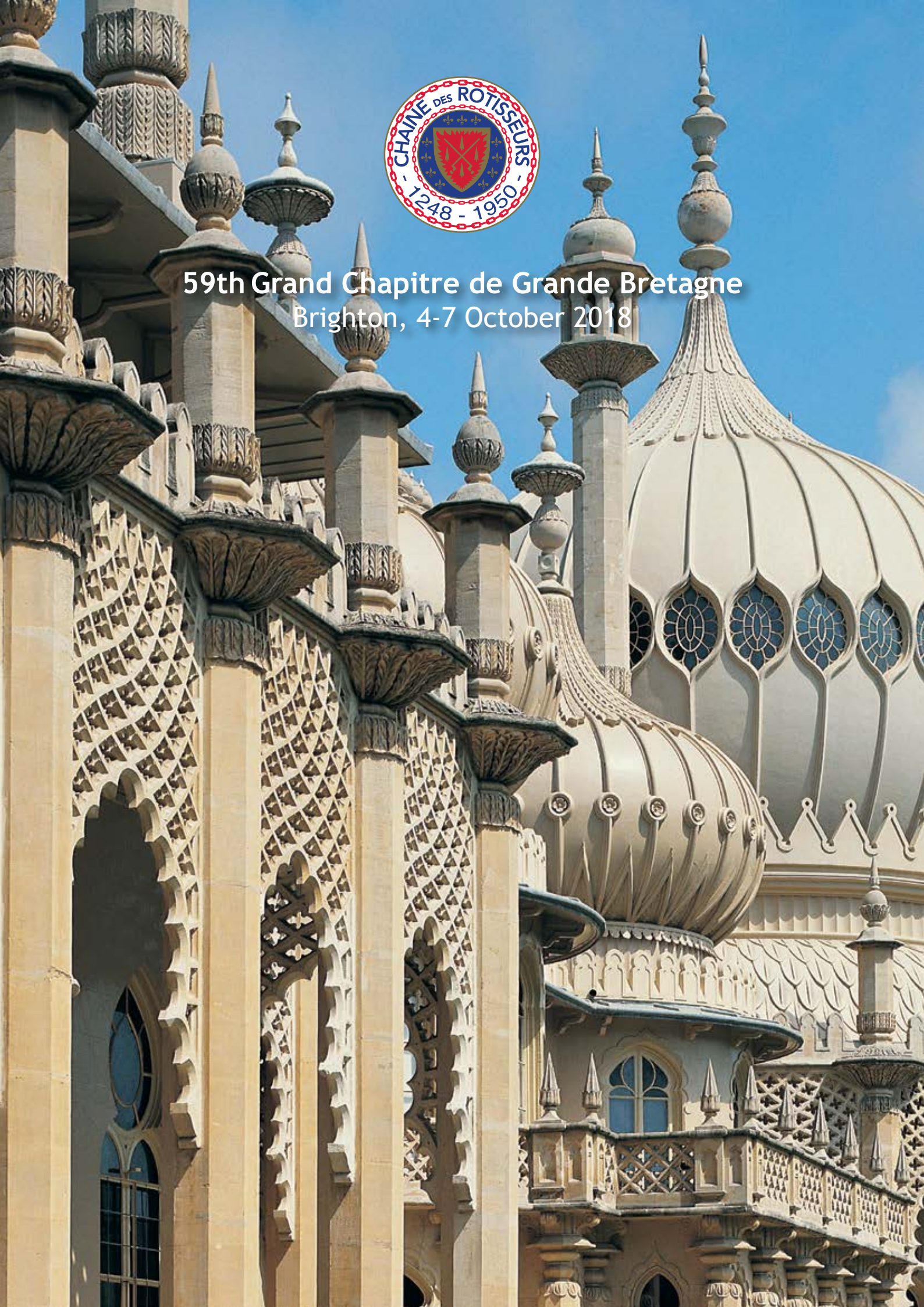


59th Grand Chapitre de Grande Bretagne
Brighton, 4-7 October 2018





59th Grand Chapitre de Grande Bretagne Brighton, 4-7 October 2018

Dear Members, Chère Consoeurs, Cher Confrères

It is with great pleasure that we invite you to join us for Chaîne GB's 59th Grand Chapitre in the Regency resort of Brighton. The region offers a wealth of interesting things to see and do and we suggest you add a few days to the official programme to see it all and perhaps explore more whilst you are there.

Our base will be the splendidly renovated The Grand Hotel, on Brighton's seafront. The first of our dinner venues is in the relaxed atmosphere of the Brighton Harbour Hotel, where fish is the speciality, followed the next evening by the wonderful South Lodge Hotel deep in the Sussex countryside.

We are delighted to 'Welcome home' International Vice President Marie Jones as our Inducting Officer on Saturday morning. All attending the Induction Ceremony will be invited to a celebratory reception flight 500 feet above the promenade in the new i360.

The Gala Dinner will be in the Empress Suite at The Grand Hotel and our final dinner in the magnificent Royal Pavilion. In the Chaîne tradition the teams in all these venues have planned great menus reflecting both location and time of year and you are ensured to leave saying 'wow'.

For those of you for whom this will be your first trip to Brighton we strongly recommend taking one of the Bluebell Railway options on Friday. Other events can take you to Arundel Castle, home of the Dukes of Norfolk, and to Nyetimber vineyard.

Providing encouragement and help to the less fortunate in life, particularly in the hospitality industry, is one of our

charitable aims and we will celebrate this with a Grand Raffle at the Gala Dinner in support of The Clink.

On Sunday evening, the Chaîne Worldwide Dinner is a unique opportunity to dine as would have The Prince Regent in the Royal Pavilion and so we recommend early booking.

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

Vive la Chaîne!



Philip Evins
Bailli Délégué
Membre du Conseil Magistral



Phil Douglas
Chancelier



David Edwards
Argentier

Warm greetings to you all!

As a local girl who lived and was educated in Brighton, not to mention being Bailli of Sussex before becoming Bailli Délégué of Great Britain, I am delighted to have been appointed as Inducting Officer for this Grand Chapitre in my home 'town'.

I saw recently that the city of Brighton & Hove is the most popular seaside destination in the UK for overseas tourists. For a long time it has been called the UK's 'hippest city' and is often referred to as 'the happiest place to live in the UK'.

Where better therefore for international and Great Britain members to gather for a celebration of the 'savoir vivre' that is the essence of the Chaîne des Rôtisseurs!

The high culture of the table with its fine food and wine are important, but it is the people, the members and their guests, who complete the success of our Confrérie. Members of the Chaîne are united in friendship with the duty to respect and support each other. From my extensive travels, I know you will be warmly welcomed around the world as fellow 'Rôtisseurs', just as the warmth of welcome in Great Britain is always assured.

Very much looking forward to being with you in October – from the programme of events it is clear we can all look forward to a captivating Grand Chapitre full of enjoyment and ceremony.

With best wishes,
Marie Jones



Marie Jones
International Vice-President, La Confrérie de la Chaîne des Rôtisseurs

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.



www.bidfood.co.uk


Inspired by you

PROGRAMME HIGHLIGHTS



The Jetty at Brighton Harbour Hotel

Dîner Amical with a light fish dinner – prepared under the guidance of Group Executive Chef, Michelin-starred Alex Aitken – sets the tone for the weekend. Hosted by General Manager, Maître Hotelier, Joe Blank.

Historic Lewes

Our trip starts with a visit to the historic county town of Lewes. Visits to Lewes Castle, see the extensive view from the tower, and Anne of Cleves house. This 15th century timber Wealden Hall house was part of the annulment settlement with King Henry VIII. Then travel on to the Bluebell Railway.



RIDGEVIEW WINE ESTATE

Our trip starts with a visit to Ridgeview Wine Estate, which has won a place in the top tier of English wines. Accolades include Decanter Magazine 'Best Sparkling Wine in the World' in 2010. Founded in 1995 by Mike and Chris Roberts the estate is now lead by their daughter, CEO and Professional du Vin, Tamara Roberts. The estate produces a beautiful range of sparkling wines named after London districts and our visit, at harvest time, will be hosted by Marketing and Communications Director, Sussex Bailliage Vice-Echanson, Mardi Roberts. The visit will include a tutored tasting. Then join the group from the Lewes visit and travel on to the Bluebell Railway.

BLUEBELL RAILWAY

The volunteer-run Bluebell Line was the UK's first preserved standard gauge passenger railway, re-opening part of the Lewes to East Grinstead line of the old London Brighton & South Coast Railway in 1960. Since then it has developed into one of the largest tourist attractions in Sussex. A true country branch line with steam locomotives, original coaches and goods stock.

Our journey is a relaxed 25 miles of delightful Sussex farmland on the steam-hauled 'Wealden Rambler', hired especially for the Chaîne party. It starts at Sheffield Park and travels north to East Grinstead through pretty Sussex countryside before returning to Sheffield Park – a total of 25 miles. A light lunch will be served on the train. The groups from the Lewes and Ridgeview visits join together at Sheffield Park for this journey.



WELCOME DINNER South Lodge Hotel

The elegant South Lodge Hotel near Horsham sits in beautiful grounds rolling southwards with a view to the South Downs. It is a member of Danny Pecorelli's Exclusive Group whose top hotels are all Chaîne members. They have consistently supported our Young Chef Competition. If it is a warm evening we will hold the reception in the garden before moving in to the Gladstone Suite for Dinner – the nineteenth century Prime Minister was known for his love of food. The evening will be hosted by General Manager, Maître Hotelier David Connell and dinner prepared by his Michelin-awarded kitchen team.



Arundel Castle



Set high on a hill in West Sussex, this great castle commands the landscape with magnificent views across the South Downs and the River Arun.

Founded at the end of the 11th Century, it has been the family home of the Dukes of Norfolk and their ancestors for nearly 1000 years.

Arundel Castle is one of the longest inhabited country houses in England. Many of the original features survive, such as the crenellated Norman keep, gatehouse and barbican. Between the 1870s and 1890s the house was almost completely rebuilt. The magnificent architecture in Gothic style is considered to be one of the great works of Victorian England.

The Dukedom has carried with it the hereditary office of Earl Marshal of England. This means that the Duke is in charge of state ceremonial such as the coronation and funeral of the

sovereign and such occasions as the sovereign declares shall be a state occasion, e.g. the investiture of HRH The Prince of Wales and the funeral of Sir Winston Churchill. Happily with the longevity of our Queen he has not needed to exercise this role recently!

Enjoy the grandeur of the interior with its fascinating furniture, tapestries and rare collection of paintings by renowned artists including Van Dyck, Gainsborough and Canaletto.

Our visit will start with coffee and an introduction to Arundel, followed by a private guided tour of the Castle. Then lunch in the Castle Dairy followed by time to explore the grounds and gardens at your own speed before returning to Brighton.



INDUCTION CEREMONY and i360 RECEPTION

The induction of new members and promotees takes place in the Empress Suite at The Grand Hotel when we will be delighted to have International Vice-President Marie Jones as our Inducting Officer. Following the ceremony all attendees are invited to a private reception in the recently built British Airways i360. This was designed by the team of David Marks and Julia Barfield who previously designed the London Eye. A 200-person glass pod will take us all to over 500 feet above the promenade for superb views of the city and Sussex coast whilst we will enjoy Nyetimber sparkling wines.

i360 Reception only

Join those who will have already attended the Induction Ceremony to a private reception in the recently built British Airways i360. For further details see the entry for the Induction Ceremony above.

BRIGHTON TOY AND MODEL MUSEUM

Brighton Toy and Model Museum is a treasure trove of over 10,000 toys and models that extends over four thousand square feet of floor space, through four of the Early Victorian arches supporting Brighton Railway Station's forecourt. Focusing on the first half of the twentieth century, and including rare vintage model train collections and many period antique toys, its display area includes two large operational model railway layouts and displays of period pieces from a range of classic early manufacturers that includes Bing, Dinky, Hornby, Marklin, Meccano, Pelham Puppets and Steiff. The museum also includes individually-engineered pieces such as the working quarter-scale traction engine and the Spitfire fighter planes in the lobby.

The visit is hosted by Chairman of Trustees, Vice-President Vic Michel and Chancelier Phil Douglas, and starts with a standing buffet and talk by Museum Founder Chris Littledale.



HISTORIC BRIGHTON WALK

The walk will be led by Dr Geoffrey Mead, lecturer at the University of Sussex, who has extensive knowledge of the city's geography and history. It will take us from the grandeur of the Brighton seafront hotels, through early 19th century Regency Square and up to the Western Road and its 1930s storefronts. Then, going north, we are back into the 1830s and in a former artisan area, before encountering some of the city's finest buildings in Montpelier & Clifton Hill, with its fine terraces, villas and green spaces. A visit to the old parish church of St. Nicholas will start us on our return back down to the coast through some charming Regency-style squares.



www.schott-zwiesel.com

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.



GALA DINNER

The Empress Suite at The Grand Brighton

The elegant Empress Suite at The Grand will be the venue for our Gala Dinner. The evening will be hosted by General Manager, Maître Hotelier Andrew Mosley and a superb dinner prepared by Executive Chef, Maître Rôtisseur Alan White and his team.

During the evening, as is our custom, we plan to raise funds for our Charity The Clink.

Please do bring some large denomination banknotes with you for the raffle.



Nyetimber Vineyard

The estate was founded by Stuart and Sandy Moss in 1988 but the estate goes back many hundreds of years. It is named in the Domesday Book of 1086 and was strongly tied to the ancient Priory of Lewes, for whom it acted as kitchen garden. Who knows if the monks grew vines? Henry VIII obtained it through the Dissolution of the Monasteries in 1536 and passed it firstly onto his favoured minister Thomas Cromwell, until he abruptly stopped being his favourite minister, and then on to Anne of Cleves as part of annulment settlement of their marriage.

Nyetimber is now owned by Professional du Vin Eric Heerema, whose aim is simple – to make the very best sparkling wines. Certainly most would agree a top-tier set of wines are produced by any international standard.

Our visit on Sunday will start with a coffee before touring the vineyards, which naturally leads on to a tutored tasting. Then we proceed to the medieval White Barn for a leisurely lunch – accompanied naturally by Nyetimber wines.

NYETIMBER
PRODUCT OF ENGLAND

Tour and Dinner – State Banqueting Suite, Royal Pavilion



The Prince Regent, later King George IV, loved the orient and things exotic. He commissioned this spectacular palace as a weekend retreat from London in which to lavishly entertain his friends. Much of what we see today is the work of architect John Nash. Regency grandeur with the visual style of India and China. It IS the building that defines Brighton. The building will be

closed for our private use. The evening will start with a reception in the splendid kitchen and then guides will lead us through the house until finally arriving at the State Banqueting Room for dinner. This will be skilfully prepared by Julia Robinson of JRC EVENTS. This extra event will be a fitting conclusion to our weekend in Regency Brighton.



PROGRAMME

Thursday 4 – Sunday 7 October 2018

REGISTER ONLINE

www.chaine.co.uk/grand-chapitre/register

REGISTRATION (€25/person)

Please ALL check-in at the Welcome Desk in The Grand Hotel lobby

Thursday	15.00 - 17.00
Friday	09.00 - 17.30
Saturday	09.00 - 15.00

THURSDAY 4 OCTOBER

Arrival at the The Grand Hotel at your leisure.

Dîner Amical – The Jetty, Brighton Harbour Hotel (€70/person)

19.15	Leave hotel on foot
19.30	Drinks
20.00	Dinner

Dress code: Jackets (ties optional) with small Chaîne insignia

FRIDAY 5 OCTOBER

Option 1 – Historic Lewes and Bluebell Railway with lunch (€70/person)

10.00	Leave hotel by bus
15.00	Return to hotel

Dress code: Casual

Option 2 – Ridgeview Wine Estate and Bluebell Railway with lunch (€70/person)

10.30	Leave hotel by bus
15.00	Return to hotel

Dress code: Casual

Welcome Dinner – Gladstone Suite, South Lodge Hotel, Horsham (€135/person)

18.00	Leave hotel by bus
19.00	Welcome Reception
19.45	Dinner
23.00	Return to hotel

Dress code: Lounge suits with Chaîne ribbons





PROGRAMME

Thursday 4 – Sunday 7 October 2018

SATURDAY 6 OCTOBER

Arundel Castle Private Tour with lunch (€70/person)

- 09.45 Leave hotel by bus
- 10.30 Coffee on arrival
- 11.00 Private guided tour
- 12.30 Lunch in Castle Dairy
- 14.00 Free time
- 15.30 Return to hotel

Dress code: Casual

Induction Ceremony – Empress Suite, The Grand Hotel and i360 Reception (€40/person)

- 10.30 Induction Ceremony
- 12.00 Walk to i360
- 12.30 Reception Flight to 500 Feet
- 13.00 Return to hotel

Dress code: Lounge suits with full Chaîne ribbons

i360 Reception only (€25/person)

- 12.00 Walk to i360
- 12.30 Reception Flight to 500 Feet
- 13.00 Return to hotel

Dress code: Lounge suits with full Chaîne ribbons

Option 1 – Brighton Toy and Model Museum with buffet lunch (€45/person)

- 13.30 Leave hotel by bus
- 15.30 Return to hotel independently

Dress code: Casual

Option 2 – Historic Brighton Walk (€15/person)

- 14.30 Leave hotel
- 16.00 Return to hotel

Dress code: Casual

Gala Dinner – Empress Suite, The Grand Hotel

(€145/person)

- 19.00 Reception
- 20.00 Dinner and raffle for The Clink
- 24.00 Finish

Dress code: Black tie and evening dresses with Chaîne ribbons

SUNDAY 7 OCTOBER

Nyetimber Vineyard Tour, West Chiltington (€70/person)

- 10.15 Leave hotel by bus
- 11.00 Arrival coffee
- 11.30 Tasting
- 12.30 Vineyard Tour
- 13.00 Lunch in the White Barn
- 14.30 Return to hotel

Dress code: Smart casual with Chaîne ribbons

Tour and Dinner – State Banqueting Suite, Royal Pavilion (€195/person)

Space will be limited and so early booking is recommended. Preference will be given to members signing up for the majority of the weekend (Friday and Saturday dinners min.)

- 18.45 Leave the hotel by bus
- 19.00 Reception in the Great Kitchen
- 19.30 Guided tour
- 20.00 Dinner in the State Banqueting Room
- 23.00 Return to hotel

Dress code: Black tie and evening dresses with Chaîne ribbons

End of the Grand Chapitre

We wish you a safe journey home and look forward to seeing you next year in London, 3-6 October.



www.grandbrighton.co.uk

THE GRAND BRIGHTON

The Grand Brighton is an iconic Victorian property that is steeped in British history and stands centre stage on Brighton's famous seafront.

Since 1864, when the hotel was built, it has always enjoyed the reputation as Brighton's premier hotel. It is the landmark building on Brighton's seafront. From the stunning sweeping spiral staircase and traditional period design, with 201 rooms, the elegant Victoria Bar, Lounge and Terrace, plus the wonderful GB1 seafood restaurant, it is an ideal venue for our weekend in the city.





With thanks to our Partners who support Chaîne GB throughout the year



60th Grand Chapitre de Grande Bretagne
London, 3-6 October 2019

www.chaine.co.uk