



LE MANOIR AUX QUAT'SAISONS
A BELMOND HOTEL
OXFORDSHIRE

CONTENTS

- 5 WELCOME**
- 6 INDULGE IN OUR
DREAM ESCAPE**
- 9 FUEL YOUR CULINARY
PASSION AT THE RAYMOND
BLANC COOKERY SCHOOL**
- 10 CREATE A BUZZ AT
THE RAYMOND BLANC
GARDENING SCHOOL**
- 14 AN ENTICING TASTE OF
ROTHSCHILD HERITAGE
AT WADDESDON MANOR**
- 15 LINGER OVER A
LUXURIOUS LUNCH WITH
RAYMOND BLANC**
- 16 GOING TASTEFULLY
FLORAL FOR
MOTHER'S DAY**
- 19 HAWKS, HONEY AND
BARBECUE TREATS**
- 20 FOUR-HANDS LUNCH WITH
CHEF YANNICK ALLÉNO**
- 21 SHARING THE LOVE
AT OUR SUMMER
GARDEN PARTY**
- 22 REDISCOVER THE LUXURY
OF LUNCHING**





WELCOME

We warmly welcome you to Le Manoir aux Quat'Saisons.

With the start of a new year, thoughts turn naturally to wellbeing. Now is the time to nurture your body and soul, enrich every area of your life and be the best version of yourself that you can be. Le Manoir is a great place to start. From strolls in our sense-soothing gardens to walking and cycling routes in the area, and self-improving cooking and gardening classes (also excellent for mindfulness), we can fill your days with as many – or few – activities as you wish.

Surrounded by the beguiling Oxfordshire countryside, a stay at Le Manoir offers a true immersion in nature. If you're a fan of grounding, there's nowhere nicer for a barefoot walk on the grass or to press your hands in the soil to connect with the earth's energy. Yoga lovers can be led by expert instructor Jo Tuffrey to find your flow in your favourite location around the grounds.

Nutritious food is paramount to wellness, and Executive Head Chef Luke Selby's reinvention of Le Manoir's dishes, using organic ingredients nurtured in our own gardens, are enough to make anyone feel radiantly alive.

Do join us at Le Manoir and pave the way to a serenity-filled year.



Raymond Blanc OBE
Chef Patron



INDULGE IN OUR DREAM ESCAPE

Designed to help you unwind and experience the ultimate night's rest, Dream Escape is a specially curated journey filled with sleep-enhancing essentials and a super-luxurious turndown service.

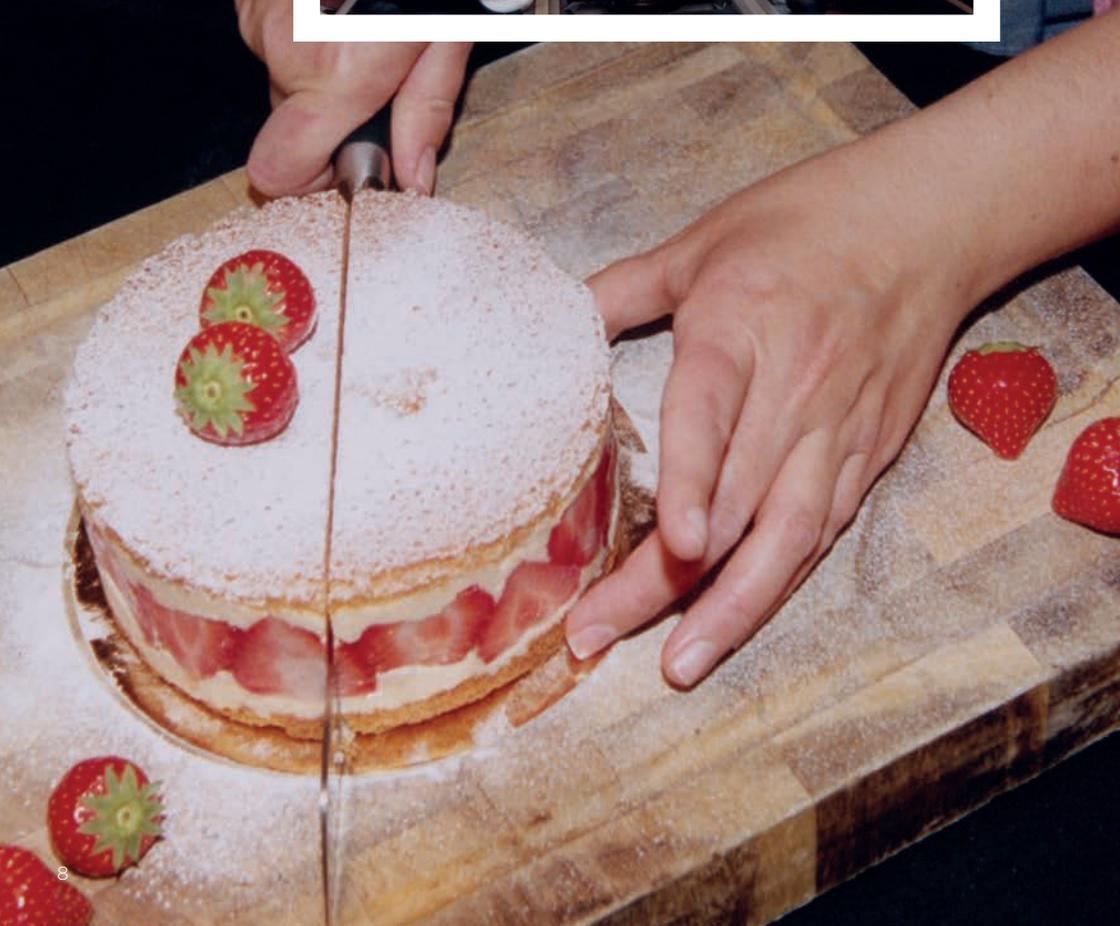
Let the peaceful ambience of our tranquil rooms, coupled with thoughtful touches such as calming herbal teas and plush, silk sleep masks, guide you into deep relaxation and rejuvenation.

Press pause on life's hectic pace with a Temple Spa 'Do Not Disturb' coffret, let go of worries with a gratitude journal, and inhale the expertise of a 'Learn How to Breathe' guidebook.

As the evening comes to a close, let us draw you a lavender-scented bath and prepare a Sweet Dreams tray arrayed with indulgent, slumber-boosting treats.



THE
RAYMOND
BLANC
COOKERY SCHOOL



FUEL YOUR CULINARY PASSION AT THE RAYMOND BLANC COOKERY SCHOOL

If you're going to learn cooking skills, learn from the best. The Raymond Blanc Cookery School was the first of its kind in the UK to be run by a Michelin-starred kitchen. Here, under the expert guidance of Chef Mark Peregrine and his talented team, you can turn your passion for food into extraordinary and imaginative dishes. Each course allows you to develop practical skills in a welcoming, hands-on setting, surrounded by fellow food enthusiasts and Le Manoir's flourishing spaces. Here, we urge you to cook with heart, guided by ethical, seasonal and environmentally conscious values that will serve you for a lifetime.

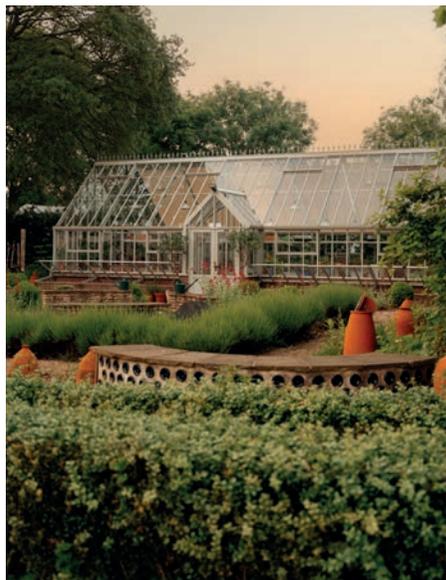
Choose from half-day and full-day courses, ranging from Simply Raymond to Chocolate Heaven, or introduce your children to our Young Chef classes. We also offer indulgent evening experiences, such as Wine and Dine – a cellar tour, wine tasting and four-course dinner prepared by our cookery tutors before your eyes, or the Masterclass Dining Experience, an interactive evening of gastronomy for up to eight people.

NEW FOR 2025 CHEF'S SAUCES

Delve into the art of crafting restaurant-quality sauces. Learn professional techniques and methods used by the experts to achieve deep and complex flavours.

GROW, COOK, EAT

Not all vegetables are equal; some hold a special place in our gardens, cultures, and cuisine. Join us at Le Manoir for "Grow, Cook, Eat," a collaboration between Raymond Blanc's Cookery and Garden Schools, where we explore the versatility of specific vegetables. In our Hartley Botanic Glasshouse, you'll learn the secrets of organic growing, sow seeds to take home, and in turn harvest your own produce. Then, in the Raymond Blanc Cookery School, our chefs will demonstrate how to create mouthwatering dishes with these vegetables at their core. Grow it, cook it, eat it.



CREATE A BUZZ AT THE RAYMOND BLANC GARDENING SCHOOL

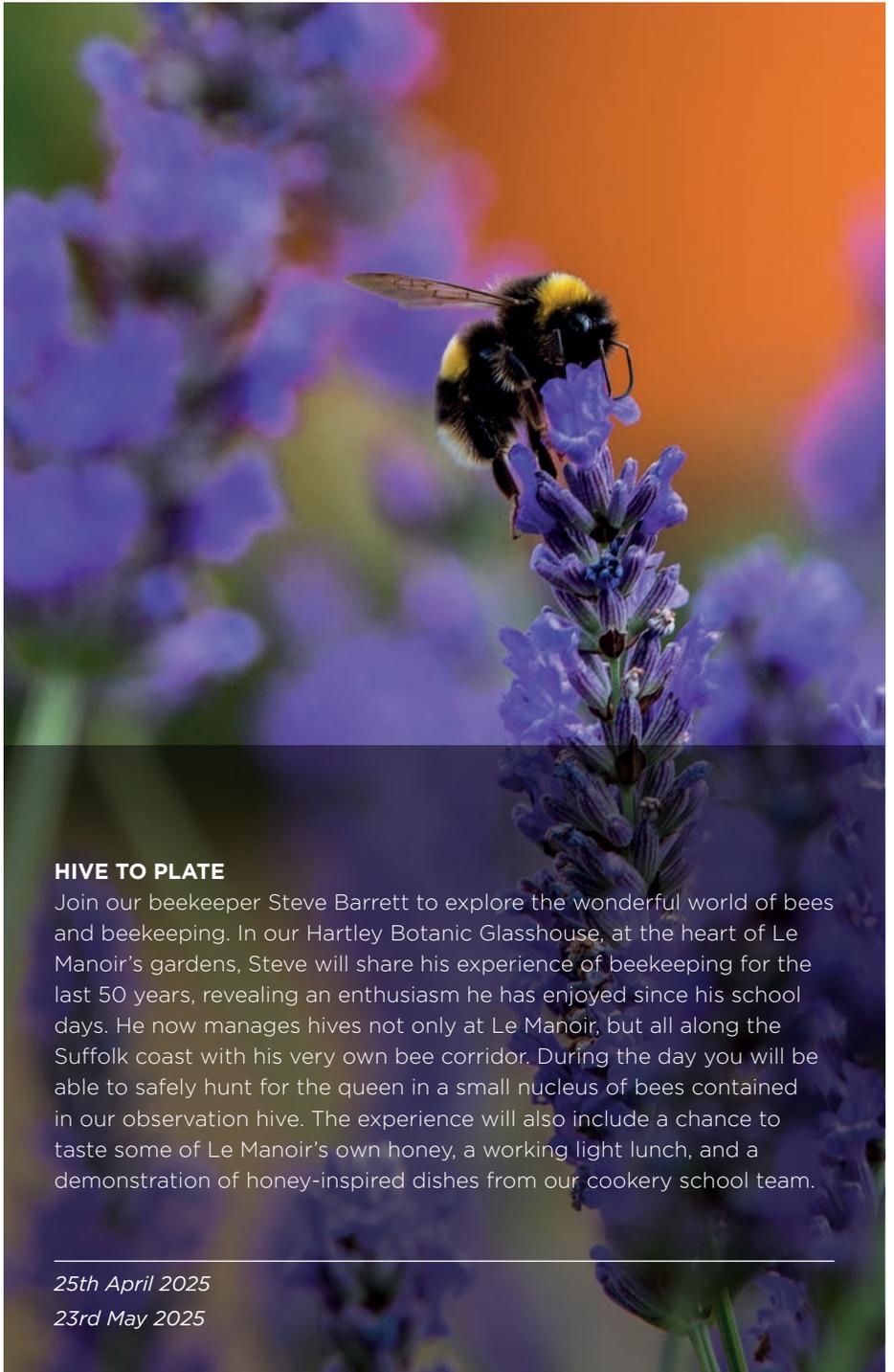
Gardening enthusiasts of all levels will find their perfect course in the heart of our gardens, where enriching hands-on experiences are geared to all levels. Take advantage of the opportunity to learn from expert gardeners who nurture the restaurant's organic produce year-round, as well as acclaimed horticultural specialists. Whether you're looking to cultivate herbs, grow sustainable vegetables, propagate fruit trees or explore beekeeping, you're guaranteed to unearth invaluable techniques and knowledge, all while being immersed in the organic-loving microcosm of Le Manoir.

NEW FOR 2025 THE LOST ORCHARD

This half-day course offers a delightful introduction to our heritage orchard, home to over 220 varieties of fruit. Join our Head Orchard Gardener for a nostalgic stroll uncovering the fascinating stories behind this unique collection.

GROW YOUR OWN ORCHARD: GRAFTING WHIP & TONGUE

Discover the art of fruit tree propagation with our orchard gardener using the 'Whip & Tongue' method. After learning the theory behind grafting, you'll have the chance to choose select scion wood from our 153 apple tree varieties to graft your own apple trees and take them home.



HIVE TO PLATE

Join our beekeeper Steve Barrett to explore the wonderful world of bees and beekeeping. In our Hartley Botanic Glasshouse, at the heart of Le Manoir's gardens, Steve will share his experience of beekeeping for the last 50 years, revealing an enthusiasm he has enjoyed since his school days. He now manages hives not only at Le Manoir, but all along the Suffolk coast with his very own bee corridor. During the day you will be able to safely hunt for the queen in a small nucleus of bees contained in our observation hive. The experience will also include a chance to taste some of Le Manoir's own honey, a working light lunch, and a demonstration of honey-inspired dishes from our cookery school team.

25th April 2025

23rd May 2025







AN ENTICING TASTE OF ROTHSCHILD HERITAGE AT WADDESDON MANOR

Built by Baron Ferdinand de Rothschild to house his precious art collection and entertain the fashionable world, Waddesdon Manor is an impressive, late 19th-century, French Renaissance-style chateau in the Buckinghamshire countryside. The atmospheric cellars hold treasures of their own: 15,000 bottles constituting the largest collection of Château Lafite Rothschild outside of the renowned chateau in Bordeaux. The vintages attest to more than 150 years of the family's ownership of two famous Bordeaux vineyards: Château Lafite Rothschild and Château Mouton Rothschild.

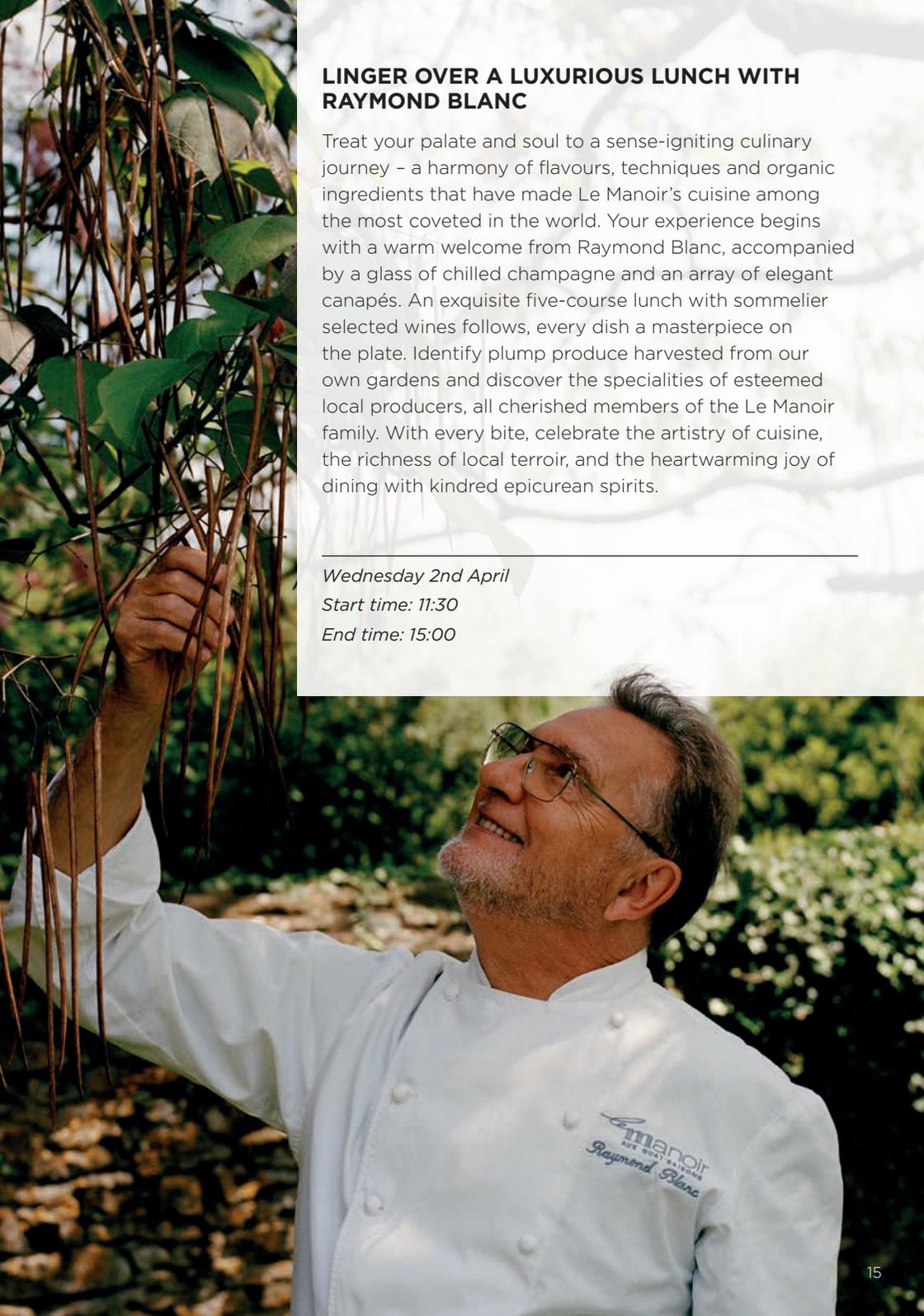
Your visit begins at Le Manoir with tea, coffee and lemon cake, before you enjoy a short coach journey to Waddesdon Manor. Here, in the vaults, a private wine tasting unveils some of the riches of the hallowed wine collection. A fascinating private tour of the manor is also included, together with after-hours shopping with a 10% discount in the Manor Shop. Round off this perfect day with a glittering evening back at Le Manoir. Savour Rothschild champagne and canapés, a four-course menu paired with delectable Rothschild wines, and tea, coffee and petits fours.

Friday 21st March

Start time: 14:00

End time: 22:00

£355 per person

A chef in a white uniform is shown from the chest up, reaching up with his right hand to touch a brown vine. He is wearing glasses and has a slight smile. The background is a lush green garden with many vines and leaves. The chef's uniform has a logo on the left chest that reads "le manoir AGE QUAL SAISON Raymond Blanc".

LINGER OVER A LUXURIOUS LUNCH WITH RAYMOND BLANC

Treat your palate and soul to a sense-igniting culinary journey – a harmony of flavours, techniques and organic ingredients that have made Le Manoir's cuisine among the most coveted in the world. Your experience begins with a warm welcome from Raymond Blanc, accompanied by a glass of chilled champagne and an array of elegant canapés. An exquisite five-course lunch with sommelier selected wines follows, every dish a masterpiece on the plate. Identify plump produce harvested from our own gardens and discover the specialities of esteemed local producers, all cherished members of the Le Manoir family. With every bite, celebrate the artistry of cuisine, the richness of local terroir, and the heartwarming joy of dining with kindred epicurean spirits.

Wednesday 2nd April

Start time: 11:30

End time: 15:00



GOING TASTEFULLY FLORAL FOR MOTHER'S DAY

Double the pleasure of Mother's Day this year with a two-themed creative workshop. Join your mother, family or friends in designing beautiful, natural meadow arrangements with the help of Le Manoir's resident florists. Next, watch a floral macaron-making demonstration that reveals the secrets behind the delicately decorated indulgences. End the day in sparkling style with a champagne afternoon tea. Relish delicious treats, sip chilled bubbly and delight in the company of your fellow floral enthusiasts.

Friday 9th May

Start time: 10:00

End time: 15:30

£275 per person





HAWKS, HONEY AND BARBECUE TREATS

Gather the family to enjoy a perfect summer day out at Le Manoir with a range of curated encounters. Adults and children alike will relish the fun-filled experience, which starts with a fascinating session led by our expert beekeeper, Steve Barrett. Discover the pollinators' crucial role in our ecosystem and indulge in a taste of Le Manoir's honey. Next, marvel at the grace, speed and power of our resident falcons as our expert handlers demonstrate skills that have been practiced for thousands of years and are recognised by UNESCO as a Living Human Heritage. Finally, settle down to a succulent barbecue lunch, unwinding in the midst of nature's splendour.

Sunday 1st June

Start time: 10:00

End time: 15:00

£225 per adult £75 per child



FOUR-HANDS LUNCH WITH CHEF YANNICK ALLÉNO

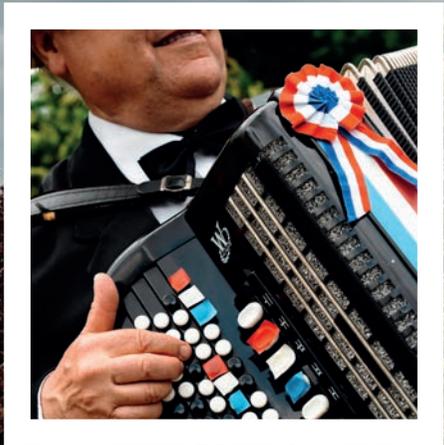
Joining Raymond Blanc for this extraordinary, one-off lunch is fellow Michelin-starred French chef Yannick Alléno. The two globally acclaimed compatriots come together to create an epicurean adventure to remember, combining their deep respect for French culinary heritage with their mastery of techniques.

Raymond is honoured to welcome Yannick, one of the world's finest chefs, who holds no less than 16 Michelin stars across his 17 global restaurants spanning Paris, London, Dubai, Monaco, Seoul, and more. Over four highly creative decades, he has taken the essence of classic French cuisine, particularly that of Auguste Escoffier, and reinvented it into Modern French gastronomy. He pays particular attention to sauces, which undergo extraction, fermentation and cryoconcentration to capture the quintessence of the flavours. His food philosophy, evolving style and experimentation have gained him the utmost admiration of his peers around the globe. Chef Alléno opened his debut UK restaurant, Pavillon, within the Four Seasons Hotel London at Park Lane in August 2023 and was awarded a Michelin star just six months later. Driven by relentless curiosity from an early age, he is the ideal cooking partner for Raymond Blanc, whose own passion for terroir, ingredients and techniques perfectly matches Yannick's.

Wednesday 9th July

SAVE THE DATE





SHARING THE LOVE AT OUR SUMMER GARDEN PARTY

Raymond Blanc returns to his roots with a Provençal-style garden party in honour of Bastille Day. The ebullient fête is a chance for Le Manoir to cement its bonds with the community, gathering together local artists, artisans and producers to showcase their specialities and skills. It also marks "le quatorze juillet" 1789, the momentous day when the people of France began their fight for freedom. Join us in this spirited alfresco celebration brimming with live music, tempting new foods and local creativity in the heart of our fragrant gardens.

Sunday 13th July
£385 per person

REDISCOVER THE LUXURY OF LUNCHING

In a frenetic world, the pure pleasure of sitting down to lunch cannot be underrated – the excitement of reconnecting with friends and family over gourmet dishes, or simply dining tout seul and focusing all your attention on the delicacies before you. With Executive Head Chef Luke Selby’s reimagining of Le Manoir’s legendary dishes, you have the perfect excuse to book a midday treat. Aligning with Le Manoir’s ethos of reinvention rooted in tradition, the updated dishes showcase Luke’s imaginative skills while paying homage to Raymond Blanc’s legacy. Try the six-course lunch to savour

delights such as confit Loch Duart salmon with orchard apple, buttermilk and garden lemon verbena, or enjoy the plant-based menu’s elevated offerings, including garden beetroot terrine and horseradish sorbet. Or rediscover the joy of our three-course à la carte menu – back by popular demand – that celebrates the seasons. Be sure to make a day of it: tour our lush grounds for the full garden-to-plate experience, whatever the weather. Glass of champagne in one hand, umbrella in the other – the magic of Le Manoir always shines through.



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For more information, please
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