



BRITISH PÂTÉ-CROÛTE CHAMPIONSHIP 2026

United Kingdom Finals — National Selection

Championnat du Monde de Pâté-Croûte

DATE: MONDAY 19 OCTOBER 2026 AT THE SAVOY, LONDON

RULES / REGULATIONS

CONTACT — ORGANISATION : ANNE-SOPHIE MILLON +44 (0)779 496 9363 / aslabruyere@tastimony.fr

Contestants

ARTICLE I: GENERAL

a) The organizers

Olivier BATEL (Classic Fine Foods) with the role of Chairman, Franck ARNOLD (The Savoy) with the role of Managing Director, Denis DRAME (The Tastelab) and Calum FRANKLIN with the role of Technical Director, and Anne-Sophie MILLON (Tastimony) with the role of General Secretary, compose the Organization Committee running the 2026 edition of the British Pâté-Croûte Championship for the Championnat du Monde de Pâté-Croûte (World Pie-Making Competition).

This edition marks a defining step for the competition: the former United Kingdom & Ireland selection takes on a national dimension and officially becomes the **British Pâté-Croûte Championship**. The winner of the evening is crowned **British Champion** and goes on to represent the United Kingdom at the World Final in Lyon.

The company TASTIMONY, domiciled 25 cours d'Herbouville, 69004 Lyon, France, will oversee executive operations and is liable for the event.

b) The contestants

The competition is open exclusively to **professionals from the foodservice industry** (restaurateurs, bakers, pastry chefs, butchers, caterers) with a minimum of **5 (five) years of professional experience**. Only one contestant is allowed per restaurant or business facility. Teachers from facilities such as hotels or schools are not allowed to enter the competition, even if their facilities manage restaurants that are open to the public.

Contestants must be working in the restaurant or catering industry — restaurateurs, bakers, pastry chefs, caterers, facilities actively serving guests — at the time of application.

ARTICLE II: SELECTION PROCESS

a) Registration to the competition

To enter the British Pâté-Croûte Championship, **send your application file from 15th of July until 4th of October** before midnight to Anne-Sophie MILLON at aslabruyere@tastimony.fr, or by post to Anne-Sophie MILLON, 2 Comeragh Road, W14 9HP London.

The organization committee will review all files and will announce **the 10 selected candidates on the 5th of October**

The call for contestants is communicated through publications in the press, e-blast, social media, mail sent to catering facilities, bakers and butchers, caterers, and trade unions, and on the website: www.patecrouteuk.co.uk

To compensate withdrawals, the organization committee will select and place 2 additional candidates on a waiting list.

Contestants must ensure that everything featured in their file remains entirely anonymous (plates, letter paper, moulds, etc.).

The application file must contain:

- Name of the recipe — 8 words maximum and the 5 main ingredients
- The precise list of ingredients
- A summary of the recipe preparation
- High-quality photo(s) presenting the recipe on photographic paper (a slice on a white plate and an entire pâté-croûte)

Failure to produce any one of these documents shall result in the elimination of the contestant.

There must be no visible name of the restaurant or company, or any logos, in the pictures. It is prohibited to share pictures of the pâté-croûte on the internet or on social networks (Facebook, Instagram, X...) prior to the prizes being awarded. The British Champion must not share any photograph of their creation before the end of the World Final in Lyon. Failure to comply with these prohibitions will result in disqualification of the candidate.

Entering the British Pâté-Croûte Championship selection means you will not be allowed to enter any other selection phase of the Pâté-Croûte World Championship the same year.

b) Recipe

The pâté-croûte must be made based on a personal recipe, large enough to serve the number of guests specified by the Organization Committee and be presented for the photographers and jury to see, according to the following prescribed theme: **“Traditional French meat-base pâté-croûte — personal recipe, but the use of truffles is strictly prohibited** (to ensure equal chances of success amongst all contestants).

The recipe, shape, colour, texture and type of crust are at the candidate's preference.

c) Competition

The British Pâté-Croûte Championship will take place on Monday, 19 October 2026 at The Savoy, London.

The winner will be crowned **British Champion** and will be granted access to the World Final scheduled on **30 November 2026 in Lyon, France**, alongside the winners of the other national and continental selections.

For the British Champion, changes in the recipe, design and decoration between the national selection and the World Final in Lyon are prohibited. Communication on the pâté-croûte prepared for the Final is prohibited until the World Final is complete. Failure to respect these specifications will result in disqualification.

ARTICLE III: THE CONTEST

a) Format and timings

2026 introduces a new format for the competition: a **chic, standing reception** at The Savoy, designed to encourage mixing, tasting and conversation throughout the evening. Guests will enjoy a tasting of every competitor's pâté-croûte, a champagne reception, exceptional wines and a refined cocktail service.

Exact doors-open, jury-briefing, tasting-start and award-ceremony times will be confirmed by the Organization Committee closer to the event. Jury members will receive a briefing from the Technical Directors before tasting begins. Guests and the official jury will be invited to taste and mark candidates throughout the reception. The award ceremony will close the evening.

b) Contest

All candidates will be asked to prepare **3 identical pâté-croûte**, to serve every guest at the reception as well as the official jury, according to their recipe of choice submitted in the application file:

- One pâté-croûte must be presented whole on a serving dish (supplied by the organizer) and will be on display for the duration of the reception.
- One will be sliced, served and marked by the official jury.
- The remaining pâté-croûte will be sliced and served to guests circulating throughout the standing reception, who are invited to taste every competitor's creation.

The pâté-croûte shall be received by the Organization Committee on the morning of the competition at The Savoy no later than 2:00pm, to ensure anonymity. The Organization Committee will determine the passing order by drawing lots on the day of the Championship.

Each contestant will slice and present, on a plate supplied by the organizer, slices for the official jury; decorating the plates is NOT allowed. Each contestant may be assisted for presentation by one kitchen helper

c) Marking

The pastry crust, appearance and taste are marked separately, according to a marking sheet provided by the Organizer to all official jury members.

The score is given out as follows:

/200 given by the official jury:

- Pâté-croûte — overall look: /20 points
- Overall presentation of the slice: /20 points
- Cooking and seasoning of the jelly — taste: /30 points
- Taste and cooking of the pastry crust: /30 points
- General taste (harmony of the dish, taste of the stuffing...): /100 points

The winner is the contestant who receives the highest total score. The ranking of the contestants is determined by adding the total points given by each individual jury member.

All guests at the reception will be able to give a mark out of 20 points based on overall taste and presentation. A special prize — the **Auguste Escoffier Prize** — will be awarded to the highest total score given by the public (guest vote) during the reception.

ARTICLE IV: THE PRIZES

Three prizes will be awarded:

- The winner, crowned British Champion, will receive a diploma, gifts, and a trophy, and will qualify for the World Final in Lyon on 30 November 2026.
- The 2nd-place contestant will receive a diploma and gifts.
- The 3rd-place contestant will receive a diploma and gifts.

All other contestants will receive a diploma for their participation, and gifts.

Two special prizes will be given to any competitors apart from the winner:

- CLASSIC FINE FOODS PRIZE — highest score on general taste from the official jury
- AUGUSTE ESCOFFIER PRIZE — highest score on overall taste and presentation from the guest (public) vote

ARTICLE V: ANNOUNCEMENT OF THE RESULTS

The results shall be announced at the end of the event, under the supervision of the Organization Committee. The decision of the jury is final and may not be contested by legal recourse or through the media.

ARTICLE VI: USE OF IMAGES

The organization reserves the right to broadcast and publish the recipes, photos and videos of the dishes and contestants, as well as the photos and videos of the jury members, produced during the competition.

ARTICLE VII: LEGAL

Participation in the British Pâté-Croûte Championship — United Kingdom Finals of the World Pie-Making Competition implies that the participant accepts these rules.

REMINDER / RECAP

The prize and title awarded are strictly personal to the candidate as an individual.

Winners can communicate their honorary title and allow the company they work for to also communicate on it but should always mention the name of the individual before the title. The use of honorary titles cannot serve any commercial purpose. If the employer of a winning candidate wishes to communicate on the award, the employee cannot receive additional payment for winning the prize.

If the employer wishes to communicate, the company should:

- Mention the name of the individual before the honorary title;
- or allow a third party to use this honorary title;
- stop the use of this honorary title if the individual resigns from the employer's company.

Failure to comply with the instructions above will result in the honorary title being revoked from the individual, prohibition from participating in the championship for 2 rounds, and legal proceedings.

British Pâté-Croûte Championship 2026 — UK Finals

Monday 19 October 2026 — The Savoy, London