

Let's
LE MANOIR
Together



UNEARTH THE ESSENCE OF OXFORDSHIRE WITH OUR
EXTRAORDINARY EVENTS AND EXPERIENCES

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Veuve Clicquot

Welcome to Le Manoir aux Quat'Saisons, a home of unexpected seasonal delights in cuisine, gardens, wellness, art and culture. A meeting place where you will be inspired by artistry, imagination and gastronomy, aimed to create joy for everyone who arrives here. After a balmy summer of alfresco indulgence, we are excited to welcome the warm, golden glow of autumn and a colourful programme of events ahead of the festive season.

Take a look at our website for all of our calendar of events and updates at www.belmond.com/lemanoir





AUTUMN FLORAL WORKSHOP WITH LE MANOIR FLORISTS

Our countryside home is sensitively decorated with seasonal flowers and foliage all year round by our team of talented florists, bringing the outside in. Join them for an afternoon inspired by the turn of the season. Immerse yourself in botanical bliss as you learn how to create your own magnificent table display inspired by the vibrant colours of autumn.

Tuesday 13 September

Refreshments on arrival, equipment, stems and foliage, locally crafted ceramic display bowl, Raymond Blanc and Benoit Blin's legendary afternoon tea. £280 per person.





ROTHSCHILD WINE EXPERIENCE

Waddesdon Manor was built by Baron Ferdinand de Rothschild in 1874 to display his collection of arts and to entertain the fashionable world. This is your exclusive invitation to combine a visit to Le Manoir and discover Waddesdon's magnificent private cellars, modelled on the cellars of Chateau Lafite Rothschild.

We will delve into the Rothschild family history and explore some of the finest wines and the largest collection of Rothschild wine in the world. Led by Waddesdon's wine experts, we will take a private tour and taste six Rothschild classics. The evening will continue at Le Manoir with a champagne reception and a five-course menu. Each delicious dish will be perfectly paired with a Rothschild wine.

Wednesday 14th September
Tea and coffee on arrival at Le Manoir, transfers to Waddesdon, seated formal tasting of six wines at Waddesdon Manor, Waddesdon Manor private shopping. Return to Le Manoir for champagne and canapés, five-course dinner paired with Rothschild wines, tea, coffee and petits fours.
£325 per person.

OUR OWN STORY OF SUSTAINABILITY

At Le Manoir, sustainability is an effortless, joyful affair that emphasises locality and connection.

In the peaceful English countryside, we're living proof that luxury doesn't have to be unsustainable. Raymond Blanc passionately believes that it is up to each of us, be it a guest, chef or hotelier, to make responsible environmental choices. Our potager kitchen garden is the pure distillation of farm-to-table cuisine, with our ethical values resulting in a restaurant that is world apart in its ability to be both fulfilling and flavourful. Beyond the kitchen, we've adopted a low-impact mindset throughout the hotel. Within our grounds, uncover horticulture that is rooted in championing varieties and seasonality. From our eco-friendly suites to our closed-loop waste systems, dive into the world of sustainability at Le Manoir.

REST EASY

Across our opulent rooms and suites, all amenities are 100% recyclable and our housekeeping team only uses eco-

friendly cleaning products. Discarded soaps and candles are re-used by a local charity — worked into craft sessions benefitting the young and the elderly within the local community. Sensor lighting in our bathrooms also helps save electricity and only low energy light bulbs are used throughout the property. All daily newspapers are recycled or sent to a local animal sanctuary, Tiggywinkles Wildlife Hospital, where they are used for animal bedding.

DINE DIVINE

In our restaurant, which has been honoured with a Green Michelin star in recognition of our sustainable practices, we serve Belu Water which donates 100% of its profits to the charity WaterAid. What's more, we recycle 100% of our glass bottles and corks. We recycle our coffee grounds for use in our mushroom valley compost, while all coffee we use is Rainforest Alliance certified.



On the wine list, 59% of our offering is organic and biodynamic. Sustainable and ethical food policies are maintained for all other produce supplied from local farmers and suppliers; we do not accept any form of single-use plastic packaging and all delivery crates are returned for re-use. Scallops served in our restaurant are hand-dived, while crab, lobster and langoustine are creel or pot caught only.

GREEN-FINGERED INNOVATION

A glance at our vast gardens will show you just how committed we are to growing our own produce. When it comes to fruit and vegetables, one only needs to stroll through our grounds to see where produce in your evening menu has come from. We produce over 250 different organic varieties of fruit and vegetables, with a 2,500-strong heritage orchard producing fruit for the hotel. Perhaps you'll sample a delightful carrot, grown in our 100% organic Soil Association-certified

vegetable garden. A garnish may come from our herb garden, which specialises in seasonal micro-herbs. Or wander over to the earthy mushroom valley, which grows many varieties of the edible fungus including maitake and parasol.

WASTE NOT, WANT NOT

We're proud to have a zero landfill policy at Le Manoir. Our state-of-the-art Rocket Composter and Dryer means we can compost all food scraps on-site, with a closed-loop compost system now in place which we use in our own gardens and orchards. Behind the scenes, our Le Manoir family holds monthly meetings to maintain our sustainable, ethical and environmental values.

During your stay, be sure to join our gardeners for a tour of the grounds and discover our story of Garden Gastronomy.

AN AUDIENCE WITH RAYMOND BLANC OBE

There are few things better than a relaxing lunch with friends. Join Raymond and Le Manoir's team this autumn and let the conversation flow, with tales from the exciting year passed. Discover the history of Le Manoir from the man who made it his dream come true. Anticipate dishes created with the freshest ingredients picked straight from the gardens of Le Manoir. After a leisurely lunch there will be time for those who wish to stroll the grounds as they radiate an autumn glow.

Thursday 27th October

Veuve Clicquot Champagne reception, five-course lunch with accompanying wines, tea, coffee and petits fours. £275 per person



VEUVE CLICQUOT CHAMPAGNE EVENING

Ours is the perfect setting for a sparkling night of unforgettable Le Manoir dishes, uniquely paired with prestige cuvée champagnes from the world-renowned Veuve Clicquot. Ethan Boroian, Champagne Ambassador for Moët Hennessy will guide us through the most memorable tasting.

Thursday 10th November
Apéritif and canapés, musical entertainment, five-course menu, accompanying Veuve Clicquot Champagne flight, tea, coffee and petits fours. £365.00 per person



CHRISTMAS WREATH MAKING WITH LE MANOIR FLORISTS

Celebrate the magic of winter traditions with our resident florists. Create a fragrant winter wreath using an abundance of foraged materials. This mindful and creative activity is guaranteed to help you reconnect with nature as you immerse yourself in the timeless joy of the season. Sip champagne as you admire your own finished masterpiece, before feasting on a delicious winter lunch.

Monday 28th November and Friday 2nd December
Refreshments on arrival, equipment, wreath, stems and foliage, champagne reception, three-course lunch with accompanying wines, tea, coffee and petits fours. £310 per person



WINTER AWAKENING

As the days get shorter, it's time to indulge and allow a little time to engage our creature comforts. It's the season to wrap up warm, enjoy an extra mince pie and immerse ourselves in the winter countryside and festive traditions. Every hidden corner of Le Manoir glistens at this magical time of the year. Imagine yourself sipping champagne in front of a roaring fire or relaxing in the cosy glow of the twinkling fairy-lit orchard in our Garden Dome.

The colder months hold a special place in the hearts of our chefs too, as the last crops of winter greens and root vegetables are pulled from the earth. Everything on the plate is a celebration of the season; pumpkin broth with Stichelton and hazelnut, risotto of wild mushrooms with winter truffles, Earl of Stoneham Wagyu with roasted chestnuts and alliums.





CHRISTMAS TABLESCAPING WITH MERRIE HAIG AND SIMON LYCETT

As the preparations begin for the festive season ahead, treat yourself to a day of creativity and fun. We are delighted to welcome back calligrapher, Merrie Haig and celebrated florist, Simon Lycett. Discover new skills to make your family table even more magical than ever before.

Merrie Haig will give us a unique introduction to the art of hand lettering, helping us create personalised settings for our table. With Merrie to guide us, together we will practice the intricate art of calligraphy with pens, nibs, paper and ink provided and to be taken away to continue practising our newly acquired skills at home.

Celebrated for his bold and extravagant floral displays that transform stunning locations into the most magical spaces, Simon Lycett will be sharing his infectious enthusiasm for the season. This year, Simon was honoured as a new ambassador for the Royal Horticultural Society and presented The Queen at RHS Royal Chelsea Flower Show with his own design of a bespoke sculpture portrait.

*Thursday 8th December
Refreshments on arrival, floral tablescaping
and calligraphy masterclass, champagne
reception, three-course lunch with
accompanying wines, tea, coffee and petits
fours. £295 per person.*



CHRISTMAS CAROL CONCERT EVENINGS

This December our highly anticipated Christmas Carol Concert evenings return and bring together some of the country's most celebrated choirs for a joyful start to the festive season. Reunite with us in the majestic St Mary's Church as our setting. Each evening will be hosted by a well-known personality and combines a feast of musical entertainment with the delight of Raymond Blanc's seasonal cuisine.

Monday 5th December
**Trinity Boys Choir with your
host Raymond Blanc OBE**

Tuesday 6th December
**Christ Church Cathedral Choir
with your host Robert Powell**

Monday 12th December
**Nonsuch Singers with
your host Pam Ayres**

Tuesday 13th December
**The Choir of Royal Holloway
with your host Zeb Soanes**

In conjunction with Clive Conway Productions'

*Veuve Clicquot Champagne reception, the
evenings choir performance, four-course
dinner with accompanying wines, tea,
coffee and petits fours. Early booking is
recommended. £320 per person*

IT'S TIME TO BOOK YOUR WINTER STAY

Treat yourself! You really don't have to travel too far from home for a well-earned break. There is no better place than Le Manoir to relax and unwind for a peaceful night of tranquillity before you get caught up in the Christmas festivities. Withdraw from the winter elements and cosy up beside a roaring fire. Be swept away by one of the enchanting suites, indulge in the most delighted seasonal fare and wrap up warm to explore the quintessential Oxfordshire countryside. The trees may appear to be sleeping but the winter gardens are all the more breath-taking on a frosty day.





CHRISTMAS AT LE MANOIR

Let us tend to your every wish this Christmas. Whether you spend the whole Christmas weekend with us or prefer to combine your stay with visits to friends and family, we will be here. With the cellar stocked with your favourite wines, fires brightly lit and swaths of greens, reds and golds decorating every corner of the house.

Our Le Manoir family will be doing what they love to do the most; creating delicious cuisine and providing the warmest hospitality for you to savour. We will be sharing our love of food with cookery demonstrations in The Raymond Blanc Cookery School and are on hand to guide you on a venture into the Oxfordshire countryside, host wine pairings, tastings and interactive workshops.

Saturday 24th December Christmas Eve

Sunday 25th December Christmas Day

Monday 26th December Boxing Day

Three night package from

£4869 in a deluxe room

Two night package from

£3476 in a deluxe room

TREAT YOUR FRIENDS AND FAMILY TO A MEMORABLE CHRISTMAS GIFT

Add the finishing touches to your Christmas gifts. Our personalised gift cards allow you to wrap up the charm of Le Manoir and present it as a treat that will be remembered for years to come.

For those home cooks, a day of discovery in The Raymond Blanc Cookery School teaches tips and techniques used by the chef's in the Michelin-starred kitchen. For those who love to dine out, a gastronomic dinner in the two Michelin starred restaurant and for those who deserve a little pampering, an overnight stay with a relaxing in-room beauty treatment makes the ultimate indulgence. Our green-fingered friends will love a day discovering garden gastronomy in The Raymond Blanc Gardening School or a floral workshop with our team of florists.

PARTY SEASON

Reunite with your family and friends with the ultimate Christmas celebration in La Belle Époque Private Dining Room.

Enjoy Le Manoir's renowned hospitality and savour Raymond Blanc's Michelin-starred cuisine in the elegant setting of your own private room. During the festive season, sip champagne round a gloriously decorated Christmas tree in the cosy lounge or conservatory. Whatever your requirements, planning your private or business event could not be easier.





NEW YEAR'S EVE GALA DINNER AND DANCE

In the spirit of carnival, join us as we ring in the New Year at our Masquerade Ball. An elaborate feast of delicious dishes paired with the finest wines! Sip champagne amongst friends and enjoy live musical entertainment before you are seated for a six-course gala dinner. At the call of midnight the night sky will light up with a display of fireworks, the champagne will continue to sparkle as we dance the night away with our live band.

£520 per person

Dress code: Masquerade Ball

Extend your experience and welcome in the New Year in spectacular style at our enchanting countryside hideaway. After a sensational party and Michelin-starred dining, retire to one of our individually-designed suites. Each serves up beautiful echoes of Raymond's travels. On New Year's Day wake up at leisure and join us for brunch and a stroll in the grounds.





LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE

For more information, please
email: events.mqs@belmond.com
call +44 1844 277200
or visit: belmond.com/lemanoir

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