

INTRODUCTION

Way back in 1984 the first thing Chef Patron, Raymond Blanc, did at Le Manoir was create the vegetable garden, which would provide for his kitchen and his guests. Now there are 11 different gardens and a 2500 strong heritage orchard. Each is inspired by Raymond's travels, childhood, the books he has read and the wonderful people he has met.

Together with his garden team, he has researched the best varieties, sowed the seeds and nurtured the crops. The garden remains an essential part of the extraordinary Le Manoir journey. Here, there is a whole world of art and sculpture, all are the making of a perfectly integrated eco-system and the living magic of Le Manoir.

The Raymond Blanc Gardening School is located in the heart of the beautiful garden; it will inspire the curious mind of the child as much as the adult. Whether you are a novice or an experienced gardener, you can immerse yourself in a day of discovery in the truly enchanted surroundings and learn so much about the magic of growing.



GARDEN



GROW YOUR OWN VEGETABLES (full day)

Each season, learn how to be garden ready for the year ahead and immerse yourself in the magic of growing your own organic kitchen garden. Our expert gardeners share a range of practical advice from soil science to composting ideas.

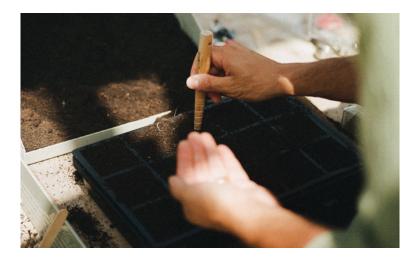
PLANNING YOUR VEGETABLE GARDEN (full day)

Learn how to organise your vegetable patch for each season, use methods such as interplanting and companion planting to maximise your yields as well as reduce the effects of pests and disease.

'NO DIG' SOIL TO PLATE (full day)

Delve into organic "no dig" gardening and discover how to grow beautiful, healthy vegetables without the need for expensive equipment, fertilisers or feeds.

GARDEN



THE EDIBLE GARDEN (full day)

Take a flavorful journey through our beautiful potager garden, harvest tasty morsels and join us to learn the secrets of sowing in our botanic glass house. As Raymond is fond of saying, 'the vegetable garden is the canvas upon which we paint our gastronomy' and so we invite you to explore the incredible colours, textures and flavours of the many heritage varieties we grow in our kitchen garden.

HERBS: GROWING THE FOUNDATIONS OF FLAVOUR (half day)

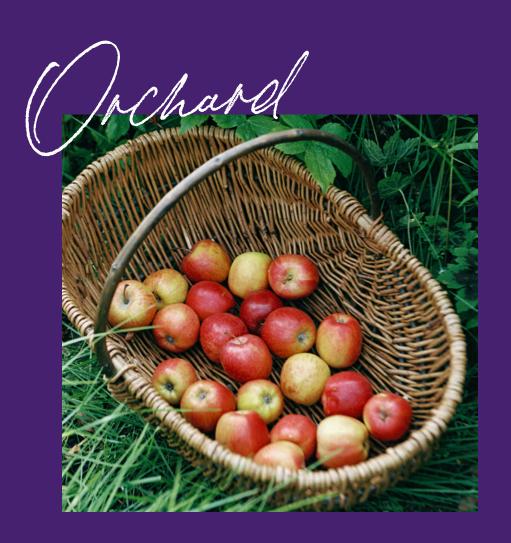
Learn about herbal history, how to propagate from seeds and cuttings, the best ways to prune, water and feed herbs. And when you've harvested them how to preserve them for delicious stews and soups in the winter months. Return home with sown seeds, propagated cuttings and prepare yourself for a kitchen full of flavour.

BOTANICALS TO COCKTAILS (full day)

Unveil the exquisite connection between your kitchen and garden as we delve beyond culinary delights into the enchanting world of libations. From tantalising tinctures to refreshing draughts and, of course, mouthwatering cocktails, our new course is your passport to mastering the art of botanical mixology. Immerse yourself in the realm of spirits boasting intricate botanical blends, while cocktails tantalise with their infusion of warm spices, tart fruits, and luscious syrups.

Crafting the perfect drink is an art form, a delicate dance of balancing different elements. Join us at The Raymond Blanc Gardening School and unlock the secrets of cultivating your own drink's cabinet with an array of plants. Our esteemed Head Mixologist, Sergio del Toro, will be your guide, leading you through the finer points of cocktail craftsmanship.

Full day courses priced from £285, Half day courses priced from £110



ORCHARD



FRUIT PRUNING (full day)

Enjoy a practical, hands-on learning experience focused on pruning your own trees to optimise the ripening of this year's crop, strengthen trees and encourage more fruit buds in the years to come. Head to our orchard of 2500 trees with our orchard manager to explore pruning a variety of tree forms.

SUSTAINABLE FRUIT TREE MANAGEMENT (full day)

Step into our 2500 strong orchard and discover the art of managing your fruit trees sustainably. Learn how to work with nature to eradicate the need for chemicals and maximise the potential of your fruit trees. Start with the soil and work your way to the tip of the tree, finding out how to manage pests and diseases. This course is designed to give you confidence with your own fruit trees at home.

GRAFTING: CHIP & T-BUDDING, WHIP & TONGUE (full day)

The traditions of orchard gardening are essential to ensuring the future of heritage apples; Join our Head Orchard Gardener to explore our collection of over one hundred and fifty apple varieties and learn how to take a piece of that heritage home with you. You can then turn your own hand to this unique skill, selecting a variety from our orchard and taking it home to graft yourself. Come and take part in the preservation of traditions, heritage varieties and the future of all orchards.



FLOWERS



SEED TO BOUQUET (full day)

Find out how to fill your garden with beautiful blooms grown from seed and then bring them together in vibrant bouquets. Explore the unique skill of creating a hand tied bouquet, learn how to extend the vase life of your cut flowers, which varieties to select for different effects and what non-floral additions might add the sublime final touch. Leave with a seed propagator ready to burst into life, a hand tied bouquet of your own and all the skills you'll need to re-create it at home.

FLOWER TO BOUQUET (half day)

Join us to explore the sublime world of floristry and flower arrangement. You will be given step by step guidance through the process of creating a gorgeous seasonal hand tied bouquet, tips and tricks for getting the most out of the blooms you take home and insights into the evolution of floral styles. Plus explore the gardens of Le Manoir from the abundant potager kitchen garden to the depths of the Japanese Tea Garden so you can take floral inspiration from every corner.

Full day course priced at £305 and half day course priced at £135



EXPERIENCE



CORPORATE AND INCENTIVE DAYS

Delve into an extraordinary day of gardening at The Raymond Blanc Gardening School. Colleagues can collaborate in a unique environment where they can explore the art of gardening in this inspiring team-building activity.



To book please contact reservations +44 (0) 1844 278 881 Reservations.mqs@belmond.com

