



61st Anniversary

Grand Chapitre de Grande Bretagne

Southampton, 30 September – 3 October 2021



61st Grand Chapitre de Grande Bretagne Southampton, 30 September - 3 October 2021

Dear Members, Chère Consoeurs, Cher Confrères

It is with great pleasure that we invite you to join us for Chaîne GB's 61st Grand Chapitre in the port city of Southampton. Southampton is Europe's busiest cruise terminal and the gateway to southern England. We suggest you add a few days to the official programme to take advantage of your time here to make the most of your visit including trips to the New Forest, Winchester and Bournemouth.

Our base will be the splendidly located Hilton at the Ageas Bowl, managed by Maître Hôte Martin Rogers, on the northern side of the city and very convenient for motorway links. The Ageas Bowl is the home to Hampshire Cricket and one of ECB's international cricket venues. The first of our dinner venues is the appropriately named Beefy's Restaurant. This is the first restaurant opened by cricketing legend Lord Botham using produce from his own estates. Our next dinner will be in the iconic Southampton Harbour Hotel. A superb new building in the form of an ocean liner in Southampton harbour. The Gala Dinner will be held in The Vineyard hotel at Stockcross, owned by wine connoisseur Sir Peter Michael.

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, celebrate the finale of the Grand Chapitre with a wonderful culinary tour of Southeast Asia at the Blue Jasmine restaurant overlooking the marina at Ocean Village.

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'.

Our trips will include a visit to Queen Victoria's Osborne House on the Isle of Wight, a guided tour of Salisbury Cathedral, the world Heritage Stonehenge and Hambledon Vineyard.

We look forward to giving you all the warmest of welcomes, together with your guests, to a long weekend of cultural interest, culinary and vinious excellence and, most of all, great camaraderie. This event is above all a meeting of friends to share experiences together.

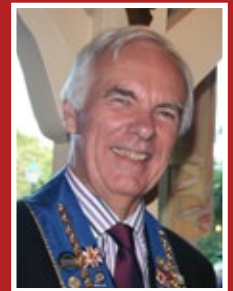
Vive la Chaîne!



Philip Evins
Bailli Délégué
Membre du Conseil Magistral



Darryl Thomson
Chancelier



David Edwards
Argentier



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     

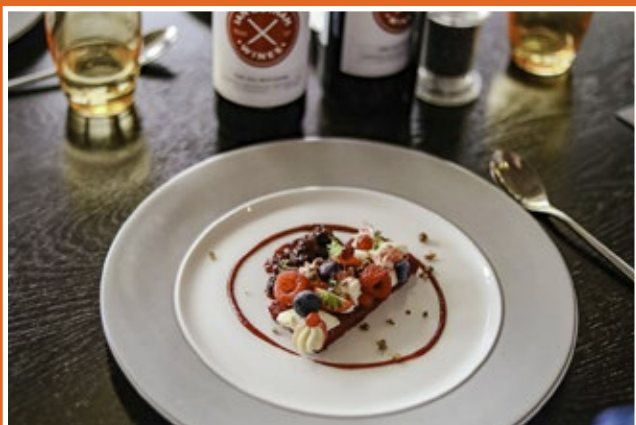
www.bidfood.co.uk


Inspired by you

PROGRAMME HIGHLIGHTS

Dîner Amical – Beefy's

A great start to our event and an ice breaker – as if it were needed – an informal evening. Lord Botham, universally referred to by his nickname 'Beefy', is an advocate of fresh, high quality British cooking. That's because, beyond the boundaries of his glittering domestic and international cricket career – where he was generally regarded as England's greatest ever all-rounder – and a participant and great charity fundraiser, Lord Botham has a real passion for fine food and wine. Now he raises his own beef and sources his own wines in partnership with well-known vineyards around the globe. This is his first restaurant, in a cricket venue of course.



Osborne House by boat

'It is impossible to imagine a prettier spot' said Queen Victoria of Osborne House, her palatial holiday home on the Isle of Wight. Visit Victoria and Albert's private apartments, their bathing beach and children's play-cottage for an intimate glimpse of royal family life. Then stroll through the garden terraces where the stunning views across the Solent reminded Prince Albert of the Bay of Naples. Osborne reflects Queen Victoria and Prince Albert's passions, tastes and style. Ornate furnishings and artefacts

from The Royal Collection fill rooms and corridors where Victoria entertained heads of state, inventors, princes and princesses and ruled the vast British Empire. Our trip starts as we travel to the Ferry Pier in Southampton to sail down the Solent to East Cowes – an opportunity to see the home of British sailing. Brunch will be at The Basque Kitchen on the banks of the Medina River, overlooking the yachts, before moving on to our visit to Osborne House. Then a leisurely boat journey as we return to Southampton.



WELCOME DINNER IN THE BOW Southampton Harbour Hotel

Set on a small, private marina with a striking 'super yacht' style design, the critically-acclaimed five star Southampton Harbour hotel is known for its stunning atmosphere and food created by Michelin-starred Alex Aitken. Early days working on trawlers taught Alex everything about fish and this self-taught chef has spent 30 years cooking with the ingredients of the English Channel and the New Forest. He first gained a Michelin star for his le Poussin restaurant in 1995, and today is Chef-Patron of the Jetty at Mudeford and Group

Consultant Chef for Harbour Hotels. As we dine it will be great to see the harbour scene go from daytime to the twinkling lights at night through the floor to ceiling windows on three sides of the Bow. The evening will be hosted by General Manager, Maitre Hôteier Lukasz Dwornik.



Stonehenge and Salisbury Cathedral Tour

A trip to the World Heritage Site of Stonehenge. Built 5,000 years ago these pre-historic monuments are a masterpiece of construction and remain a powerful reminder of the Neolithic and Bronze Age peoples who created them. It is a wonder of the world, a spiritual place and a source of inspiration.

The journey then continues a short distance to Salisbury to see the magnificent cathedral with its

famous soaring spire, the subject of paintings by successive generation of painters. The spire is the tallest in the country. The Cathedral guides will take us on a full tour, finishing in the Chapter House to see the best of the four remaining original copies of the Magna Carta written in 1215 and presented to King John at Runnymede. Lunch is in the appropriately named Chapter House Inn just outside the cathedral close.



INDUCTION CEREMONY

This most important of ceremonies in the life of the Chaîne will be held in the Ageas Bowl Media Centre with everyone given a full view of the arena where we might imagine cricketers playing.

We are delighted to welcome as our Inducting Officer Norbert Simon – Bailli Délégué de Autriche, Membre des Conseils d'Administration et Magistral.





HAMBLEDON VINEYARD TOUR AND TASTING

Hambledon village in Hampshire is recognised not only as the home of England's oldest commercial vineyard, but also as the cradle of cricket. Hambledon Cricket Club played an important role in the history of the sport and features prominently in the museum at Lords. Originally a social club for local nobility, Hambledon became the foremost cricket club in England by the late 18th Century, attracting some of the best players in the country. Its original home at Broad-Halfpenny Down can be seen across the valley from Hambledon Vineyard.

At this time the wicket consisted of just two stumps. But after Kent's leading bowler (Lumpy Stevens) bowled Hambledon's leading batsman (John Small) through the stumps three times without dislodging the bails in one match, a third stump was introduced. This historical development is commemorated in the Hambledon logo.

The vineyard, which was founded in 1952 by Sir Guy Salisbury-Jones, is now owned by Ian Kellet and is nearly 100 hectares in size producing a range of sparkling wines using the classic three Champagne varietals. It is a short ride from the hotel and the tour will include an oversight of the vineyard, followed by a winery tour then finishing in the Tasting Room to sample a few different wines.



THE VINEYARD

Reception and Gala Dinner



Our Gala Dinner will be held in the superb Vineyard Hotel at Stockcross. It is owned by Sir Peter Michael and is internationally known as a sophisticated gastronomic haven in the rolling Berkshire countryside. A treasure trove of internationally recognised artworks are found throughout the hotel.

Sir Peter's Winery in the wooded hills of Northern Sonoma County produces a highly sort after range of wines. The hotel's cellars stock 35,000 wines – intriguingly open to view through a glass floor in the entrance to the California bar which in turn has a full height mural of The Judgement of Paris. This commemorates the 1976 event in Paris that pitted top French wines against those from California.

General Manager Paul Shanahan and his team will

make us very welcome and Executive Chef Maître Rôtisseur Tom Scade has devised a great menu for us. Tom was Sous Chef to John Williams at The Ritz and was instrumental the hotel winning a Michelin Star. He won the Taittinger Prix Culinaire in 2018 and came third in the world.

Our wines for the evening will be served by Head Sommelier Maître Sommelier Romain Bourger MS and his team.



'I think a great many people would agree with me that music, art, wine, food and good company create some of the greatest moments and treasured memories in life.'

SIR PETER MICHAEL





Chris Moore
CEO, The Clink



Vic Laws
Group Restaurant Ambassador,
The Clink

THE CLINK CHARITY

*‘Changing attitudes,
transforming lives
and creating
second chances’*

The issue of reoffending has become one of the most pressing challenges facing society today. It is now recognised that the record levels of inmates in prison is not helping to reduce crime.

The aim of The Clink Charity is to reduce reoffending rates of ex-offenders by training prisoners and placing graduates into employment in the hospitality and horticulture industries upon release. Since launching, the charity has achieved incredible results.

The Clink is Chaîne GB’s chosen Charity and we support it through raffles at major events, donations, taking meals at Clink restaurants and through assistance provided by our professional members.

To find out more about making a donation to support The Clink Charity’s work, please visit:

www.theclinkcharity.org



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The glass of the professional.
Appreciation through perfection.





FAREWELL LUNCH AT THE BLUE JASMINE IN OCEAN VILLAGE

The vibrancy of Southeast Asia with the refinement of haute cuisine. Blue Jasmine is the ultimate marriage of east meets west, a harmonious dining experience combining authentic Southeast Asian flavours with quality British produce. The dishes celebrate local seasonal ingredients, while elevating the flavours of the east. Innovative, original and playful, they offer a true taste of Asia like nothing you've experienced before. The team, under the guidance of owner Maitre Restaurateur Xi Zhao, invite us to step through the doors and escape into another world. Leave the everyday behind and relax in stylish surroundings with views over the marina as the Chefs, led by Maitre Rôtisseur Darren Liew, transport you on a

culinary tour of Southeast Asia.

Daren's years of experience in high-end and Michelin kitchens has shaped him to who he is today. His career includes roles of Executive Sous Chef at Hakkasan in London, opening of Hakkasan's 'Ling Ling' in Mykonos, Greece. Then Executive Chef at Duddell's London, where he headed the launch and opening of Duddell's London, the first overseas branch of Michelin-starred fine dining Cantonese restaurant Duddell's Hong Kong. Daren has been awarded a 'Special Gold Award' by the World Chinese Chef Competition. Lunch will be served by the team led by GM Maitre Restaurateur Diego Perez.





PROGRAMME

Thursday 30 September – Sunday 3 October 2021

All prices include transport from/to the Hilton at the Ageas Bowl Southampton



REGISTER ONLINE

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



REGISTRATION (€30/person)

Please ALL check-in at the Welcome Desk in the Hilton Hotel lobby

Thursday	15.00 – 17.00
Friday	09.00 – 17.30
Saturday	09.00 – 15.00

THURSDAY 30 SEPTEMBER

14.30 AGM for GB members - Hilton Hotel

Dîner Amical – Beefy's Restaurant, Ageas Hilton Hotel

(€90/person)

19.15	Reception in the bar and terrace
20.00	Dinner
22.30	Finish

Dress code: Jackets (ties optional) with Chaîne insignia

FRIDAY 1 OCTOBER

Osborne House, Isle of Wight by boat with Brunch

(€85/person - €70 for English Heritage members)

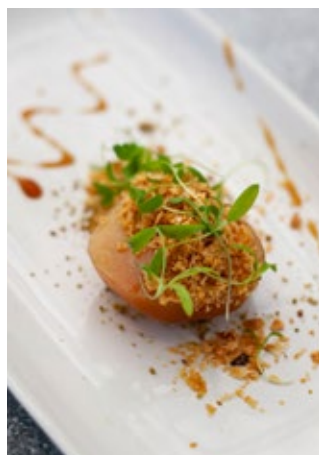
09.00	Bus leaves hotel
10.00	Ferry to IOW
11.00	Arrive East Cowes
11.15	Brunch
12.30	Osborne House visit
14.00	Depart for East Cowes
14.30	Ferry to Southampton
16.00	Arrive at hotel

Dress code: Casual

Welcome Dinner – The Bow, Southampton Harbour Hotel (€150/person)

18.45	Leave hotel by bus
19.15	Welcome Reception
20.00	Dinner
23.15	Return to hotel

Dress code: Business suits with Chaîne ribbons





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SATURDAY 2 OCTOBER

Stonehenge and Salisbury Cathedral Tour with Lunch*

(£85/person - £70 for English Heritage members)

09.00	Leave hotel by bus
10.00	Stonehenge. Shuttle to circle, Visitor centre and Neolithic houses
11.45	Depart for Salisbury
12.15	Lunch at the Chapter House Inn
13.45	Salisbury Cathedral guided tour
15:00	Free time to explore the Close
15.30	Return to hotel
16.30	Arrive at hotel

Dress code: Casual

Induction Ceremony and Reception, Ageas Bowl Media Centre* (£25/person)

10.00	Arrival
10.30	Induction Ceremony
12.00	Reception on the Terrace (weather permitting)
12.45	Finish

Dress code: Business suits with full Chaîne ribbons

Hambleton Vineyard Private Tour and Tasting*

(£40/person)

13.30	Leave hotel by bus
14.00	Hambleton Vineyard guided tour
15.30	Return to hotel
16.00	Arrive at hotel

Dress code: Casual

Gala Dinner – The Vineyard Hotel, Stockcross

(£165/person)

18.15	Leave hotel by bus
19.00	Reception
20.00	Gala Dinner and raffle for The Clink
23.30	Return to hotel

Dress code: Black tie and evening dresses with Chaîne ribbons

* Please note: some of these Saturday events run concurrently, so it won't be possible to attend all events on this day.

SUNDAY 3 OCTOBER

Farewell Lunch, The Blue Jasmine, Ocean Village, Southampton (£85/person)

12.30	Leave the hotel by bus
13.00	Arrive Ocean Village
13.30	Lunch
15.30	Return to hotel
16.00	Arrive at hotel

Dress code: Jackets with Chaîne ribbons

End of the Grand Chapitre

We wish you a safe journey home and look forward to seeing you next year, 29 September – 2 October 2022 in Oxford





HILTON AT THE AGEAS BOWL

The hotel is located in the Ageas Bowl Resort – the home of Hampshire Cricket! A truly unique hotel with unrivalled facilities in the heart of Hampshire, offering a luxury Eforea Spa, Boundary Lakes Golf Course and their very own Beefy's by Sir Ian Botham restaurant. Beefy's, celebrates the very best the British countryside has to offer and are proud to serve local seasonal produce that focus on classic British dishes. The bedrooms feature views over the golf course or their own balcony over the cricket outfield and are sure to impress.

The iconic venue is the perfect base for exploring Hampshire and all it has to offer!



SPECIAL CHÂNE GUESTROOM RATES

	B&B Single	B&B Double
Guest Room	£125	£135
Deluxe Room with View	£145	£155
Executive Room with View	£170	£180
Junior Suite	£225	£235
One Bedroom Suite	£295	£305

Châne room rates include breakfast and VAT. Applicable to any night including contiguous extensions before or after the event.



LOCATION & BOOKINGS

Hilton at the Ageas Bowl
Botley Road
West End
Southampton SO30 3XH

T: +44 (0) 23 8202 0900

How to find the hotel

The hotel is easily accessible by taxi, bus and train. We are located only 3.9 miles from Southampton Airport and Parkway Railway station and approximately 6.3 miles away from Southampton city centre.

Directions from Southampton Airport and Parkway Railway Station

1st exit onto Mitchell Way, 2nd exit onto Wide Lane at roundabout, exit onto A27, turn left on to High Street B3035 continue onto Botley Road towards Hedge End, at the traffic signals turn right into Marshall Drive you are then here.

Distance from Hotel: 4 miles
 Drive Time: 10 min
 Taxi cost: £10

FREE CAR PARKING

Directions from Heathrow Airport

Head West on the M4 until exit 4B. Turn on M25. Exit junction 12 to M3. Stay on M3 merges into M27. Take junction 7 to Charles Watts. At the first roundabout take first exit to Tollbar Way. Third roundabout take first exit onto Botley Road.

Distance from Hotel: 70 miles
 Drive Time: 1.5 hr
 Pre booked limo cost: £90

Directions from Gatwick Airport

Head North to M23. Take junction 8. Head M25. At junction 10 take A3 to London/Guildford. Turn to A27/M27. Take junction 7 to Charles Watts. First roundabout take first exit to Tollbar Way. Third roundabout take first exit onto Botley Road.

Distance from Hotel: 90 miles
 Drive Time: 1.5 hr
 Pre Booked limo cost: £100

Trains from Waterloo Station

These run multiple times and hour to Southampton Parkway Station

Distance from Hotel: 4 miles
 Drive Time: 10 min
 Taxi cost: £10



To make your reservation visit our website and insert in to the special rate Group Code GCHAIN. Alternatively contact us below

E: reservations@hiltonageasbowl.com
 T: 0238 202 0900
 Group code: GCHAIN



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



ZWIESEL
GLAS



62nd Grand Chapitre de Grande Bretagne

Oxford, 29 September – 2 October 2022

www.chaine.co.uk