



Réunion des Gastronomes

SUMMER 2026 NEWSLETTER

WELCOME FROM THE PRESIDENT

NEWS

Martin Dibben

Dear fellow Gastronomes,

I hope everyone is surviving the summer sunshine and keeping hydrated with some delicious still and sparkling wines. .

We have enjoyed some wonderful occasions together. This included a great fish themed dinner held at Chef Richard Corrigan's Benteleys restaurant with the Champagne sponsored by Campagne Pommery and wines by Vinothentic.

We also had our first Chairman's tea event at the Goring Hotel. Always good to read that the event sold out and we had a waiting list.

As summer begins to give way to autumn, there is still plenty to look forward to, with our Game Supper, Annual Banquet and Christmas Lunch all on the horizon. The Game Supper to be held at the Vincent Rooms on 6th October will be particularly special as it has been dedicated to our dear friend and former gastronome Chris Briere-Edney who recently passed away. Chris had been associated with the organisation for many years and was a former President.

I look forward to seeing many of you at these forthcoming events and, in the meantime, wish you all a very enjoyable remainder of the summer.

With best wishes,

Martin

President

Celebrations

We have also had some further celebrations. One of our great stalwarts and previous secretary, Neville Watson celebrated his 90th birthday and to mark this event the committee celebrated at L' Escargot restaurant, beautifully organised by Brian Clivaz.

2025 Gastronomes Award Winners

Adrian Kobak

Adrian has been appointed as Senior Banqueting Manager at The Athenaeum Private Members' Club. When I congratulated him, he wrote "I'm delighted to be back in a place with such a rich history and heritage behind it, and I'm really looking forward to this new chapter at The Athenaeum Club."

Jake Cranch

Jake has started a new role as Restaurant Manager at Chef Adam Byatt's Michelin-starred restaurant, Trinity in Clapham.

Those we have lost

I am sorry to inform you that we have lost three of our fellow members this year:

Chris Briere- Edney

Nigel Shepherd

David Brockett

Our thoughts are with their families and loved ones at this time.

OUR LAST TWO EVENTS



Presidents Summer Afternoon Tea

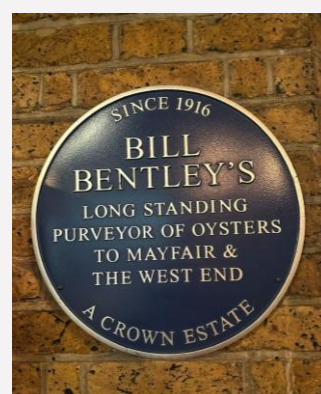
The Goring Hotel 3rd August 2026

We were delighted to hold our first Presidents afternoon tea at the Goring Hotel. This wonderful hotel opened in 1910 and has a beautiful garden where members were welcomed with a delicious glass or two of Ayala Champagne served from magnum. Although Ayala comes from the village of Ay, famous for its Pinot Noir grapes, the Ayala NV is Chardonnay dominant Cuvée.

This was a great start to our afternoon before we were invited into the Garden Room where we were served a full afternoon tea. Classic sandwiches, currant and plain scones and a selection of cakes with all those essential ingredients – chocolate, fruit and cream! For the President's charity of the year, The Drinks Trust, there was also a Champagne raffle with a very tempting magnum of Laurent-Perrier as the main prize.

As one of our members wrote, "In an industry that never stands still, it is easy to let time pass without catching up with the people you've shared so many experiences with over the years. Events like the Gastronomes, are a great reminder of just how valuable those friendships and professional connections are."

Many thanks to David Morgan-Hewitt and the fantastic team at the Goring for looking after us so brilliantly and sharing their wonderful hotel with us.



Dinner at Bentleys

Bentleys Oyster Bar

We enjoyed a memorable evening at Richard Corrigan's Bentley's Oyster Bar & Grill in the heart of Mayfair. Founded in 1916 by Bill Bentley, the restaurant has been a London institution for more than a century. Richard Corrigan took ownership in 2005, restoring Bentley's and maintaining its strong connection with seafood, provenance and traditional hospitality.

Our dinner was held in one of Bentley's elegant private dining spaces, providing an intimate and relaxed setting for the forty guests and members.

The Chef had organised a classic fish menu, beginning with Bentley's smoked salmon, potato blinis and crème fraîche, followed by fillet of halibut with asparagus, hollandaise, prawn, spinach and wild garlic purée. Dessert was a beautifully fresh Sicilian lemon tarte with crème fraîche.

Champagne was generously sponsored by Champagne Pommery, with Pommery Apanage served from magnums and presented by Brand Ambassador Sara Hicks. The wines were supplied by Vinohentic, with the Rioja Alta Blanco D.O.Ca. Lagar de Cayo 2025 providing a fresh opening to the dinner. The halibut was paired with Mâcon-Charnay Les Chênes, Domaine Manciat-Poncet 2022 from Burgundy, while the Sicilian lemon tarte was accompanied by a Classic Selection Tokaji Aszú 5 Puttonyos 2019 from Hungary.

It was a highly successful evening, with £750 raised for the President's Fund, thanks to Adam Tallis for his excellent selling technique and contribution to the evening's success.

MEMBER UPDATE

New Member Applications

Until the new website is launched, could you please send any new member applications directly to me at atallis@hotmail.com. As an added incentive, anyone joining us for the remainder of this year will simply pay their **2027 membership fee**, meaning that their membership for the rest of this year will be **completely free**. It would be wonderful if we could all make a special effort over the next couple of months to introduce and encourage new members. If each of us could reach out to friends, colleagues and contacts who may be interested in joining, I am sure we can welcome many new faces into The Gastronomes.

New Website and members area

I am delighted to inform you that our new website and members' area are almost complete and will be launching very soon. The new website will make it much easier for you to book events, pay your membership fees, and access details of all our current members.

I would also like to extend my sincere thanks to Simon Esner, who has worked closely with me on this project. His support and contribution have been greatly appreciated.

We are very excited to share the new website with you and look forward to welcoming you to the new members' area soon.

If you have any news or stories that you think may be of interest to our members, please do not hesitate to forward them to me, along with any relevant notes and photographs.

We are always delighted to share interesting updates, achievements and stories from our members, so please do keep them coming.

UPCOMING EVENTS

Game Supper 6th October 2026 6.30pm

Westminster Kingsway College

Reunion Committee Member Marc Whitley is kindly hosting us for the Game Supper in the Escoffier Dining Room

Jose Souto Fellow of Craft Guild of Chefs and author of Feathers "The Game Larder" and Venison "The Game Larder" will give a talk and open discussion on game and the menu inspiration

BOOK HERE: <https://bookwhen.com/gastronomes/e/ev-swom0-20261006180000>

Annual Banquet 13th November 2026 6.30pm

Simpsons on The Strand

Christmas Lunch 13th December 2026 12.30pm

L' Escargot

Adam Tallis

General Secretary

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