



LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE

UNEARTH THE ESSENCE OF OXFORDSHIRE WITH OUR
EXTRAORDINARY EVENTS AND EXPERIENCES

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WELCOME

Welcome to Le Manoir aux Quat’Saisons, where the spirit of garden gastronomy comes to life. Here, in leafy Oxfordshire, our enchanting stone manor house, Michelin-starred restaurant and flourishing organic gardens all flow to the rhythm of the seasons. With Raymond Blanc at the helm and his visionary Executive Chef, Luke Selby, leading the brigade, the menus at Le Manoir are designed to excite every taste bud.

As the bronze scarecrow, modelled on our Chef Patron, Raymond Blanc, witnesses the bounty in our potager gardens take on rich orange and deep green hues, we turn our thoughts to autumn. This is a time of harvest, a time to reap the rewards of our hard work through the year and to store up goodies to enjoy in the colder months. That means making stews, crumbles, preserves and pickles, not to mention spicy, warming cocktails. The garden-to-plate techniques pioneered at Le Manoir can be gleaned in both The Raymond Blanc Gardening School and The Raymond Blanc Cookery School. Why not plan a visit for yourself or a group and combine an indulgent stay with the chance to learn new skills?

Entertainment moves indoors in these months, and we have some true gems to share with you. An intimate concert by world-class musicians Sheku Kanneh-Mason and Plínio Fernandes tops the bill, while those keen to learn more about Oxfordshire’s history can attend a Blenheim Palace tour with dinner at Le Manoir. It’s never too soon to start thinking of Christmas, a time when Le Manoir is at its most magical. From carol concerts and wreath-making workshops to a spectacular New Year’s Eve programme, we’ve got the festive season all wrapped up.

Browse our calendar for joyful inspiration. For the complete listings and updates, please check our website at belmond.com/lemanoir



AN AUDIENCE WITH
SHEKU KANNEH-MASON
AND PLÍNIO FERNANDES



We are absolutely thrilled to once again invite music lovers to an intimate, yet world-class concert in our neighbouring St Mary's Church. This very special evening is an extraordinary opportunity to see celebrated cellist, Sheku Kanneh-Mason, and classical guitarist Plínio Fernandes perform so close to the audience, you could almost touch them.

Sheku first garnered acclaim after winning the 2016 BBC Young Musician competition, aged 17. He was the first black musician to take the title. But what rocketed him to world fame was playing at the 2018 wedding of the Duke and Duchess of Sussex at Windsor Castle, when nearly two billion people tuned in to be awed by his performance. Today, he is in great demand from major orchestras and concert halls worldwide and has released two chart-topping albums.

Classical guitarist Plínio Fernandes was born into a family of musicians in Brazil and taught by his father. At just 12 years old, he was chosen as guest soloist to play Vivaldi's Concerto in D with the Campo Grande Symphony Orchestra. He took private lessons from the renowned Henrique Pinto and Fabio Zanon and, from 2011-2014, received a full scholarship to attend the International Campos do Jordao Winter Festival. After moving to London, he gained a full scholarship, funded by the Brazilian Ministry of Education, to study at the Royal Academy of Music. His recent debut album, *Saudade*, is a love letter to his Brazilian homeland.

Firm friends Sheku and Plínio have been used to performing in front of hundreds of adoring music lovers throughout their careers. To be among just 150 guests, listening to their beautiful playing in the intimate setting of 12th-century St Mary's Church, is an experience of which dreams are made.

Gather at Le Manoir and sip Veuve Clicquot before taking the short walk to St Mary's Church for the evening's performance. Raymond Blanc will introduce the evening and, afterwards, has prepared some of his favourite autumn dishes to savour over a delicious dinner, perfectly matched with wines from our cellar.

Friday 22nd September 2023

Start time: 18:30

End time: 12:00

Aperitif and canapés, musical entertainment in church, a four-course dinner with accompanying wines, tea, coffee, and petits fours.

Price £335 per person

Dress code: Black Tie

Kindly be advised that seating arrangements for our event will consist of shared tables.



GARDEN TO PLATE: LEARNING WITH LE MANOIR

Food - and the growing of it - are at the very heart of everything we do at Le Manoir, where the seasons determine the garden produce which, in turn, influences what is prepared in the kitchen. This ethos is to the fore in our world-renowned Raymond Blanc Cookery School and Raymond Blanc Gardening School, where guests can learn to grow the succulent varieties nurtured in Le Manoir's potager garden and transform them into dishes worthy of our Michelin-starred restaurant - or Maman Blanc's table.

Follow our expert tips on what to grow and cook this autumn and winter. To learn from our gurus in person, consider joining one of our courses. Whether you seek a day of green-fingered fun or to master ingenious cooking skills, we cater for all interests.

SEPTEMBER

As plants start dropping their seeds, now is the time to collect and store the little treasures ready to sow next year. We're big fans of the Heritage Seed Library, which houses and shares the seeds of nearly 800 precious vegetable varieties that might otherwise be lost forever – for example, lettuce 'Asparagus', delicious raw or in stir fries, which you can sow this month. In the kitchen, make the most of amazing aubergines while they are still in abundance. Simply glaze with miso and rose harissa, bake and enjoy!

INSPIRING COURSES:



Grow your Own Autumn Vegetables, from £285 per person



Let's Cook, from £230 per person (half day)

OCTOBER

As the nation celebrates Apple Day, there's no finer time to appreciate the heritage fruits of Le Manoir's incredible orchard – or, indeed, to consider planting your own fruit tree. Just think of the treats you could make, from juices to tarts and wonderful ice creams. For extra inspiration, turn to page 12 to see details of our apple pressing experience in the orchard. In the kitchen, make a celeriac remoulade (with grated Granny Smith apple for extra crunch) to pair with smoked salmon, cured meats and game.

INSPIRING COURSES:



Micro Herbs and Edible Flowers, from £285 per person



Autumn Dinner Party, from £425 per person

NOVEMBER

Discover the benefits of 'no-dig gardening', a practice we heartily embrace at Le Manoir. Allowing you to apply compost to the soil surface without disturbing the delicate soil structure, it yields great results while avoiding backbreaking digging. It also contributes to a more sustainable ecology, so it's a win, win! Outdoors, sow garlic, such as 'Vigour Supreme' which, when roasted in abundance with chicken makes a sublimely tasty dish. Ready to harvest your pumpkins? They will be best after a couple of mornings' frost.

INSPIRING COURSES:



'No Dig' Soil to Plate, from £285 per person



Magic of Vegetables, Pulses and Herbs, from £395 per person

DECEMBER

December is a month of planning rather than planting. Enjoy the warmth and cosiness inside as you indulge in dreams of next year's harvest. Our cookery school tutors advise making your Christmas pudding a week or two in advance so that it has time to mature. Rustle up a Tonka Cocktail, made with tonka bean-infused WhistlePig 10 Year Old, maple syrup and chocolate bitters, and lose yourself in the joy of preparing Maman Blanc's Vegetable and Chervil Soup.

INSPIRING COURSES:



Winter Fruit Pruning, from £285 per person



Traditional Christmas Lunch, from £395 per person

For full details of the above courses and many more, browse our website.



APPLE DAY WITH PAULA FLEMING, OUR ORCHARD EXPERT

Join us for a unique and engaging experience discovering the art of apple pressing with Paula Fleming, our Head Orchard Gardener. Explore the magnificent orchard, the result of Raymond's infectious passion and enthusiasm for ancient and forgotten varieties of British apples, pears and stone fruit. Learn about the different apple varieties nurtured by Paula and her team and be guided through the process of pressing fruits to create zingingly fresh apple juice.

At the end of the day, take home a bottle of our finest Le Manoir apple juice and a signed copy of Raymond Blanc's book, *The Lost Orchard*, which charts the incredible journey to fill Le Manoir's orchard with thousands of fruit trees, reveals what he considers to be "the world's greatest apple", and includes a wealth of recipes and compelling stories.

Together with an apple-themed cookery school demonstration in The Raymond Blanc Cookery School, a champagne and canapé reception and a four-course lunch, this is a chance to celebrate nature's offerings in the lap of refined luxury.

Friday 13th October

Start time: 10:30

End time: 16:00

Tea, coffee and biscuits on arrival, apple-themed demonstration in The Raymond Blanc Cookery School, apple-pressing demonstration with Paula Fleming, our orchard expert, champagne and canapé reception, four-course lunch with accompanying wines, tea, coffee and petits fours.

*Take home a signed copy of *The Lost Orchard* and a bottle of Le Manoir apple juice.*

Price £275 per person

Kindly be advised that seating arrangements for our event will consist of shared tables.

BLenheim PALACE TOUR WITH DINNER AT LE MANOIR AUX QUAT'SAISONS



Home to the Dukes of Marlborough since the early 18th century and birthplace of Sir Winston Churchill, Blenheim Palace sits resplendent in acres of Capability Brown-landscaped parkland in the charming market town of Woodstock. With its imposing Great Hall, ornate State Rooms, maze and formal gardens, a visit to this UNESCO World Heritage Site never fails to captivate. We invite you to enjoy a private tour of the magnificent stately home, marvelling at its incredible history, lavish interiors and stunning artworks, before returning to Le Manoir for an evening of culinary perfection. Savour the legendary cuisine and unrivalled imagination of Raymond Blanc over a sumptuous four-course feast, each dish complemented by carefully curated wines.

Thursday 19th October

Start time: 10:00

End time: 20:00

Tea and coffee on arrival, transfers to Blenheim Palace, guided walking tour of Blenheim Palace and gardens, light lunch at Blenheim, four-course dinner at Le Manoir with accompanying wines, tea, coffee and petits fours.

Price £310 per person

Kindly be advised that seating arrangements for our event will consist of shared tables.











WAKE UP TO WINTER

For many, the arrival of shorter days and cooler months offers opportunities summer simply can't compete with. It's a season of wrapping up warm to stroll out in the frosty countryside and cosying up indoors with a roaring fire and a great book. We're free to indulge in delicious creature comforts – mince pies and hot punch, nutritious winter greens and root vegetables, truffles, chestnuts and all the trimmings. It's also a time to get creative, preparing for the festive season by learning a new skill or craft that will make Christmas just that little bit more special.

At Le Manoir, you can snuggle up in style, storing up energy for the whirlwind of festivities to come. Choose one of our serene suites and reserve yourself some me-time. Every corner of the glistening gardens is magical. Step inside our Winter Dome, next to the orchard, to be beguiled by twinkling fairy lights, plush sofas with warm blankets and mulled wine. Our chefs, inspired by our homegrown produce, create tasty, nourishing menus. Treat yourself to a well-earned break that blends tranquil enchantment with gastronomic indulgence. You deserve it.



CHRISTMAS WREATH MAKING WITH LE MANOIR FLORISTS

As with so many long-standing traditions, Christmas wreaths originated in Roman times – although naturally they had nothing to do with the festive season. Instead, they were symbols of wealth and power – crowns made from the leaves of evergreen trees. The circular shape came to represent eternal life and, in the 16th century, was adopted by European Christians as a symbol of Advent. Today, lush, beautiful, fragrant wreaths encircle a candle on the Christmas table or are hung on front doors as part of the seasonal decorations.

Why not challenge yourself to make your own this year? In our workshop, you'll use foraged materials in a mindful activity that connects you with nature. Guided by our florists, you'll learn the art of wreath-making and bring home a stunning masterpiece that reflects your personal style and creativity.

To add to the festive spirit, enjoy a warming cup of mulled wine and share stories with your fellow crafters. Then, wind down with a relaxed afternoon of indulgence, savouring a cream tea and our famous signature lemon cake by Chef Patisserie Benoit Blin.





*Thursday 30th November and
Friday 1st December*

Start time: 11:00

End time: 15:00

*Refreshments on arrival, equipment,
wreath, stems and foliage, mulled
wine and a sumptuous cream tea
and festive sandwiches.*

Price £205 per person

*Kindly be advised that seating
arrangements for our event will
consist of shared tables.*



CHRISTMAS CAROL CONCERT EVENINGS

Pure voices, flickering candlelight and the hallowed atmosphere of our neighbouring 12th-century church: get ready to feel your heart soar at one of Le Manoir's much-anticipated Christmas Carol Concert evenings. Be enthralled as we unite some of the nation's most acclaimed choirs in a joyous celebration in St Mary's Church. Each harmonious evening is hosted by Raymond Blanc and includes a champagne reception with canapés, followed by a short walk to the church for the performance and then a celebratory four-course dinner created by Raymond himself. Don't miss out on this melodious experience that gets the holiday season off to a sublime start.

Monday 4th December

Christ Church Cathedral Choir

Tuesday 5th December

Somerville College Choir

Wednesday 6th December

Brize Norton Military Wives Choir

Start time: 18:30

End time: 23:30

Champagne & canapé reception on arrival, choral performance, four-course dinner with accompanying wines, tea, coffee and petits fours.

Early booking is recommended.

Price £325 per person, including a donation to St Mary's Church.

Kindly be advised that seating arrangements for our event will consist of shared tables.





CHRISTMAS AT LE MANOIR

What's on your wish list this year? Make your Christmas dreams come true by spending it at Le Manoir and let us spoil you rotten. Whether you join us for the whole Christmas weekend or combine a stay with visits to friends and family, we're here to accommodate your every need. The cellar is stocked with your favourite wines, the fires burn brightly and swathes of green, red and gold decorate every corner of the manor house.

Our Le Manoir family will be doing what we love best: creating irresistible cuisine and providing the warmest hospitality. We will share our love of food through culinary demonstrations in The Raymond Blanc Cookery School, guide you on adventures into the Oxfordshire countryside, host wine pairings, tastings and interactive workshops, or leave you to simply be in your own Christmas cocoon.





Sunday 24th December - Christmas Eve
Monday 25th December - Christmas Day
Tuesday 26th December - Boxing Day
Three-night package
From £5,161 in a deluxe room
Two-night package
From £3,685 in a deluxe room



TREAT YOUR FAMILY AND FRIENDS THIS CHRISTMAS WITH AN UNFORGETTABLE GIFT

Longing to see the faces of your loved ones light up on Christmas Day? A personalised gift card from Le Manoir cannot fail to thrill. Encapsulating the essence of our country manor, it offers a cherished treat guaranteed to create lasting memories.

For aspiring home cooks, a day at The Raymond Blanc Cookery School is just the ticket. They will learn invaluable tips and techniques direct from the chefs of our Michelin-starred kitchen. For those who love to dine out, a gastronomic dinner in our two-Michelin-starred restaurant is an experience to savour. And for anyone deserving a little pampering, an overnight stay accompanied by a relaxing in-room beauty treatment is the ultimate indulgence. Meanwhile, green-fingered friends will love a day discovering the wonders of garden gastronomy at The Raymond Blanc Gardening School or unleashing their creativity in a floral workshop led by our talented team.

This Christmas, give the gift of an unforgettable experience tailored to your loved ones' tastes and passions – we can't wait to meet them.







CELEBRATE NEW YEAR'S EVE AT LE MANOIR

Ring in the New Year in spectacular style at our inviting countryside retreat. Book a stay at Le Manoir and prepare to be dazzled. From the moment you arrive, the stage is set for an incredible evening. After settling into your sumptuous suite, dress to impress and let the festivities unfold. The night begins with a tantalising aperitif and canapés, accompanied by live musical entertainment and the chance to mingle with your fellow guests. Next, take your seat for a sensational seven-course dinner featuring the finest local specialities, our luscious homegrown produce and the masterful techniques for which the Le Manoir chefs are renowned. After the culinary extravaganza, retreat to the comfort of our elegant lounge and linger over an exquisite selection of artisanal cheeses.



As the clock strikes midnight, raise a glass of champagne to toast new beginnings. Revel in the convivial atmosphere and jazz music as you bid farewell to the old year and welcome in 2024. Finally, retire to your lavish, individually designed suite – each serves up beautiful echoes of Raymond's travels – and drift into happy dreams.



Join us for a heart-warming celebration to create cherished memories and set the tone for an extraordinary year ahead.

*Book your table for Sunday 31st December
£315 per person, including musical
entertainment, aperitif, seven course dinner,
cheese course & champagne toast
(Not including accommodation)
Tickets reserved exclusively for
overnight guests.*



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

