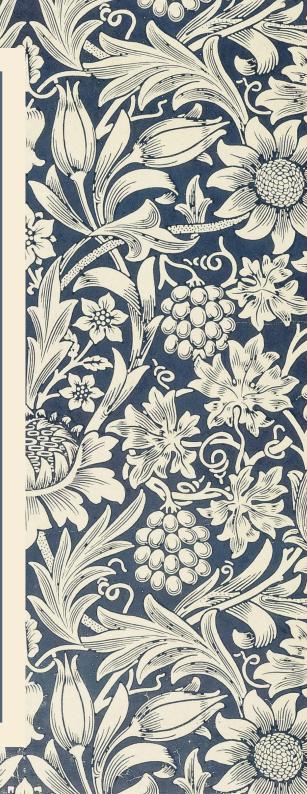




Musgrave and Company team united kingdom



Creativity & Craftsmanship

t the very heart of the Arts & Crafts Movement of mid 19th Century Britain was beauty, form and function.

Industrial manufacturing lost the human touch which, they believed, impoverished the object and the person making it. Its restoration under designers such as William Morris and architect designer, Charles Voysey, started a movement of creativity and craftsmanship.







Team United Kingdom



"I determined to do no less than to transform the world with Beauty"

William Morris

Such a movement pursued beauty in the most functional household objects, transforming the humblest kitchen table to bear platters for banquets.

Inspired by the patterns of printed textiles and the mastery of the artisanal producer, chef Ian Musgrave draws on the rich history of regal place settings and festal dining.





Bocuse d'Or Budapest 2022

Team United Kingdom



eaving behind the dark days of winter, springtime sees the arrival of wild garlic, spring shoots and delicate flora.









Plated dish

Spring

Hungarian potato, braised in brown "Fen Farm butter" and whey,

Wild garlic emulsion with a garland of spring flowers and shoots

"Isle of Mull, aged cheddar cheese", glazed in Roscoff onion broth

SAUCE

Cream of English Asparagus, potato, and ramson

Team United Kingdom





Bocuse d'Or Budapest 2022

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Platter

The Venison

Cushion of Hungarian venison leg lightly smoked over heather, layered with duck liver, English seasonal mushrooms, and wild juniper

Roasted venison loin with preserved black currents, pink pepper and lemon thyme



Accompaniments

Stuffed Heritage cabbage, crispy "Tamworth" bacon, dried parsnip, and pickled kohlrabi

Cumberland glazed "Taylor's gold" pear, spiced ginger sable

Wild mushroom and celeriac pie

SAUCE

'HUNTSMAN SAUCE' infused with coastal sea buckthorn, peppercorns and roasted venison bones





Team United Kingdom





Ian Musgrave candidate

Ian Musgrave joined The Ritz as chef de partie in 2011 and became Premier Sous Chef in 2021.



Adam Beaumont commis chef

Adam Beaumont joined The Ritz in 2021 and is currently Demi-chef de partie.





Tom Phillips COACH Ian Musgrave CANDIDATE Adam Beaumont COMMIS Simon Rogan president and jury member



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