary.

Our main course was Autumn on a plate! A duo of loin and haunch of Exmoor Venison, Jerusalem Artichoke, Red Cabbage & Samphire, all enjoyed with an intense and concentrated Cabernet Franc, Bodegas Bressia, Mondoza, Argentina.

To complete this festive feast, Chef Liam served up a Vanilla Rice Pudding with Pear, Pecan and Blackberry. The accompanying rich and silky Late Harvest Gewurztraminer, Montes, Valle Central had

just enough acidity to balance the sticky sweetness of this delicious dessert before coffee and Petit Fours. The Santé du Chef et Service, proposed by Bailli Délégué Philip Evins, was more than well-deserved.

Mark Godfrey



Jings, Crivens and Help Ma Boab!

– the Scottish Bailliage enjoys a musical



The Chaîne Haggistan traditionally meet in December for a show and dinner – this year for the first time in Dundee to see a new musical based on Scotland's best-loved cartoon strip character, Oor Wullie. We enjoyed an excellent meal on the Friday evening in the Malmaison Hotel, overlooking the waterfront and the impressive V&A Museum which we visited next day. The main exhibition concerned the history of robotics and the amazing advances now on the horizon: les Ecossais now believe that your correspondent should definitely be replaced by a robot within three years...

The musical was engaging with energetic, ear-splitting, acoustic 'music'. Though lapped up by the audience, the Dundonian argot may not travel well:

Boy to Oor Wullie: 'Who are you?'
Oor Wullie: 'I'm fine. Hoo are you?'
After this we had an interesting tour of Captain's Scott's ship the RSS Discovery, most of us taking away the grateful thought that we would not be dining on the crew's rations of blubber and 'hoosh' – a mixture of pemmican, melted snow and 'other items'. Our dinner (ashore) was ambrosial and capped a great weekend in a great city.

Bill Bruce

DINNER AT THE PARSONS TABLE, ARUNDEL

Named after its owners, Liz and Lee Parsons, The Parsons Table – with its understated décor and scrubbed wooden tables – looks out through quartered windows onto a small courtyard, with the narrow streets of Arundel beyond.

After Prosecco and platters of Tiger Prawn bites came a Fondant of Citrus Cured Sea trout and then a carpaccio of Atlantic Octopus, Chorizo, presented like a mosaic on each plate: spicy, sharp, bitter, and salty flavours in a well-balanced counterpoint.

The meat courses of South Down Pheasant and Cabernet of Braised Beef Cheek were similarly imaginative. A simply excellent Celeriac and Chestnut Mushroom Risotto accompanied the beef with the dark earthy Quinta de Chocopalha Tinto 2015 from Portugal proving a perfect partner.

A Sticky Mickey Sauvignon Blanc, Eradus 2017, NZ was served with the light Iced Lemon parfait, Mulled Blackberries and Lemon Curd, rounding off the fine menu for which Liz, Lee and all their staff were warmly congratulated.

Judy & Neil Deverill

WESSEX AUTUMN DINNER

at the Three Lions

The evening of Friday 18 October was very wet, windy and miserable, but Wessex members and guests received a very warm welcome at the Three Lions, Stuckton near Fordingbridge in the heart of the New Forest, by owners Maître Rôtisseur Mike and Maître Restaurateur Jayne Womersley. Mike and Jayne are long-time members of the Wessex Bailliage and we have enjoyed some wonderful times and superb food there over the years.

This event was no exception. After a selection of canapés and a glass Valdobbiadene Prestige 1821 Prosecco, we commenced Dinner, a Menu created for us by Mike (formerly a Michelin-starred Chef, held for five years when at Lucknam Park). Ravioli of Scallop Mousse and Atlantic Prawns was followed by Wild Turbot and New Season Ceps. The Turbot was wonderful, making this course many peoples' favourite. Vine-Roasted Partridge, Leg Puff Pastry Girolles and Sable Grapes followed and home-grown Apple Tatin with Licorice Ice Cream was served

for Dessert. All the courses were accompanied with appropriately matching wines.

Mike and Jayne are hoping to retire next year, so sadly this may have been the last meal Mike cooked for us, but we certainly have very fond memories of good food, good wines and great times at The Three Lions. A presentation of a magnum of Norton Privada 2010 was made on behalf of the Bailliage by Bailli, Janet Evins.

After Coffee and Madeleines, many members stayed the night in the very comfortable accommodation attached to the Restaurant.

Christine Wallage



JOINT OMGD AND SABRE D'OR DINNER

at Grantley Hall

In September members of the Yorkshire Bailliage and their guests met to inaugurate the OMGD Wine club at Grantley Hall. This was a joint event with the Sabre d'Or. Sommelier, Tom Henderson sabraged champagne, was presented with the Grantley Hall sabre and inducted into the Sabre d'Or.

The evening started on the Terrace and moved into Parklands Restaurant to continue the champagne theme; with blind champagne tastings to complement each of the main courses. The champagne pairings by sommelier, Tom, and his insights into the various champagnes made it a unique evening. A rare opportunity to sample the fine wines which complimented Chef Craig Atkinson's outstanding dishes.

Gill Kendall



© Jack Hardy



Paul Smith, Roland Davies, Derek Wright, Gill Kendall, John Trowbridge, Edward Kendall and Julian White



Julian White, Tom Henderson, Andrew McPherson, Gill Kendall and Otto Hinderer



OMGD WINEMAKER DINNER — DAOU ESTATES

The luxurious environs of The Langham Hotel, London welcomed a number of Chaîne and OMGD members to the last Winemaker Dinner of 2019.

It was at the start of the new millennium that two brothers, Georges and Daniel Daou, whose lives had began in the Lebanon before travelling to first Paris then America, set forth across the world to find an unrivalled terroir for producing Cabernet Sauvignon. Their quest led them to what is now called Daou Mountain in the Adelaida District of Paso Robles, California.

Bailli Honoraire Daniel Daou, his fiancé and daughter, attended the dinner to introduce Daou wines to England and what an introduction! Daniel's vision is to make California's 'first growth' wine and achieved an incredible 96 points from Robert Parker for his very first vintage.

Daou Mountain stands at an elevation of 2,200 feet above sea level. It is a terroir with every natural asset necessary to pursue the perfect Cabernet Sauvignon including: calcareous clay soils (that evoke Bordeaux's Right Bank) and a climate that closely corresponds to St. Helena. The optimal level of acidity is achieved organically while the phenolics produced on the mountain are uniquely high, yielding wines of prodigious colour, texture and structure.

Winemaker Daniel Daou has implemented an array of proprietary techniques and technologies to create one of the most rigorously innovative winemaking programs in the world today including: manual field measurement and wireless sensor technologies to help cultivate an optimal vine growth ratio by dry farming.

Daou Estate wines are made with its own unique 'D20' yeast cultured from the mountain itself, which is prized for its remarkable ability to maintain acidity; extract colour; amplify flavour and texture; and produce lower alcohols.

The barrels used for its flagship wine 'Soul of a Lion' take 5 years to cure and are made from a rare fine-grain pink oak known as 'bois rosé', which imparts an array of complex yet subtle flavours to the wine of which we had the chance to sample not one, not two, but three vintages during the evening.



General Manager, Maître Hôtelier, Bob Van Den Oord and his lauded team looked after us throughout our night at The Langham starting with the assortment of canapés. These presented our first chance to experience the wonder of Daou with a light Chardonnay 2018 that matched the delicacy of delights that proceeded to tickle our tastebuds.

The meal cleverly complemented the wines with the Daou Reserve Chardonnay 2017 being a step up from the first wine in terms of its complexity and creaminess

and matching beautifully black pepper tuna with Oscietra caviar.

Game season was still in swing and to accompany the estate's robust 2016 Cabernet Sauvignon was partridge and foie gras 'chausson'. A clever translation of the more traditional apple turnover that was a delight.

Then came the highlight the chance to try 'Soul of a Lion' – 2012, 2013 and 2016 – all of which more than stood up to the Roast venison served with sauce 'Grand Veneur'. Daniel Daou undertook a straw poll after the course ended with honours being evenly split between the three years 2013 being his favourite on the night but with 2016 having the potential for greatness in years to come.

Daniel was kind enough, throughout the meal, to explain his exciting journey to date and to answer questions from those assembled and generously let us try some of his unique dessert wine – a Cabernet Sauvignon Fortified Wine 2017. This was served with Guanaja 70% 'palet' and Arabica ice cream along with some colourful petit four sheets of chocolate.

It is no surprise that this is one of America's fastest growing wineries with some 60,000 visitors last year based on word of mouth alone – Daou doesn't do marketing. Undoubtedly many of those who were lucky enough to attend the dinner will be telling their friends about the delights that await them when they discover Daou.

Leslie Cuthbertson



So you knew a thing or two about catering, management and motivation when you were asked to join The Clink in 2010?

At the beginning of my career I was learning; in the middle I was earning; and now I have the opportunity to give back, sharing that experience with others.

This is by far the most rewarding job I have ever had. It is great to see a broken person become whole and then go out and contribute to society - and thus ultimately reduce reoffending.

So what facilities does The Clink operate now?

The charity enables prisoners to gain City and Guilds NVQs in food service, food preparation and horticulture. We now have eleven projects in eight prisons, training over 200 people every day. There are four restaurants open to the public in HMPs High Down in Surrey, Cardiff, Brixton and Styal in Cheshire, and kitchen gardens at High Down & Send in Surrey, with a new one at Styal opening soon. We also have students training in the main kitchens at Risely near Warrington, Bristol and Styal, and a High Street cafe in Manchester staffed by ex-offenders and homeless people. Meanwhile the women's prison at Downview in Surrey runs a fully commercial production kitchen - Clink Events - that has catered for Royal events, receptions at No 10 Downing Street, St Pauls and Guildhall. We think big.

When our graduates are released, they are found employment and mentored weekly by The Clink for up to twelve months to help them re-adjust to society. The figures speak for themselves. With this support, less than 15% are likely to re-offend - as opposed to almost 50% of untrained prisoners.

Where do you see this going in the future?

This concept is working well, so we are looking to roll out 12 more training facilities in prison kitchens across the country this year, and a total of 70 over the next three years. As hospitality is the fourth largest industry in the UK, we are providing a great solution to the catering skills shortage.



'On the grill' with : Officier Maître Restaurateur Christopher Moore, CEO of The Clink

This April, The Clink Charity – that worthy cause the Chaîne UK has supported since 2012, and which trains offenders for life outside prison – celebrates its tenth anniversary. There are now over 2000 Clink Graduates with a qualification and a job in the community, thanks for the dedicated work 'on the inside' by the charity and its mentors. And statistics show that they are far less likely to re-offend...

We talk to Chris Moore, CEO of The Clink and Officier Maître Restaurateur, about the current activities, plans to expand this prisoner training concept even further – and to learn more about the person driving this venture forward.

Surrey-based Chris has over 30 years' experience in the hospitality industry. His successful career ranged from hotel management training with the Holiday Inn, New York and food & beverage management for The Hilton Group, to developing the in-store restaurants and Food Hall concepts for Harrods and finally 13 years with Fenwick – the UK's largest independent department store group – creating and operating 37 restaurants in 12 sites across the country.

How has involvement with the Chaîne helped?

It has been wonderful to have the Chaîne's support, not just from Vic Laws who as the Clink Group Restaurant Ambassador has mentored so many of the students, but also Philip Evins and all the members who have raised a significant amount for the charity over the years. And we are delighted that groups of members regularly dine in the Clink HMP restaurants - to give our students kitchen and front of house experience. It all helps their CVs, and their confidence.

Who are the people who have inspired you along the way?

I've been fortunate to work with some very inspirational people during my career - from famous chefs such as the Roux brothers and Anton Mosimann to entrepreneurs such as Mohamed Al-Fayed. He always said 'do it once and do it properly'. I have never forgotten that.

On a personal level, tell us about a memorable meal you have enjoyed.

Over the past ten years, I have had the opportunity to eat at many amazing places from Buckingham Palace to HMP Brixton. They were all memorable. However, this month Vic Laws, the Chaîne's Conseiller Culinaire, Great Britain and I had dinner with Lady Edwina Grosvenor and her husband Dan Snow (both Clink ambassadors) on board a Royal Navy destroyer in Portsmouth, together with the Captain. We were served by the Captain's Steward, Ross, who is a Clink Graduate and now a valued member of the ship's company. It was a very rewarding moment for us all.

And finally, what would be your 'desert island' meal - and why?

I eat out at formal lunches, dinners and attend receptions as part of my job at least three days a week, all of which I thoroughly enjoy. But in the light of this, a simple bowl of homemade soup would be my 'desert island' choice, accompanied by a good piece of Stilton and homemade bread.

Fiona Campbell

Camaraderie *on camera*



Isaac Rutowitz, Roger & Barbara Smith and Riccardo Palomar



Robert Hook and Mon Roldan



Philip Evins and Andy Kemp



Jojo Poon & Woody Woo



Chris & Sarah-Jane Oakes and
Phil Douglas



Tomas and Jason Parry



Tony & Helen Wernham



Philip Evins, Sari & Timo Vartiainen, Janet Evins, Timo & Elena Multanen



Karl & Anna Wachtmeister and John Studdert



Sally Beck, Paul and Beth Smith



Alan Goodridge & Lacey King



Julia & David Edwards

2020 GRAND CHAPITRE 1-4 October 2020

Chaîne GB's 61st Grand Chapitre will be a return to the port city of Southampton



The exciting programme kicks-off with an informal dinner with cricketing legend Sir Ian Botham at his restaurant 'Beefys' at the Ageas Bowl cricket ground. Then an offshore trip by Red Funnel ferry and Fastjet to the Isle of Wight to visit Osborne House, the summer home of Queen Victoria, including lunch on the terrace.

Our Welcome Dinner created by Michelin-starred chef Alex Aitken on the Friday evening will be held in 'The Bow' at the Southampton Harbour Hotel in Ocean Village. This spectacular location has water on three sides of the restaurant.

History buffs have a wonderful day on the Saturday with a visit to the UNESCO World Heritage Stonehenge, then on to Salisbury for lunch and a personally guided tour of the famous cathedral led by Officer Alex Armstrong, a permanent guide at the Cathedral.

Those of you who came to York in 2014 will remember the Gala Dinner amongst the locomotives at the National Railway Museum. This year we have a similar treat: a Gala Dinner at the National Motor Museum in Beaulieu courtesy of Lord Montagu. Stroll through over a 120 years of motoring history, dine amongst the cars and hear from Lord Montagu whose father founded the Museum on his estate.

Our Farewell lunch on Sunday will take place on board P&O's Azura in Southampton's Ocean Terminal. First a tour of the ship, followed by a welcome reception hosted by the Captain. Lunch is sure to be a high spot in the Meridian Restaurant on the top deck.



Diary Dates

Make a note of these dates in your diary.

OMGD Winemaker Dinner, The Langham, Château Phélan Ségur
28 February 2020

Young Chefs Competition, Leatherhead
5 March 2020

Young Sommeliers Competition, London
9 March 2020

Young Professionals Awards Dinner, The Dorchester
20 March 2020

World Chaîne Day
25 April 2020

OMGD Winemaker Dinner, The Lanesborough
22 May 2020

Guards Club Lunch and Polo, Windsor Great Park
8 August 2020

International Young Sommeliers Competition, Lyon
4/5 September 2020

Floating Assemblage, The Halkin
11 September 2020

International Young Chefs Competition, Paris
25 September 2020

61st Grand Chapitre, Southampton
1-4 October 2020

OMGD Winemaker Dinner, London
20 November 2020

Editorial Team

Philip Evins
Bailli Délégué
Membre du Conseil Magistral
bd@chaine.co.uk
Tel +44 (0)1962 866355
Mob +44 (0)7748 965235

Janet Epton
Editor
editor@chaine.co.uk
Mob +44 (0) 7713 257720

Fiona Campbell
Chargée de Presse
presse@chaine.co.uk
Mob +44 (0) 7836 595131

Design
Ubiquity Communications
info@ubiquity-media.co.uk