



MUSGRAVE AND COMPANY
TEAM UNITED KINGDOM

BOCUSE D'OR BUDAPEST 2022

Creativity & Craftsmanship



At 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.





**“I determined to do no less than to
transform the world with Beauty”**

WILLIAM MORRIS

TEAM UNITED KINGDOM



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. 🍷



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Leaving 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





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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







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.



The image features four men standing in a row, their forms rendered as solid black silhouettes against a stark white background. From left to right, the men are: Tom Phillips, Ian Musgrave, Adam Beaumont, and Simon Rogan. Each man is positioned with a name and title label placed directly in front of him. The silhouettes are detailed enough to show the outlines of their heads, shoulders, and clothing. The man on the far left is facing slightly towards the center, while the others are more front-facing or in profile.

Tom Phillips
COACH

Ian Musgrave
CANDIDATE

Adam Beaumont
COMMIS

Simon Rogan
PRESIDENT AND
JURY MEMBER

