



# Chaîne des Rôtisseurs

## Bailliage de Grande Bretagne

# Newsletter

Winter 2011

### *In this issue...*

Dear members and friends  
page 2

International Young Chefs  
Competition 2010  
page 4

Regional Bailliage Events  
page 6-9, 11-12

Profiles  
pages 10 and 12

OMGD  
page 11

International Travellers  
page 14

Competition and Awards  
page 16

### *Stop Press*

Laura Rhys, who won Chaîne GB's Young Sommelier Competition in 2008, and Laurent Richet, the sommeliers at Hotel Terravina in the New Forest, have gained the prestigious Master Sommelier qualification. Our congratulations to them both.



## Grand Chapitre focusing on the Chaîne's core values proves to be a winner

The superb Four Seasons Hotel Hampshire was the base for a great weekend of culture, fun and outstanding dining.

The hotel's Georgian manor house elegance and ultra-modern comforts set within the 500 acres of Dogsmerfield Park Estate, first mentioned in the Domesday Book, proved to be a location that met everybody's needs. General Manager Colin Clark and his team are to be congratulated.

How's this for a story of real professional attention? When one member who had mislaid his cufflinks mentioned this to Colin on his way into the Gala Dinner, Colin immediately took off his own, handed them over and insisted the member not spend any more time worrying about it.



*Michel Cottray - BD of France, Philip Evins - BD of Great Britain, Julian Tomlin - General Manager Pennyhill Park Hotel, Tal Gal-Cohen - BD of Israel & member of the Conseil Magistral, and Marie Jones - Member of the Conseil d'Administration*

Most members started their weekend travelling by bus to Dinner at Pennyhill Park for a memorable meal designed by Michelin-starred Head Chef, Michael Wignall and all under the watchful eye of General Manager, Maître HôteJulier Julian Tomlin.

*Continued on page 14...*

## Congratulations Clement winner in Santander



*Clement Robert and Denmark's Peter Pepke*

The GB competitor wins the International Young Sommelier Competition for the second year in a row! Bravo Clement Robert.

Travel to Santander was fraught with difficulties for the competitors, judges and supporters alike in 2010 due to air traffic control problems in France - it took some 23 hours just from the UK! Happily, this was soon forgotten as a group of young competitors from as far apart as China, South Africa and the US came to know each other as they prepared to fight it out for the coveted title of winner of the Chaîne's annual International Young Sommelier Competition.

Clement Robert was in Santander to represent GB. GB members who attended the Grand Chapitre earlier in October will remember that he received his trophy as winner of our national competition. He had put in another four months of study and training since the national competition to ready himself for this event.

*Continued on page 3...*

Dear members and friends



Looking back, the last year was a very good year for Chaîne GB. We have all been privileged to enjoy some wonderful events around the country and abroad and the feedback from the members who attended the Grand Chapitre on the quality and their enjoyment of the weekend was the best to date. Our thanks to the team that brought it all together. The two young professionals competitions that we all support brought another win at the international level this

year – with Clement Robert as winner of the International Young Sommelier Competition.

Your national team has worked hard to raise both the funding and profile of these events and have been delighted with the support we receive from companies such as Gaggenau, Pernod Ricard and Riedel. We hope to extend these partnerships in the coming year.

I would like to publicly thank all of the office holders, both regionally and nationally, for the time and enthusiasm with which they carry out their roles.

Looking at the programmes they have planned for 2011, I know that we are in good hands and can look forward to another great year.

We thrive as an organization by constant renewal both in our activities and in our membership. The national team is constantly looking to improve all areas of our activities both in what is delivered to members and the control of our costs. If you have any suggestions do please drop me a line. You all have had great news concerning the membership fees for 2011 which have been significantly reduced. Let me encourage you to use this wonderful news as an impetus to recruiting new members in the coming year.

If not before, then I look forward to seeing you all in Edinburgh for our 52nd Grand Chapitre.

Vive la Chaîne

Philip Evins  
Bailli Délégué

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## Congratulations Clement winner in Santander (continued from page 1)

The competitors spent a day visiting local food and wine producers in the area. What wines can you match with sardines, prepared in 50 different ways, or perhaps Cabrales, the famed blue cheese made in the Picos de Europa? Then straight into the competition, which was held in the Hotel Real on Friday 22 October.

The main judges were all both Chaîne Maître Sommeliers and Master Sommeliers, having reached that standard as awarded by the Court of Master Sommeliers worldwide. Brian Julyan, the CEO of the Court, chaired the group together with Bryan Dawes, Frank Kramer and Christopher Delalonde.

After a tough competition, which finished at the end of the afternoon, the competitors were kept on tenterhooks not knowing the outcome until dinner that evening. The results were announced by Klaus Tritschler, Bailli Délégué of Germany, and Marie Jones, Member of the Conseil d'Administration. The winner of the 2010 competition was Clement Robert. A great result and a deserving reward for his skill and hard work. Clement works in the Summer Lodge Hotel in Dorset, one of the Red Carnation Group. His General Manager, Maître Hôtelier Charles Lotter, said that he returned to work with a very big smile on his face!

Congratulations also to Michael Meagher from the United States coming second, and Nikolaos Giannopoulos from Greece for third place.

The importance of support from the hotel or restaurant management to the competition cannot be overstated. Clement was coached by his head sommelier Eric Zwiebel, who in



*Klaus Tritschler, Marie Jones, Clement Robert and Philip Evins*

turn was earlier mentored by Gerard Basset. Charles Lotter commented 'Encouraging staff to take part in competitions and giving them the time to compete has many benefits. It provides encouragement to young staff to reach higher standards and obtain the rewards that follow, it gives better job satisfaction, it raises the professionalism of the hotel and thus improves customer satisfaction, and finally, raises the profile of the establishment.'

In 2011, our national competition finals will take place on 23 March in London and the international finals will be in Athens on 16 September. Any hotel or restaurant wishing to enter a competitor should contact Gerard Basset, Echanson or Philip Evins.

**Philip Evins**

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If you are not successful then why not take advantage and purchase Riedel glassware with an exclusive 20% discount at [www.riedel.co.uk](http://www.riedel.co.uk). Simply enter CHAINE2011 at the checkout.

Competition entries must be received by 28th February 2011. 20% discount is valid until 31st March 2011.

## International Young Chefs Competition 2010

A good crowd of us from the Bailliage de Grande Bretagne were delighted to be in Helsinki for the World final of the Young Chef of the Year (YCC) competition. Bailli Délégué Philip Evins and Conseiller Culinaire Vic Laws, together with a great party from Yorkshire lead by Bailli Derek Wright, were all there to support our competitor Tom Spenceley. Tom, who works at the Swinton Park Hotel in Masham, was there to represent GB with contestants from 20 other countries. His trip began on the Tuesday when he met the rest of the contestants, many of whom could not speak English, and this started a camaraderie which, we are sure, will last for some time.

Wednesday and Thursday found the group touring suppliers in Helsinki and visiting Chez Dominique for lunch being a \*\* Michelin restaurant. On Thursday afternoon they explored the culinary college where the competition would take place the following day and the draw took place for the cooking order.

Tom thought his luck was in when he was drawn last to compete, which was the same as when he won in GB.

Friday morning saw Simon Crannage, the executive chef from Swinton Park, taking Tom through his recipes and cooking techniques, but then the wait until 1:00 PM when he was due to leave to compete. We met up with him in the evening and you could see that he had had a very trying but enjoyable time. The black box contained such items as sirloin of beef, whole perch, chanterelles, reindeer and crayfish.

Tom was part of the socializing on Saturday which included a harbour cruise and a beer sampling session prior to lunch and then to the awards ceremony and intronisation in the evening.

As the group gathered for this the tension was mounting, but regretfully Tom did not make the first three places, which were taken by South Africa, Germany and Canada. However, we were delighted that Tom received his competitor's medal and was inducted in the presence of Philip Evins our Bailli Délégué.

As has been previously announced the competition has been re-named Young Chefs rather than a 'commis' competition and we are delighted that this means that any chef under 27 years of age will be able to take part. The only residency condition is that they must have been in Great Britain for at least three years. With our multi-ethnic workforce this will enable us to broaden the base from which you can select your candidate.

We are very pleased that Gaggenau will again be one of our sponsors and I am delighted to announce that Philipp Mosimann our National Chargé des Mission will be chairing the panel of judges. The competition will again take place at Westminster Kingsway and will be held on 17 March and the world finals will be in Istanbul from 6-10 September 2011.

For further information on next year's competition and the full rules please email me, but in any case let your regional Bailli know who you will be entering next year.

Vic Laws



Front row: Hilda & Derek Wright, Simon Crannage, Tom Spenceley, Philip Evins and Andrew MacPherson  
Back row: James & Pam Collins, Jane MacPherson



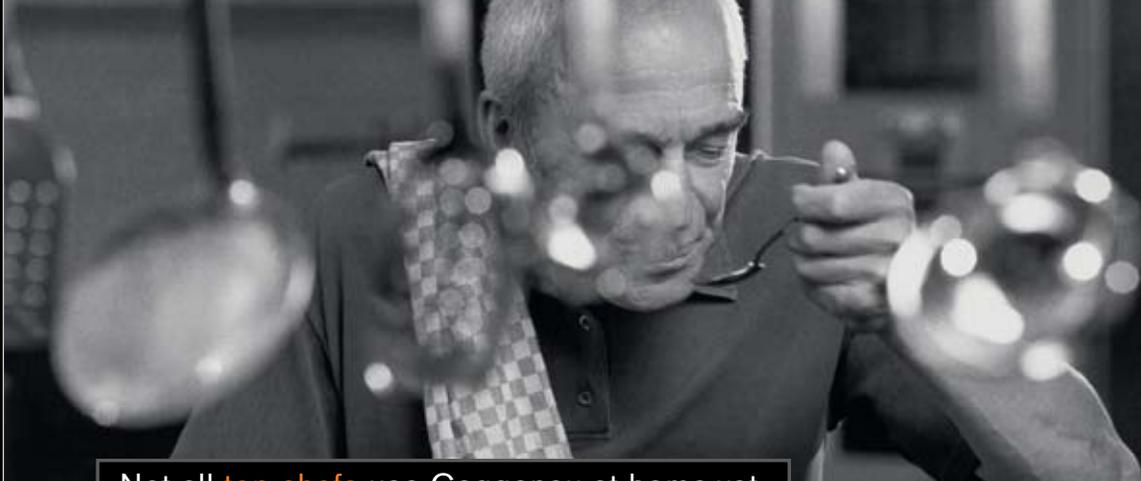
Tom Spenceley's competition dishes



GB support with a great party from Yorkshire lead by Bailli Derek Wright



The Competitors and Judges



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## Camaraderie on Camera



Maryann Pazdan & Milt Moser from Philadelphia



Paula & David Jordan



George Parkes and Allison Bonnett



Libby & Tristan Mason-Smith



Heike Cottray and Peter Jones



John & Grace Stewart, Philip & Sheila Douglas, Jane Groombridge, and Ann & Derek Shepherd



Richard & Christine Maxwell



Allison Bonnett and Tal Gal-Cohen



Derek Wright and Michelle Radford

## Regional Bailliage Events

### Anglia lunch at Ravenwood Hall

Members and friends of Anglia Bailliage enjoyed fine food for their summer lunch at Ravenwood Hall near Bury St Edmunds, Suffolk.

The Hall's intriguing history began in the reign of Henry VIII. The Restaurant, which originally was the main living hall, retains its carved timbers and huge inglenook fireplace that date from Tudor times.

The weather was perfect and the vin d'honneur was served outside on the terrace. The lunch that followed began with a starter of crab apple and celeriac, brown toast, apple jelly and Bloody Mary sorbet. The main course consisted of roasted spring chicken with spring onion mash, chervil, bacon and tempura cauliflower. The dessert of chocolate fondant, pistachio ice cream and amaretto jelly, followed by coffee and petit fours, made a fitting end to a delicious and convivial lunch.

Patricia Woodward-Smith

### Solent thanks to Jenny Elliott

For the last 6 years Jenny has been at the helm of the Solent Bailliage. In that time she has gained a reputation for creative venues for the Bailliage's events. These included lunches on board P&O ships. Over the years she has nurtured a great relationship with P&O where the ships' executive chefs are all proud members of the Chaîne.

In 2007 when the Grand Chapitre was held in the Bailliage, this maritime theme was extended further to include dinner on HMS Warrior.

As Jenny steps down she still plans to be an active member of the Bailliage.



Jenny Elliott and Derek Wright

# Regional Bailliage Events

## London Christmas lunch at Mosimann's

Mosimann's, founded by famous chef and Chaîne member Anton Mosimann, generously hosted the London Bailliage's Christmas event on 12 December 2010.

About seventy five members and guests including many members from other Bailliages were greeted by Anton's son, Mark Mosimann, at the festively decorated former church in Belgravia.



*Christmas magic at Mosimann's*

Mosimann's is famous for its Christmas decorations and this year was no exception.

On arrival the group made their way upstairs to sample Mosimann's own-labelled champagne with canapés. Phillip Mosimann presented us with the menu and described the wines we were served.

We enjoyed a salad of Wild Scottish langoustine which was served with a 2008 Chablis Bachelier from France.

Our main course was Saddles of Highland venison from the Balmoral Estate with Winter Vegetables à la Forestière. Our wine was a stunning 2005 Haut Faugères from Saint Émilion.

We then enjoyed a very special treat of two desserts. The first was 'A Taste of Anton's Bread and Butter Pudding' served with a Christmas pudding - rumoured to be one of the best in London town this year. The second was a Banana Parfait with Chocolate Sorbet. Both were served with a 1996 Chateau Suidirant from France.

Jeffery Calvert and incoming Bailli Peter Scrafton also paid tribute to Mrs Barbara Maw who announced she was stepping down as our Bailli Regional. She promises us that she intends to continue as a member and that we will see her from time to time. In the meantime, we wish her and her family every happiness and thank her for her contributions to date.

**Edwina Baddeley**

## Solent's game supper at the Three Horseshoes, Elsted

In November Solent Bailliage made a return visit to the Three Horseshoes in Elsted, near Midhurst, for another Game Supper. As with our previous visit in February 2008 we had a truly enjoyable informal evening in this delightful village pub. It has a rustic and cosy atmosphere complete with stone flagged floors, large open fireplace and antique furnishings.

## Bailliage de Londres has a new Bailli as Peter Scrafton takes the reins

Peter qualified as both a solicitor and a valuer. He found himself in a London-based legal career that took him to far-flung places across the globe, from Bulgaria to Mongolia assisting over twenty governments.

Joint founder of the Compulsory Purchase Association, he was its secretary and has served as Chairman. He has also been an active Liveryman of the City of London Solicitors' Company and is a former Secretary of its Wine Committee. He has been a member of the Chaîne for over twenty years and most recently Vice Chargé de Missions for the London Bailliage. This experience will serve him well in his new role.

Passionate about quality food, wine and service, Peter hopes that his stewardship of the London Bailliage will be reflected by the variety of venues for professional and non-professional members and their guests to share their common interest in a social and companionable manner.

With an insatiable curiosity and thirst for adventure, Peter loves to travel, shunning package tours wherever possible in favour of exploring new destinations across the globe. The overseas work has enabled him to pursue his great interest in field sports in different areas, notably hunting wild boar in Bulgaria, and hunting hare with a golden eagle, in Kyrgyzstan. It has also enabled him to visit some of the 'off the beaten track' opera houses of the world - hearing *La Traviata* sung in Mongolian in a freezing Imperial Russian-designed house in Ulan Bataar was an unexpected and real treat.



*Peter Scrafton*

The food was beautifully prepared and our menu featured venison, pigeon, pheasant and partridge followed by a choice of traditional desserts. Members visiting Sussex in the summer are encouraged to visit this lovely pub for lunch outside with the fantastic view across the Downs. Mind the chickens in the garden though!

**Jerry Maw**

# Regional Bailliage Events

## Chaîne Écosse at Fortingall Hotel 26-27 November 2010



*Phil Douglas, Darin Campbell and Nick White*

It was a wild and stormy night when Chaîne members gathered on Friday for an informal supper at the Fortingall Hotel. But in the Ewe Bar the drifting snow was forgotten as preprandial stiffeners were hurled back by the side of the roaring log fire. It was the chef's night off, so members repaired to the dining room to see what the 'B' team could offer - and they did not disappoint. All agreed this was the best Beef Bourguignon ever. Unusually, the soiree did not extend well into the wee small

hours for there was an early start next morning with local firm Highland Safaris who took the more intrepid members by Landrover high into the hills of Glen Lyon. On a sunlit wintry day the visitors enjoyed views of the iconic Schiehallion and snowy vistas as far as Glen Nevis before stopping at a bothy for a warming dram and Laird's Lunch. And where better for a sabrage. At over 2000 feet perhaps UK's highest yet?

On Saturday the formal dinner was held in the Yew Room named after the famous Fortingall Yew estimated to be between 2500-5000 years old and possibly the oldest tree in Europe. The relatively youthful Executive Chef Darin Campbell and his team delighted diners with a six course banquet complemented with excellent wines selected by House Manager Simon Fraser. As always the focus was on local produce cooked in the French manner and the piece de resistance was the butter-roasted home smoked Glen Lyon venison.

Fortingall is one of the most attractive villages in Scotland and while there you can get an excellent meal from Darin Campbell.

**Bill Bruce**

## London City Dinner at St James Court Hotel

On 2 September the London City Bailliage was welcomed to a 'Great British' themed evening at the St James Court Hotel with two sparkling wines from Sussex based Ridgeview Wine Estate. The first was Bloomsbury 2007, and the second was Fitzrovia 2007 (rosé). The previous evening Ridgeview's Grosvenor 2006 Blanc de Blanc had taken the trophy for 'Best International Sparkling Wine' in the Decanter World Wine Awards at their awards dinner. It beat five Champagnes as well as a number of top sparkling wines from around the world.

Julia Trustram Eve, from the English Wine Producers enlightened us about the

UK wine industry. It has been growing significantly over the last few years. Primarily she focused on the sparkling wine sector. English vineyard acreage has grown by some 50% in the last 5 years and we will see the results from 2012 onwards. Much of this growth is entirely down to sparkling wine production. Chardonnay, Pinot Noir and Pinot Meunier combined, account for about 50% of all our plantings. Pinot Noir is the most widely planted grape variety while Chardonnay is second.

The group was honoured to have with us Chaîne Ambassador, Dr. Judith Mazza of Bethesda, Maryland, USA and her

husband. They found time to stop off from a cruise to join us.

Of course the success of the evening would not have been possible without the planning, preparation and execution of the sumptuous menu by Executive Head Chef Brian Henry and his team, and to them we extend our heartiest thanks. Both Brian and his Executive Sous Chef, Daniel, are Chaîne members. Thanks also go to Abul Al Gunne and his banqueting team, who provided a warm, friendly and impeccable service throughout the evening.

**Sara Crawford**

## Mike Attenborough-Cox hands over to Janet Evins in Wessex

With a job re-location earlier this year, Mike concluded that it was no longer practical to remain as Bailli. This is a position he has held very successfully for the last three and half years. However he hopes still to attend the majority of Bailliage events, business permitting. Janet Evins, who as Vice Chancelier has been deputising for Mike in recent times, has stepped up to be the new Bailli.

Janet has a background of holding office in a number of voluntary organisations over the years and so will take the new responsibility in her stride. Additionally, she brings the experience of the Chaîne in many other countries and cultures to the role. As many of you know, on an equal standing to her love of food and fine wine, and of travel, Janet's other passion is singing. This has taken her to venues widely across this country but also in Germany, France and the United States, not forgetting a number of appearances on television and in the Proms at the Royal Albert Hall.



*Mike Attenborough-Cox and Janet Evins*

## Solent Bailliage Christmas lunch at the Fish House

This year's Solent Christmas event was a lunch held at The Fish House in Chilgrove, north of Chichester, on 19 December. This was also Jenny Elliott's last event as our Bailli as she hands over to Andrew Crawford on 1 January 2011.

Numbers were slightly depleted due to the weather, but the Downs looked very seasonal blanketed in snow!

Transformed from the White Horse last spring, the Fish House is an excellent restaurant specialising (as the name implies!) in seafood, which featured on our menu. It also has a small number of rooms and is particularly busy during events at nearby Goodwood.

The meal was prepared by Chef Alan Gleeson who locally sources the freshest seafood and the finest organic produce. Thanks are also due to the Fish House Manager, Jamie, and Sommelier, Dominique, and of course the owner, David Barnard.



*Andrew Crawford, Jenny Elliott and Marie Jones*

Andrew made a presentation to Jenny on behalf of the Bailliage, and Marie Jones, member of the Conseil d'Administration as well as a member of the Solent Bailliage, also expressed her thanks to Jenny for the sterling work she has performed for the Bailliage over the last four years. **Jerry Maw**

## London thanks Barbara Maw

Barbara has been associated with the Chaîne for over 30 years. Barbara and her husband, John, who became London Bailli in June 1995, were a team. He was a city man of the old school; his word was his bond. Barbara worked tirelessly behind the scenes as his adviser, confidante and secretary.

When, sadly, John passed away in 2003, the membership was keen for Barbara to take over, and delighted when, at the AGM that July, she agreed. She has more than justified that inspired

choice, promoting the Chaîne's principles of fine dining and friendship, unpretentiously and diligently. Personal friendships have been forged and many members, to their good fortune, can testify to her generosity and culinary skills.

So Barbara, thank you for your friendship and contribution to the London Bailliage and we look forward to your company in the years ahead.

**Jeffery Calvert**

## Yorkshire Autumn Dinner at the Devonshire Arms

For their Autumn Dinner, members of the Yorkshire Bailliage migrated to the Devonshire Arms Country House Hotel situated on the Bolton Abbey Estate in glorious Wharfedale. It recently scooped two top awards as Yorkshire's Hotel and Restaurant of the year.

For a restaurant situated in one of the finest sporting estates in the British Isles, the entrée of Venison served on celeriac with a poivrade sauce was mouth wateringly appropriate. The delicious flavour of the chestnut soup over celery ice cream not only delighted the taste buds but also titillated the oral thermal receptors. Textures of Goosnargh duck with figs and brioche commenced the game theme. The palate was perfectly cleansed for the chocolate sphere, passion fruit and liquorish dessert by the carrot sorbet covered in a yoghurt espuma served on parkin crumbs. The excellent wines that accompanied the meal were chosen by cellar master Nigel Fairclough. Pol Roger champagne accompanied by chef's canapés were served in the cocktail lounge prior to eating.

At the event epicurean twitchers spotted the unusual sight of a pair of green breasted Baillis, our own Derek Wright and not often spotted so far inland the visiting Bailli of Solent, Jenny Handscombe.

Enabling Jenny to feel at home, Derek politely introduced her to the 'Duchess of Devonshire'. No, not the person, but a model of the steamship which adorned the entrance to the cocktail lounge and was named at its launch by the then Duchess in 1904.



*Derek & Hilda Wright and the Duchess of Devonshire*

After dinner there was an even rarer sighting of a brace of Michelin-starred chefs, Yorkshire's Vice Conseiller Culinaire Frances Atkins who offered 'le santé' to Head Chef Stephen Smith and his brigade for the superb dinner so exceptionally well prepared and presented.

**Ronald Nixon**

## Profile - Darin Campbell



Darin Campbell is the very model of a modern Scottish Chef; committed to using the best of native produce whilst open to both traditional and international influence in the preparation of food to the highest standards.

Since November 2008, Darin has been Head Chef at the Fortingall Hotel which, to paraphrase Jim Reeves, might have been built with him in mind. This Victorian gem of a hotel sits in the picturesque village of Fortingall, at the eastern end of scenic Glen Lyon and ten minutes from Loch Tay in the Perthshire highlands. Refurbished in recent years under the wise aegis of Janet Wotherspoon of Glenlyon Estate, Fortingall's log fires, elegant furnishings and calm, tweed-themed decor reflect the best country hotel traditions - yet every modern facility is to be found within the comfortable accommodation.

Darin's mission is to raise the cuisine at Fortingall to a new level. His career to date gives him confidence that he can succeed.

Growing up on the family farm in Ayrshire, Darin was aware from a young age of the link between good quality fresh produce and great food. But, it was only while working as a commis chef at the Willowbank Hotel in his hometown of Largs that his interest in catering was kindled. After a few years of learning the ropes at the Sheraton Grand in Edinburgh, Darin moved to One Devonshire Gardens, Glasgow, to work for his culinary mentor - Andrew Fairlie. 'During these four years I not only learned how to create haute cuisine' says Darin, 'but Andrew, always leading by example, taught me how to operate a kitchen and how to manage people.'

For broader experience, Darin moved to London where he worked initially at Petrus under Gordon Ramsay. He then worked in Knightsbridge at the two star Michelin restaurant The Capital with the brilliant Eric Cheveu.

Darin describes him as 'a perfectionist and a wonderful teacher. Life was never boring with Eric' says Darin. Darin moved back to Scotland to become Head Chef of the two star Michelin restaurant Andrew Fairlie at Gleneagles Hotel. Here he cooked

for world leaders at the G8 summit and entered for the prestigious Roux Scholarship, gaining a runner-up position in the grand final.

Having subsequently gained a Michelin star at the Ballachulish House Hotel, Argyll, Darin was on holiday in Perthshire when he first became aware of the Fortingall Hotel. Having visited the village with his children to see the Fortingall Yew, at over 2000 years old the oldest tree in Europe, Darin admired the hotel and the beautiful surroundings. With incredible serendipity a call came the next day from his agent to say that the hotel would like to hire him, and the Campbell family moved quickly to Perthshire.

Now well established at Fortingall, Darin enjoys preparing modern French cuisine using prime Scottish ingredients. Venison comes from the Glenlyon Estate as does pheasant, partridge, wood snipe and woodcock. 'I just ring up Jimmy Lambie the Gamekeeper and tell him what I want.' says Darin. Herbs, vegetables, stonefruit and all sorts of berries come fresh from the kitchen gardens of the adjacent Glenlyon House. Another nearby estate provides grouse and best Aberdeen Angus beef is also sourced locally. Fish comes fresh from the west coast, but if any guest is lucky enough to catch some Tay trout, Darin will be pleased to cook it - perhaps with a starter of the Hotel's home-smoked venison.

Darin's ambition is to make the Fortingall Hotel a destination for fine cuisine and his immediate aim is to gain a Michelin star and three AA rosettes. The Hotel hosted the Bailliage d'Écosse at the end of November and Darin demonstrated that he is well on his way to achieving his goals.

**William Bruce**

## Chateau Musar comes to life for Ordre Mondial enthusiasts



Ralph Hochar

On St Andrew's Day a group of London Bailliage and OMD and members from across Britain, together with guests from the United States, met at London's Hilton on Park Lane. The objective was to learn more of Chateau Musar, the leading winery in the Lebanon and its wines. Lebanon has a 6000 year history of winemaking. We were privileged to have third generation owner

Professional du Vin Ralph Hochar as our host for the evening. Chateau Musar was founded by Ralph's grandfather with the encouragement of Ronald Barton, owner of Château Leoville Barton in Bordeaux.

The evening took place in the Coronation suite overlooking Hyde Park and started with a masterclass which covered the history, geography and winemaking philosophy of the region and the winery. This was illustrated by some excellent wines.

## Regional Bailliage Events

### Wessex Dinner at Lainston House Hotel

On 26 August members and friends of Bailliage de Wessex gathered together for dinner at the Lainston House Hotel, a seventeenth century country house standing in sixty three acres of beautiful parkland near Winchester. Jansz Premium NV Rosé and canapés were enjoyed in the elegant lounge.

Head Chef Andy Mackenzie kicked off dinner with a fun, interactive and unique experience called a Basil experiment. Everyone placed a Basil leaf on their tongue, held their nose and chewed the leaf. Surprisingly, no flavour was tasted at all until we released our noses.

Diners then settled down to a course of organic mushroom espuma and truffle crouton, followed by soused Mackerel, summer vegetables and white crab from Brixham Market. This course was accompanied with Pinot Gris 2007 from René Muré based in Alsace.

The main course was roasted loin of Lainston pork with crushed butternut, beetroot fondant and crackling accompanied by Cahuil Single Vineyard Pinot Noir 2007 Leyda Valley (Chile). Tunworth cheese from Hampshire was served together with a French Château Cantelys 2004, Pessac - Léognan. This was followed by a dessert of various strawberry dishes namely delice, tart, and ice-cream with a Yalumba South Australian Botrytis Viognier 2008. A really enjoyable evening concluded with coffee and Lainston Fudge.

Christine Wallage

We then enjoyed a superb dinner designed by Executive Chef, Maître Rôtisseur Anthony Marshall, with each course skilfully matched to different Chateau Musar wines. This included a couple of his specialities, such as Soldier's Egg with a brilliant and complex 1991 Chateau Musar Blanc.



The top of the range Chateau Musar has a signature flavour which is quite unmistakable and widely admired as a great accompaniment to game of all sorts. It is a blend of Cabernet Sauvignon,

Carignan and Cinsault aged in Nevers oak for 15 months and then bottle-aged until 7 years old before being released.

Santé

Philip Evins

### Wessex at the Montagu Arms Hotel



Phil Archer, David Edwards, Matthew Tomkinson and Philip Evins

Wednesday 8 December saw Bailliage de Wessex at The Montagu Arms Hotel at Beaulieu in the New Forest. The convivial surroundings with good food and wine enabled everyone to have a very enjoyable evening. General Manager, Maître Hotelier Phil Archer and Head Chef, Maître Rôtisseur Matthew Tomkinson, created a seasonal feast for us.

Matthew has worked in a variety of restaurants where he honed his skills. His tireless efforts won him a Michelin star while Head Chef at The Goose in Oxfordshire. Matthew is a strong advocate of local, free range and organic foods. He believes that the advantages of these foods extend beyond husbandry reasons. Additionally, he believes the taste is superior. This was reflected in the food served which included: spiced celeriac velouté with crispy duck samosa; home smoked organic salmon with horseradish and pickled cucumber; assiette of Woodside Farm lamb with roasted carrot purée and rosemary; and bri de meaux and candied pecan and apple salad.

Christine Wallage

## Regional Bailliage Events

### Wessex AGM at the Three Lions in Stuckton

The Three Lions at Stuckton near Fordingbridge, a little gem in the New Forest National Park, was the venue for the Bailliage de Wessex to hold their AGM on 15 January.

Mike Wormsley a Michelin-starred Chef created an interesting menu for us. Aperitifs accompanied by Poll-Fabaire Crémant Brut were followed by Swiss cheese soufflé and fondue with Parma ham. This was a wonderful and unusual starter, and the Château Cabezac Muscat Sec 2008 was a good complimentary wine with the food.

Our main course was a seasonal Roast 'Coq au Vin' of pheasant and shallots with Domaine Corne Loup Lirac 2008. Dessert was a delicious hazelnut parfait, pistachio tuille with kirsch cherries followed by coffee and petit fours.



Janet Evins, Mike & Jayne Wormsley and The Three Lions' staff

Mike and Jayne Wormsley, owners of The Three Lions, made us all very welcome at their delightful Hotel & Restaurant.

Christine Wallage

### Andrew Crawford takes the reins of the Solent Bailliage



Andrew Crawford

Andrew joined the Chaîne within the last 10 years and was attracted by the opportunities to dine in venues not always available to the private diner; the ability to taste

food prepared by chefs with a passion for their craft and the chance to taste wines by the glass complementing the courses. The friendship derived from the Chaîne is an added bonus. Andy steps up from VCA to Bailli.

Andrew is married to Penny and the household is enlarged by the company of a Labrador and cat! Having maintained a small holding of rare breeds for many years, the wellingtons are now hung up. Sailing the Turkish waters in their traditional gulet and pottering around Chichester harbour in a raised keel gaff rig is now the more likely antidote to Andrew's travels around the UK on the lecture circuit.

A solicitor and notary public by profession, Andrew was a partner of a southeastern firm of solicitors before starting his second career running his own training company.

### Thames Valley at the RAC in Woodcote Park, Epsom

On 19 November, Thames Valley held a successful Hungarian evening as their Grand Dinner in the stunning Cedar Room at the Royal Automobile Club's private members club in Epsom.

The splendid menu was devised by Peter Baics, a Hungarian member of the Thames Valley committee and former Restaurant Manager of RAC.

The dinner started with the traditional light pancake filled with chicken and paprika sauce followed by a great Pheasant broth with tarragon, lemon and sour cream. The main course of roast loin of venison with blueberry sauce was cooked to perfection, truly excellent. To complete this unique experience the traditional Magyarakas (a Hungarian

form of bread and butter pudding) was served for dessert followed by coffee and Zserbo Squares.

Each course was paired with carefully selected fine wines from north Hungary's best cellars, such as the Takler Rose, the very rare Somloi Juhfark, the popular Egri Bikaver (Bull's Blood) and of course the famous Vinum regnum, Rex Vinorum, The Tokaji Aszu.

Congratulations to Head Chef Howard Bisset for cooking this extraordinary gastronomic adventure of this rare cuisine, and to Banqueting Head Waiter, David Lidell, to supervise the attentive service.

Susan Attard



Kata Baics, Edward Pitcher, Peter & Agnes Baics and Endre Kiss

## Profile - Jonathan Kent

Jonathan Kent first heard of the Chaîne des Rôtisseurs in the spring of 2008, whilst studying International Hospitality Management at University of Surrey. At the time he was the 2007-8 Chairman of the University of Surrey Food and Wine Society. A lecturer at the University suggested he attend the Chaîne event that was being held in the University's Lakeside Restaurant. Shortly thereafter, Jonathan joined the Chaîne as a Chevalier and has been an enthusiastic supporter and has enjoyed fine dining in the company of other food and wine lovers at Chaîne events.

The introductory event at Lakeside was quickly followed by a most enjoyable Chinese meal at the Beijing in Woking where he met some international members from Dubai.

He graduated from the University of Surrey in June 2008. After graduating he changed his membership to Professional de la Table. The following month he flew to Florida to take up the position of management trainee at the exclusive Platinum League private country club and residential community 'The Club at Admirals Cove', Jupiter, Florida.

Whilst in Florida he says 'I appreciated the value of membership of such a prestigious international organisation as I was able to attend my first overseas event in November 2008 with Richard Le Grecca, Bailli of West Palm Beach Bailliage at the nearby Frenchman's Creek country club. I appreciated the kindness and hospitality of Chaîne members and the knowledge that wherever my career in hospitality may take me in the world I am likely to be able to meet up with other members and share the pleasures of the table.' He still has a souvenir of that event. At the end of the evening each member was presented with a bottle of champagne with a personalised label including their photograph which had been taken on arrival. Another lasting memory of that evening was the privilege of being seated next to Mr Henry Warren, a gentleman in his 90s, who had been Food and Beverage Director of the Breakers Hotel in West Palm Beach. Beside the professional chat, Mr. Warren also described how he had survived some very difficult times in Europe during the Second World War.

While in Florida he was able to attend two further Chaîne events. The first was at the Paradiso, Lakeworth which had an Italian flavour. The second was a visit to the Ritz Carlton, Palm Beach shortly after a \$100 million renovation. Jonathan says, 'Membership in the Chaîne does give the opportunity of experiencing a rich variety of cuisine exquisitely cooked and served which I very much appreciate, but I must admit that I did discover at Paradiso that grilled marine octopus tentacles are not my favourite canapé!' Jonathan returned to the UK in March 2009 and within a couple of days attended a Chaîne event at Thames Valley University's training restaurant. This gave him the opportunity of reacquainting himself with members of Thames Valley Bailliage. He commenced employment with Four Seasons, Canary Wharf in summer 2009 and managed to fit in a few more events around his shifts.

Of the summer barbeque in Ewell, Surrey, hosted on 4 July 2009 in conjunction with the Thames Valley Bailliage, Jonathan said,

'It was a fabulous feast prepared by fellow member Jeremy Fowler who is also the International Head Judge and Board Member of the World Barbecue Association, a BBQ experience like no other!'

In September 2009 he attended the Grand Chapitre de Grand Bretagne at Stratford-Upon-Avon for his formal induction into the



Jonathan Kent

Chaîne. He said, 'I felt privileged to be inducted during the 50th Anniversary celebrations of the national Bailliage, and met both national and international members from all walks of life. Again the international aspect of the organisation was underlined for me when I met up again with a great champion of the Chaîne, Donna Miller, who I had first met at events in Florida. I was thrilled to be given tuition and assistance by Julian White, the Ambassador to Great Britain for the Confrérie du Sabre d'Or, when I successfully attempted my first sabrage (opening a bottle of champagne with a sabre)!' 'A must try activity' he added.

This feat whetted his appetite to learn more about champagne. The next Chaîne event he attended was arranged by L'Ordre Mondial des Gourmets Dégustateurs. It was a champagne masterclass at the Chesterfield Hotel in Mayfair.

In great contrast was the March 2010 Chaîne visit to the Clink restaurant inside High Down (category B) prison in Surrey. This unique experience included an alcohol-free Chaîne event and stringent security checks when entering the restaurant!

Jonathan joined the Savoy in August 2010 assisting with the opening as the Supervisor of In-Room Dining. That has kept him fully occupied, but he does hope to soon be able to free up some time to attend future Chaîne events.

Jonathan sums up the Chaîne as follows: 'I do appreciate the rich opportunities membership of Chaîne has given me to meet a wide variety of professionals and enthusiasts who all enjoy meeting together and experiencing hospitality in a range of settings. I would recommend the Chaîne to anyone who appreciates good food - Chaîne unites and supports its members in friendship. I can testify to the enjoyment of great food and wine and wonderful camaraderie at the table with members and guests relishing interesting conversation.'

Vic Laws

## Calling all International Travellers...

### Cape Canaveral Space Coast Bailliage in Florida welcomes Wessex members

On Saturday 16 November 2010 Norman and Christine Wallage and Philip and Janet Evins attended an evening in 'Napa Valley' for a celebration of wine country cuisine.

Despite its name the evening was not held in Napa, but instead was organized by the Canaveral Bailliage and held almost 3000 miles to the southeast of Napa at The Green Turtle Café in Eau Gallie, Florida. It was a lively evening and the GB members were made very welcome by Bailli Harold Corder MD.

Turkish Chef Ercan Ekinci produced an interesting five course menu. It started with aperitifs of lobster and coconut accompanied by Mumm's Napa Valley Brut sparkling wine.



Photography: JerryArnoldPhotography.com

Harold Corder, Janet Evins, Norman Wallage, Christine Wallage, Chef Ercan Ekinci, Jan Noys, Lianne Corder, Philip Evins and Rod Noys



The first course commenced with California spotted prawn & Pacific coast King Crab Bisque with Hass Avocado chive cream.

It had a very rich but a wonderful flavour. Kathryn Hall 2009 Napa Valley Sauvignon Blanc was served with this and was thought by this author to be the best wine of the evening.

The second course was ginger, citrus and sea salt crusted skate wing. This was followed by a course of Pistachio crusted braised Napa Quail Breast with orange.

The entrée was Niman Ranch lamb chops stuffed with merguez sausage and a Cabernet wine reduction, served with Foie Gras and sunset rice medley. This course was enjoyed with Robert Foley 2008 "The Griffen", which is a mixture of petite sirah, cabernet sauvignon, charbono and merlot.

Dessert was Petite pumpkin cheesecake with brown buttered pears & whipped cream accompanied with Robert Pecota Winery Moscato dessert wine. The evening concluded with Brandy & cigars (a tradition of the Canaveral Chapter) served on the terrace in the warm evening air.

Christine Wallage

## Grand Chapitre focusing on the Chaîne's core values proves to be a winner (continued from page 1)

Saturday allowed some guests to take a guided tour of Jane Austen's various homes to learn more of her life and literature, whilst a second group enjoyed a tour through the City of Winchester. It was a testament to the number of questions asked of the expert guides that both trips took longer than planned.

We were honoured to welcome Tal Gal-Cohen, Bailli Délégué of Israel and Member of the Conseil Magistral, as our Inducting Officer. In inducting about 50 members in the Mandeville Suite of the Four Seasons he was very ably supported by Marie Jones, Bailli Délégué Honoraire and Member of the Conseil d'Administration.

The ballroom was the venue for our Gala Dinner, where we were again wooed with a stunning meal created by Executive Chef, Maître Rôtisseur Cyrille Pannier, served with perfectly matched wines. Our thanks to Adrian Atkinson, Wine Development Director for Pernod Ricard UK, for the help in all the food and wine matching sessions prior to finalising the weekend's menus and for pulling out the stops with a wonderful 1947 Barossa Tawny Port to finish the meal! Bravo Adrian.

Sunday proved a relaxing and fun day which started with a group lucky enough to try their hands at flying aeroplanes on flight simulators at FSI at Farnborough Airport. This was thanks to Chevalier Wally Epton, who this year becomes Master of the Guild of Pilots and Air Navigators.

A wonderful autumn day proved a winner as we were all able to enjoy drinks in brilliant sunshine on the terrace of the Tylney Hall Hotel before lunch in this historic building. Head Chef, Maître Rôtisseur Steven Hine, provided a game lunch full of the flavours of the countryside - and finally at 4pm a group of very happy members started to make their ways home, but already talking of Edinburgh!

A few days after the Grand Chapitre the following letter was received from one of the US members who attended the weekend. 'I want to let you both know how very welcome I felt, at three of the very finest Chaîne events I have had the good fortune to attend. I shall savor the memories for a lifetime.' These values and appreciations are what make our organisation the great one it is. Vive la Chaîne.

Philip Evins

# Edinburgh Grand Chapitre 1-3 July 2011

Edinburgh is a breathtakingly beautiful capital city, rich in history and pulsing with 21st century verve. Venues for the event range from the majestic to the quirky - stylish hotels, luxurious castles, museums, whisky vaults, underground caves ... Edinburgh has it all!

Our base will be the delightfully modernised Sheraton Hotel, offering spectacular views of the Castle.

## The varied programme includes:

- A golf day at Gleneagles Hotel
- Welcome Dinner at the Royal College of Surgeons' Hall
- Gala Dinner in the Castle Suite at the Caledonian Hilton Hotel
- Boat trip under the famous Forth Road and Rail Bridges past Inchcolm Island
  - Visit to Lauriston Castle and Rosslyn Chapel of Da Vinci code fame
- Black Tie dinner on the Royal Yacht Britannia

Visit the website for more information:  
[www.chaine.co.uk/about/grand-chapitre](http://www.chaine.co.uk/about/grand-chapitre)



## Competition

A Wessex member together with a member from Naples, Florida visited this winery this year. What winery is it?

If you think you know the answer then on or before midnight 28 February 2011 BST email it along with your delivery address and telephone number to editor@chaine.co.uk. All eligible and correct entries will be entered in a draw to be made by the editor on 1 March 2011. The first ticket drawn will be the winning ticket. The winner will receive a bottle of 1998 Pesquera Reserva.



*To be eligible for the draw an entrant must not be in the photograph and must be a member of Chaîne des Rôtisseurs Grande Bretagne as of 1 March 2011, and must have provided a telephone number and delivery address for the wine that is within the United Kingdom.*

## Winner of Summer Newsletter Competition

In the summer newsletter readers were asked to identify the location of a tower. Wessex member Rory Haigh won the bottle of 1992 Chateau de Beaucastel Châteauneuf-du-Pape when her name was drawn from the correct submissions. She correctly identified the tower located at Château Latour in the Pauillac region in the Médoc in France.



Philip Evins presents prize to Rory Haigh

## Derek Wright's long period of service to the White Rose Bailliage

Derek has been Bailli of Yorkshire for the last nine years. He has presided over a bailliage covering a vast area, has run a host of memorable events and maintained a large membership.

His convivial manner wins him friends at every turn. He is a huge supporter of our young professionals and a great internationalist.

His continuing support to the Chaîne includes helping grow the Chaîne in other areas of the north of England.

## Diary Dates

Make a note of these dates in your diary.

### Young Chefs Competition GB finals

17 March 2011

### Young Sommelier Competition GB finals

23 March 2011

### Grand Chapitre in Edinburgh

1-3 July 2011

### International Young Chefs Competition finals - Istanbul

9 September 2011

### International Young Sommelier Competition finals

16 September 2011



## Vivien Irish named Yorkshire Bailli



Vivien Irish

Vivien Irish, who replaces Derek Wright as Yorkshire Bailli, has a degree in Physics, is a Fellow of the Institution of Engineering and Technology, and practises as a Patent Attorney in York on a consultancy basis. This means that she can fit work around other interests such as fine dining, taking part in wine tastings in York and chairing the Friends of York Theatre Royal. Another hobby is her Georgian house within the City walls, which is in a constant state of improvement. She is also an enthusiastic hill walker and skier.

Vivien and her late husband were enthusiastic diners-out and users of the Good Food Guide and Michelin, and also members of the Fine Wine Dining Club in London run by Martin Mistlin, where she first met Chaîne members. Moving to York six years ago, she was delighted to find the Yorkshire Chaîne so she can continue to enjoy excellent food and wine in good company.

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