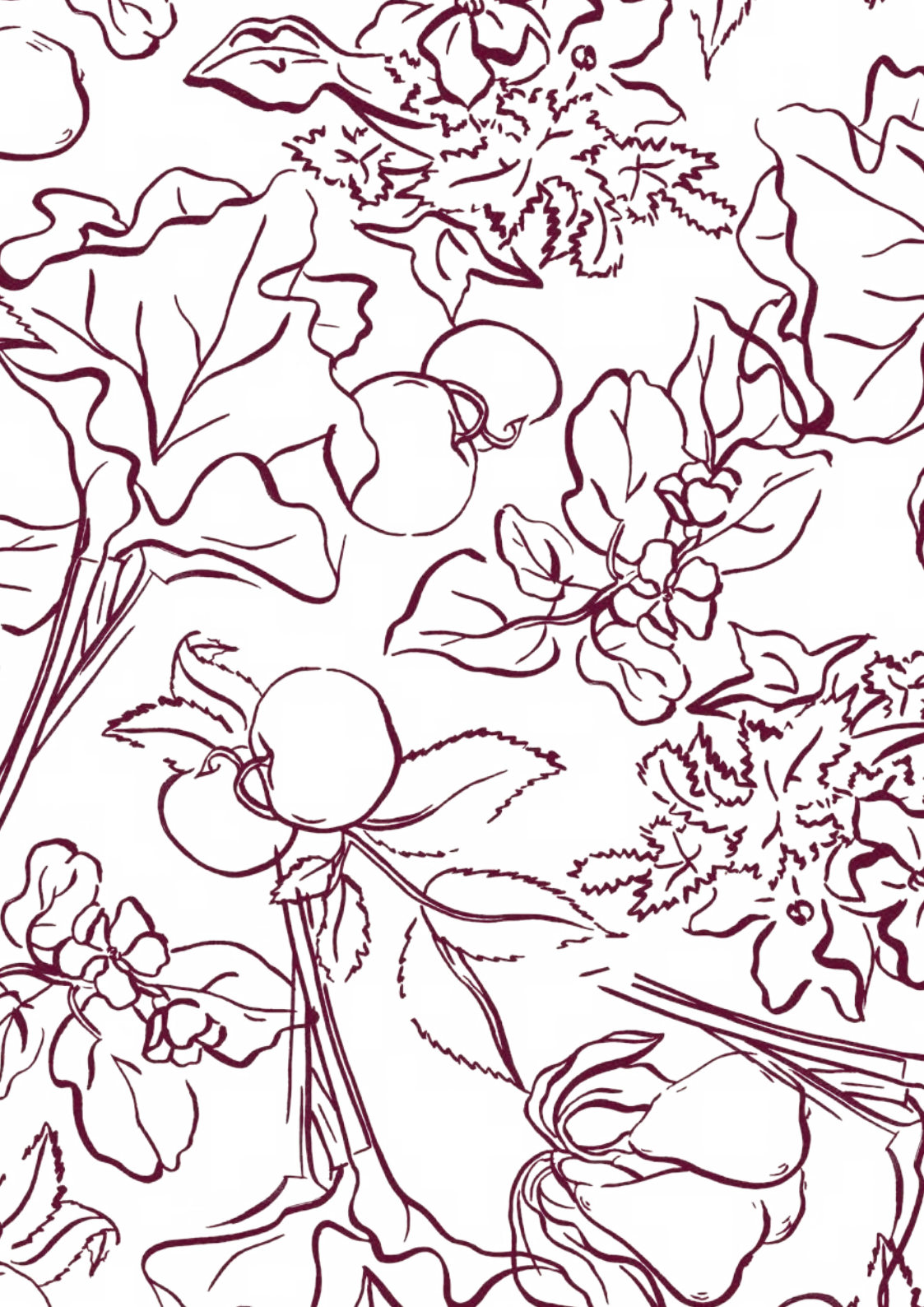
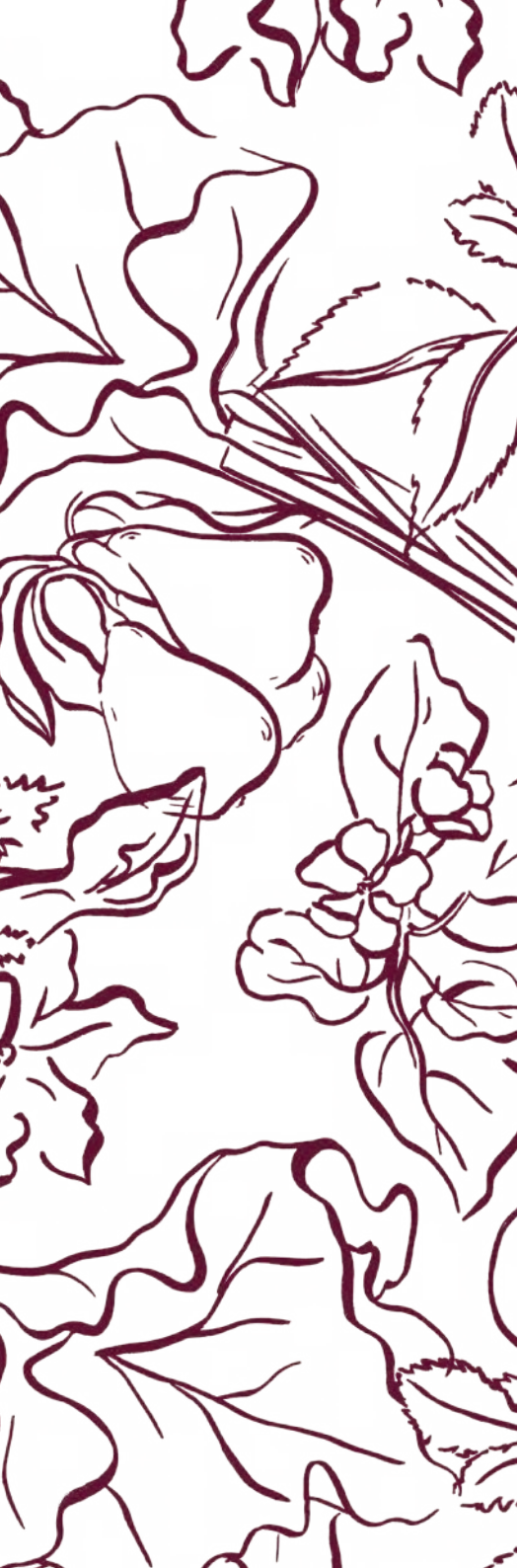




**LE MANOIR AUX  
QUAT'SAISONS**

CELEBRATE 40 EXTRAORDINARY YEARS OF LE MANOIR  
WITH OUR ENTICING EVENTS AND EXPERIENCES  
IN THE HEART OF RURAL OXFORDSHIRE.





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## WELCOME

A very warm welcome to Le Manoir aux Quat'Saisons as we continue our special year of celebration. This is indeed a time to look back on our achievements of the last 40 years, that started with the hotel and two-Michelin-starred restaurant and went on to embrace 11 different gardens, a heritage orchard, The Raymond Blanc Cooking School and The Raymond Blanc Gardening School, and so much more. But, more importantly, it's a time to look to the future, to work out how we can continue doing amazing things that you will love, and that enrich our vision of hospitality and our precious eco-system.

We talk about 'rooted innovation' at Le Manoir. It's the ethos that drives us as we build on our past to continue creating, evolving and growing. It means we forever focus on moving forward while staying true to who we are.

We have a host of activities for you to enjoy this autumn season, kicking off with the brightest of starts: our 'Champs de Soleil' sunflower field. Against a backdrop of vibrant yellow blooms, capture fantastic photos and gather seeds to plant your own sunflowers at home – they're surprisingly easy to grow!

As the days get shorter and more atmospheric, we invite you to prepare for Halloween by visiting the vegetable garden where pumpkins are growing. As this is Le Manoir, you can be sure of multiple squash varieties to choose from, ready to make the most eye-catching lanterns and delicious, nutritious soups and tarts.

I look forward to seeing you at our celebratory dinners and chatting over some delicious cuisine. The next chapters are going to be even more thrilling than the last and, rest assured, my dear guests and friends, you will always be at the heart of the Le Manoir experience.



Raymond Blanc OBE  
Chef Patron

## CELEBRATE 40 YEARS OF LE MANOIR

Come and discover why Le Manoir is one of the UK's most treasured retreats, created over the course of four decades of passion, vision and toil. From the moment you encounter the towering artichoke sculpture and stroll into the beautiful grounds, you know you have arrived somewhere extraordinary. Step into the Cotswold stone manor and find yourself in a world of heartwarming

hospitality, unique art and design, and exquisite garden-to-table cuisine.

In honour of our 40th anniversary, we are proud to present the à la carte Legends Menu, a selection of iconic Raymond Blanc dishes through the decades. Raymond has collaborated with Executive Head Chef Luke Selby to reinvent these much-loved classics and infuse them with a contemporary twist.



### **'40 YEARS OF LE MANOIR' PACKAGE**

Join us to mark 40 years of unparalleled hospitality and gastronomic excellence. Revel in the celebratory spirit at Le Manoir with an exquisite stay and dining experience.

Your stay includes:

- Luxury accommodation
- Daily English breakfast
- Three-course à la carte Legends Menu dinner for two
- 40th Anniversary Bon Voyage bag to take home









## TAKE TO THE HILLS

Anticipate a day of sparkling indulgence at Hundred Hills Vineyard in the lush Oxfordshire countryside. Arrayed over rolling chalky slopes, the vineyards nurture Pinot Noir and Chardonnay grapes to create clean, clear, energetic wines – firm favourites at Le Manoir. The winery is owned by husband-and-wife team Stephen and Fiona Duckett, who met at Oxford University and were inspired to make English fizz after tasting a delicious Nyetimber. They identified a sheltered but breezy site in the picturesque Stonor Valley, sourced vines from Burgundy to plant their 42 acres and built a state-of-the-art winery. Each sparkling bottle since their first vintage in 2016 is a strictly limited edition, which you may find paired with sensational food at Michelin-starred restaurants but will rarely be able to taste anywhere else.

On this exclusive tour, step into the heart of the sustainable winery to discover the alchemy, wisdom and scientific advances that have produced such triumphs as the elegant Blanc de Blancs and exuberant Signature Rosé. Return to Le Manoir to savour an exceptional five-course dinner curated by Raymond and Luke and paired with wines from Hundred Hills.

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*Thursday 5th September*

*Start time: 14:00*

*End time: 21:00*

*Price £335 per person*

*Includes tea, coffee and lemon cake on arrival, transfers to and from Hundred Hills Vineyard, a guided tour, aperitif, canapés and a 5-course dinner at Le Manoir with accompanying wines.*



## IMMERSE YOURSELF IN LE MANOIR'S ART

Art has played a leading role in the story of Le Manoir aux Quat'Saisons. Ever since opening the doors 40 years ago, I have put a huge amount of thought into the paintings and sculptures that you will see here. The heart and soul of Le Manoir is more than the extraordinary dining experience, the glorious gardens, the design and architecture. Often guests tell me how they have been deeply moved or inspired by the artwork inside the manor house, including the rooms, and outside in the gardens.

Art is not simply an addition to a room. Some pieces have a feminine effect that balances the masculinity of the manor house, while others can inspire the

design and tone of a room. For instance, Vettriano – a suite complete with mannequin and colours of vermillion, blood red, emerald and gold – pays homage to Jack Vettriano and his paintings adorning the walls.

Stroll around and see what you find. Be inspired by the enchanting sculptures of Juginder Lamba and, in the gardens, Lloyd Le Blanc and his late wife Judith Holmes Drewry. Lose yourself in the drawings and watercolours of Frank Dobson, Richard Hamilton, Dinh Quan, Margaret Loxton, Eric Rimmington and more. Every choice tells its own story and adds to the rich, creative layers of Le Manoir.

*Raymond Blanc*



*"Over the years I have been extremely fortunate to collaborate with many accomplished and incredibly gifted artists. Each has added their own magic to Le Manoir with works that both brighten our lives and make us think and question."*

*Raymond Blanc*

## GUEST EXPERTS AT THE RAYMOND BLANC GARDENING SCHOOL

We are lucky to welcome some of the gardening world's most visionary minds to share their knowledge and skills in our courses.

### JEMMA COOPER - THE ART OF FLOWER PRESSING



### JOE SWIFT - THINKING OUTSIDE THE BOX



Step into the gardens at Le Manoir to sow seeds and gather seasonal flowers. Learn how to press them and create a framed floral artwork under the guidance of Jemma Cooper of The Wild Press. Discover different flower varieties to harvest and the best methods for preserving them. Return home with a beautiful piece of art, freshly pressed flowers for future masterpieces and a variety of seeds waiting to burst into life.

*Wednesday 11th September*

Join garden designer and television presenter Joe Swift in our Hartley Botanic Glasshouse to find out about his journey to RHS Chelsea gold. Discuss the 'outside the box' design principles that inspire him as a horticulturalist and take home ideas that can help you escape the rectangle within the rectangle orthodoxy to reinvent your garden world.

*Wednesday 18th September*

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*Join our garden experts*

*Start time 10:00*

*End time 15:30*

*Price £285 per person*

*Includes tea, coffee and viennoiseries, a working lunch in the glasshouse and all equipment.*

**EMMA STOTHARD -  
WILLOW WEAVING MASTERCLASS**



Fun, dramatic and beautiful sculptures woven from wire and willow are Yorkshire-based Emma Stothard's speciality. Her work has been exhibited in private and stately homes, agricultural shows and glorious gardens worldwide – including Le Manoir's. In this hands-on class, you will learn the skill of willow weaving, including techniques for conditioning the willow. Your model? The brave and courageous 'Gallic Rooster', emblem of Raymond's culinary adventures and the perfect sculpture to mark our 40th anniversary. Take your creation home as an enduring reminder of your day.

*Thursday 17th October*

**SHE GROWS VEG -  
THE ART OF HEIRLOOM SEEDS**



Following our collaboration at RHS Chelsea Flower Show – and a Gold Medal to show for it – we are excited to continue working with She Grows Veg heirloom seeds and celebrating our shared passion for exceptional home-grown vegetables. At our autumn gardening workshops, master the art of sowing heritage seeds with gardening gurus Lucy Hutchings and Kate Cotterill.

*Tuesday 5th November*



## 40 YEARS OF NURTURING LE MANOIR

### A CELEBRATORY LUNCH WITH RAYMOND BLANC OBE

As Chef Patron of Le Manoir aux Quat'Saisons and original pioneer of garden gastronomy Raymond has never been short of ideas. His indefatigable spirit and creativity, together with his equally energetic teams, have brought Le Manoir to the flourishing haven of art, hospitality and sustainability that it is today. As we celebrate 40 years, the future is looking fantastic.

In this celebratory lunch, discover the vision behind the classic dishes now reinvented for our à la carte menu and the talented protégés who have been nurtured over the decades. Gain insight into the values that drive the team at Le Manoir – as custodians of this cherished manor house, as people passionate about hospitality and as motivators of tomorrow's chefs – and discover how we are taking those values into the future.

This spectacular event begins with champagne, canapés and an effervescent welcome from Raymond. Sit down to a five-course lunch showcasing the restaurant's two-Michelin-starred cuisine and tasty organic produce, complemented by carefully chosen wines and rounded off with coffee, tea and petits fours.

After lunch, explore the gardens and grounds for a leisurely end to an inspiring day.

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*Wednesday 2nd October*

*Start time 11:30*

*End time 16:00*

*Price £295 per person*

*Includes champagne and canapés on arrival, welcome from Raymond Blanc OBE, five-course lunch with accompanying wines, and tea, coffee and petits fours.*



Mariano Fortuny  
Escultor: Juan Carlos Rodríguez  
Dedicado a: Mariano Fortuny  
Año: 2010

## SPORTING CHANCE

An exciting new addition to Le Manoir's array of experiences will have eco-conscious car enthusiasts gearing up for fun. A gleaming, electric RBW Classic Roadster has been fully custom-designed and built for guests to breeze through the picturesque Oxfordshire countryside in style. Handcrafted to exact specifications, the stunning vehicle fuses classic car heritage with advanced electric technology for the ultimate driving experience. Guests are invited to take the wheel on curated touring routes, built into the navigation system. Glide through the ridges and valleys of the Chiltern Hills, to the dreaming spires of Oxford or the picture-perfect Cotswolds, with the option to stop for a gourmet picnic packed in an elegant wicker hamper.









## **'OVER THE YEARS' CHAMPAGNE DINNER**

What could be better than a five-course dinner crafted in the kitchens of Le Manoir aux Quat'Saisons? A five-course dinner paired with Moët Hennessy champagnes! Different vintages of the celebrated marque, whose extraordinary winemaking heritage goes back to 1743, are chosen to complement each course in an evening that will leave you fizzing with pleasure.

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*Monday 11th October*

*Start time 19:00*

*End Time 23:00*

*Price per person £370*

*Includes champagne and canapés on arrival, a 5-course dinner with champagne pairing, and tea, coffee and petits fours.*



## FORAGING FUN AT BLENHEIM PALACE

Blenheim Palace is known for many things - being the birthplace of Winston Churchill, a UNESCO World Heritage Site and surrounded by Capability-Brown sculpted parkland, to name a few. But did you know its woodlands are also home to an enticing array of wild mushrooms? Find out more on an enlightening excursion from Le Manoir. Join a fungi foraging expert for a walk in

the magnificent woods and learn how to identify the edible varieties. After your efforts, you're rewarded with lunch at Blenheim and a tour of the palace, home to the 12th Duke of Marlborough and a wealth of priceless artworks. Return to Le Manoir for champagne and canapés. A sumptuous four-course dinner rounds off the day in delicious style.

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*Thursday 31st October*

*Start time 09:30*

*End time 20:30*

*Price £325 per person*

*Includes mushroom foraging walk, lunch and tour of Blenheim Palace. Champagne and canapés at Le Manoir, four-course dinner with accompanying wines, and tea, coffee and petits fours.*

*A legendary line-up for an unmissable evening. Bringing together culinary neighbours from two of the greatest French houses in the UK.*

*Monday 18th November*

*Start time 19:00 End time 23:00*

*Price £500 per person*



## **STAR-STUDED EIGHT-HANDS DINNER**

For anyone truly passionate about gastronomy, there is nowhere else to be on November 18th than Le Manoir's restaurant. For, on this wonderful evening, a phenomenal line-up of legends will gather in our kitchen to prepare a feast like no other in celebration of the hotel's 40 years. Raymond Blanc OBE, Le Manoir's Executive Head Chef Luke Selby and our Chef Patissier Benoit Blin join Alain Roux, Chef Patron of the three-Michelin-starred Waterside Inn, to craft a truly indulgent, once-in-a-lifetime dinner.

The occasion signifies a rare moment when two iconic chefs and proud Frenchmen, with a similar past and a shared vision, come together to make culinary magic. Alain Roux and Raymond Blanc both came to the UK,

fell in love with Britain and, luckily for us, decided to stay. The Waterside Inn is a close neighbour of Le Manoir and the parallels and synchronicity between the Chef Patrons and their lauded establishments are compelling. Great friends and inspirational chefs, their culinary creations, alongside proteges Luke and Benoit, blend the influences of their pasts, present, heritage and loved ones.

Expect every morsel to be a masterpiece, reflecting the passion, dedication and signature talents of all four remarkable chefs. The occasion, which has never before taken place at Le Manoir – and probably never will again – is without doubt the most coveted gourmet event of the year.





## CHRISTMAS WREATH-MAKING CLASS

Gather your friends and loved ones for a cosy wreath-making workshop in our glasshouse. Wreaths originated in Roman times as symbols of wealth and power but were adopted by European Christians in the 16th century to mark Advent. Today's verdant arrangements can be hung on front doors as part of the Christmas decorations or placed on the dining table to encircle a candle. Put a personal stamp on your wreath this year by fashioning your own festive creation, guided by our head florist. All foliage and decorations will be provided, along with tea, coffee and lemon cake to keep you refreshed.

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*Thursday 28th and Friday 29th November*

*Start time: 10:00*

*End time: 12:30*

*Price £135 per person*



## THE MAGIC OF MUSIC AT CHRISTMAS

Prepare to be spellbound at Le Manoir's Christmas Carol Concerts. These atmospheric evenings, held in our neighbouring 12th-century church, promise exquisite harmonies amid twinkling candlelight. Each concert is graced by coveted guest choirs, with this year's line-up including Oxford University's longest-running chamber choir, Schola Cantorum, its premier jazz vocal ensemble, The Oxford Gargoyles, and the renowned Choir of Somerville College. Feel your heart soar in tune with the uplifting voices in an evening of cultural and culinary indulgence. Begin by gathering for a champagne reception before strolling the short distance to the church. After the concert, savour a celebratory four-course dinner created by Raymond Blanc and Luke Selby.

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*Monday 2nd December -  
Schola Cantorum*

*Tuesday 3rd December -  
The Oxford Gargoyles*

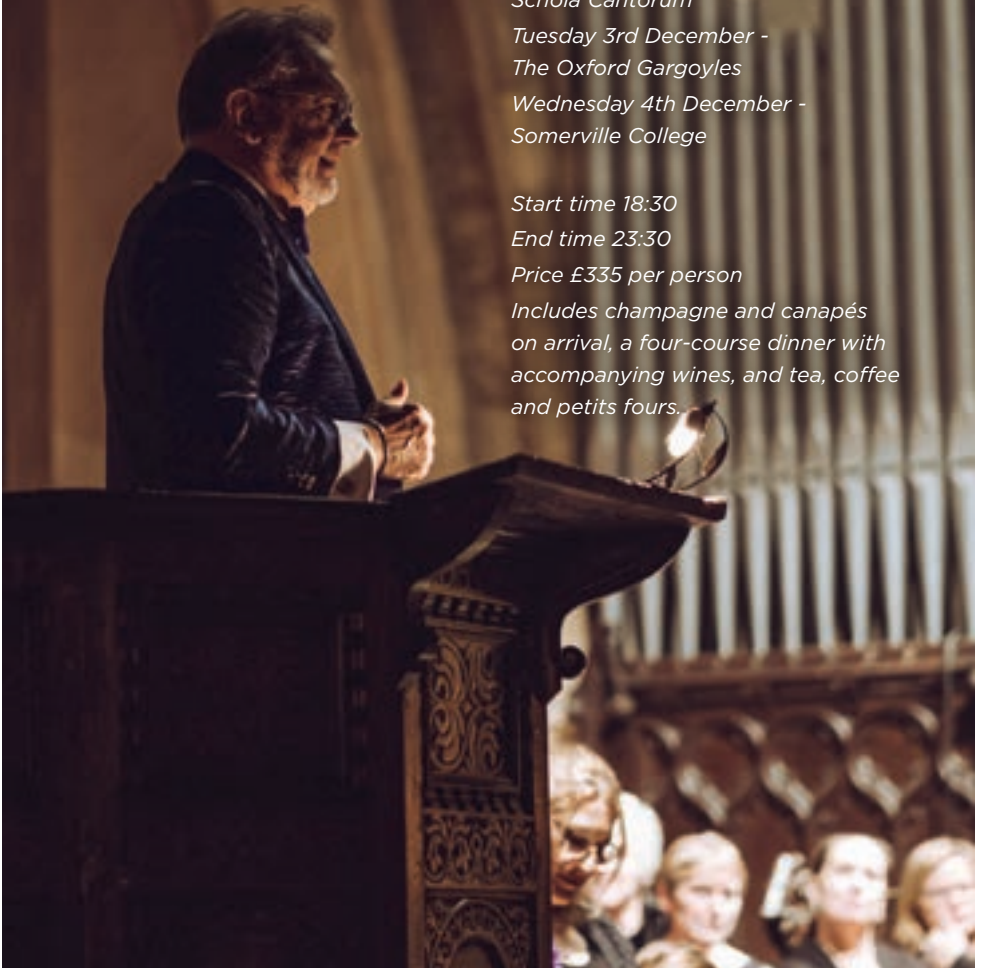
*Wednesday 4th December -  
Somerville College*

*Start time 18:30*

*End time 23:30*

*Price £335 per person*

*Includes champagne and canapés on arrival, a four-course dinner with accompanying wines, and tea, coffee and petits fours.*



## THE SEASON TO BE JOLLY

Let the festivities begin! Christmas at Le Manoir is a full of Joy. Following centuries-old traditions of feasting and merriment, we bring this special time of year to life with roaring fires and sumptuous cuisine, glittering decorations and moreish mince pies. Stroll into the gardens to find enchanting scenes: winter jasmine, mistletoe and our evocative sculptures shimmering in the frost. Or wrap up in snug layers for hearty walks in the countryside. Whether you join us for the whole holiday or combine a stay with visits to friends and family, we're here to spoil you rotten.

Join us for wine pairings, tastings and interactive workshops, culinary demonstrations in The Raymond Blanc Cookery School or adventures around Oxfordshire. Unwind in the unparalleled comfort of your suite and dine on spectacular garden gastronomy. However active and engaged or quiet and cocooned you wish to be, we'll make sure this is your best Christmas ever.



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*Three-night package From £5634 in a deluxe room*

*Two-night package From £4022 in a deluxe room*





## CELEBRATE THE NEW YEAR IN SENSATIONAL STYLE

Mark the year just gone and pledge to make the coming one even better at Le Manoir's spectacular New Year's Eve Gala Dinner. From the warm and exuberant welcome to the spectacular seven-course dinner and live musical entertainment, every moment is a celebration.



The evening begins as you arrive and settle into your sumptuous accommodation - for the ultimate luxury, choose one of our signature suites such as Les Jardins with its own private garden or the Art Deco-inspired Lalique Suite. Take time to relax before getting dressed up in your party finery, then gather with your fellow guests for mouthwatering aperitifs, canapés and live music. Your appetite is now well and truly whetted for an out-of-this-world dinner, crafted from the season's specialities and our own organic produce. Taste 40 years of Le Manoir's passion and expertise in every bite! Repair to our elegant lounge for the final course - artisanal cheeses and biscuits - and take a breath before the big countdown. As the clock strikes midnight, hug your loved ones tight and raise a toast to 2025. Tap your toes to the sounds of live jazz until sleep calls - your plush bed couldn't be more inviting. Drift into a happy slumber and dream of the irresistible Le Manoir breakfast to come.

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*31st December*

*Tickets reserved exclusively for overnight guests.*

*Price from £2063 for a 1 night stay in a Deluxe room*

*Includes musical entertainment, aperitif, seven-course dinner, cheese course, champagne toast and brunch the following morning.*





# LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL  
OXFORDSHIRE

For more information, please  
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call +44 1844 277200  
or visit [belmond.com/lemanoir](http://belmond.com/lemanoir)

