



PRESENTED BY



BRITISH PÂTÉ-CROÛTE CHAMPIONSHIP

Championnat du Monde de Pâté-Croûte

United Kingdom Finals

— National Selection —

Monday 19 October 2026

The Savoy, London

APPLICATION FILE
DEADLINE: October 4th, 2026

All applicants must submit their official application before **midnight on October 4th, 2026**, by email to Anne-Sophie MILLON at aslabruyere@tastimony.fr or by post Anne-Sophie MILLON, 2 comeragh road W14 9HP LONDON.



Each candidate must complete this application file, which includes:

- The name of the recipe, with a maximum of 8 words (without any geographical indication or any other information that could identify the candidate or the establishment), and the 5 main ingredients (to be announced to the jury during the competition).
- The recipe and its preparation method.
- One or more photographs of the recipe (it is strongly recommended to provide one photograph of a slice and another of the whole pâté), while ensuring that the photographs are of good quality.

The mandatory theme is
Traditional French meat base pâté croute serving 14 people, free recipe
(Truffles are prohibited in the interest of fairness between candidates and establishments.)

The competition will take place at the Ballroom of the Savoy Hotel in London, WC2R 0EZ.

The winner of the evening will be crowned British Champion and will go on to represent the United Kingdom at the World Final in Lyon on November 30th 2026.

The candidate will be required to attend the Grand Final with four (4) of the same pâté-croûte that was presented during the British Championship.

Any change to the recipe, shape, or decoration between the national selection and the Grand Final will result in disqualification.

APPLICATION FORM

Please fill out this form, print and mail along with photos.
Please write neatly and preferably in capital letters

I. APPLICATION

• TITLE (Mr/Mrs/Ms): _____ • SURNAME: _____ • FIRST NAME: _____ • DATE OF BIRTH: _____ JACKET SIZE (BRAGARD): _____ • BUSINESS TELEPHONE: _____ • MOBILE TELEPHONE: _____ • CURRENT POSITION: _____ _____ • NUMBER OF YEARS OF EXPERIENCE: _____ • NAME OF THE ESTABLISHMENT WHERE YOU ARE CURRENTLY EMPLOYED: _____ _____ • CORRESPONDENCE ADDRESS: _____ _____ _____ • E-MAIL ADDRESS: _____
--

I, the undersigned, hereby certify that the information provided above is accurate and complete, and I fully accept the terms and conditions of the rules and regulations of the 2026 British Pâté en Croûte Championship. By submitting this application form, I officially apply as a candidate and request to participate in the 2026 events.

Signed at, on/...../.....

Signature:



II. RECIPE (mandatory)

THEME: Traditional French meat base pâté croute without truffle

A. Name of your Pâté-Croûte - 8 WORDS MAXIMUM:

Without any geographical indication or any other information that could identify the candidate or the establishment.

B. Main Ingredients – 5 MAXIMUM:

For the jury announcement, please specify only your five main ingredients.

-

-

-

-

-

C. Step by step preparation:

Step 1:

Step 2:

Step 3:

Step 4:

Step 5:

D. Ingredients list



III. PHOTOGRAPHS (mandatory)

Please make sure to provide pictures of the best quality = the whole pate croute and slices.

Sliced Pâté-Croûte should be placed on a white plate when photographed / **NO LOGO or NAME of your establishment should appear. This is an anonymous competition.**

IV. CONTESTANT PROFILE (not mandatory)

Background, history, personal vision, tips, quotes etc.

Or comments

CONTACTS : ORGANISATION : ANNE-SOPHIE MILLON +44 (0)779 496 9363
ASLABRUYERE@TASTIMONY.FR

