

LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE



The Raymond Blanc **COOKERY SCHOOL**

WELCOME

Dear guests

Let us nurture your natural love of food and provide you with the skills you need to translate this love into beautiful and imaginative cuisine. We are proudly the first Michelin starred kitchen in the UK to have its own cookery school and it remains the best centre of culinary knowledge. Each course provides a hands-on opportunity to develop your culinary skills in a practical and supportive learning environment, as well as being a holiday in the most luxurious and beautiful surroundings and a chance to make new friends. Under the guidance of the school's director, Mark Peregrine and his expert team of chefs, each aspect is driven by ethical, environmental and seasonal values, whenever possible. We look forward to creating exceptional food with you.

Raymond Blanc

CHEF PATRON
RAYMOND BLANC OBE



Create



CREATE



LET'S COOK! (half day)

It doesn't have to take all day to achieve culinary perfection. Learn to prepare a four-course seasonal menu, with the opportunity to taste each dish. You will also get the chance to prepare the main course yourself through hands-on instruction

STOCKS AND SAUCES (full day)

Learn how to produce stocks for meat and fish culinary creations. Master the creation of diverse sauces, ranging from creamy to wine-infused, to enhance a wide array of dishes.

TREASURES FROM THE SEA (full day)

Learn how to fillet both round and flat fish, make stocks and sauces to accompany the fish and explore a repertoire of new and exciting seafood dishes.

CHEFS SAUCES (full day)

This culinary course promises to be an enriching experience, delving into the art of restaurant-quality sauces. Guests will learn professional techniques and methods used by our chefs to achieve deep, complex flavours.

Weekday courses are priced from £395, weekend courses are priced from £425,
half day courses are priced from £210

CREATE



SIMPLY RAYMOND (full day)

Impress friends and family with the expanded Simply Raymond course. Now featuring classic dishes from Blanc Vite and Kitchen Secrets, this course offers a greater depth of recipes, all easy to recreate at home.

TASTE & TEXTURES (full day)

This hands-on and demonstration-based class will explore the creation of delicious Thai green curry, miso aubergine, coconut pannacotta, crab and tamarind curry, salmon wasabi, and Asian-style beef cheeks.

MAMAN BLANC (full day)

Taking us back to the classic dishes of Raymond Blanc's childhood, where he cooked alongside his mother. Craft hearty and wholesome family dishes, deeply connected to the kitchen garden.

Weekday courses are priced from £395, weekend courses are priced from £425,
half day courses are priced from £210

CREATE



SEASONAL DINNER PARTIES (full day)

This combination of practical instruction and demonstrations will equip you with the techniques to create impressive dinner party dishes. Learn valuable tips on advance preparation and maximizing flavour.

TRADITIONAL CHRISTMAS LUNCH (full day)

Simplify and enjoy your Christmas festivities with ease, ensuring a stress-free holiday season. We will show you through practical and demonstration how so much of this festive meal can be prepared in advance.

SUMMER BARBECUE WITH ADAM JOHNSON (full day)

Aspire to reign as the Barbecue Royalty? Explore fresh skills to expand your repertoire far beyond simple bangers and burgers, utilising your barbecues and smokers. Join Adam, Raymond's Director of Operations, in uncovering thrilling salads, marinades, dry rubs and sauces.

Weekday courses are priced from £395, weekend courses are priced from £425,
Summer Barbecue is priced at £465, half day courses are priced from £210

Grow



GROW



GARDEN TO PLATE (full day)

Embark on our Garden to Plate course, an immersive experience centred around the core elements of food and its cultivation at Le Manoir. Guided by the changing seasons, the garden produces an array of ingredients that significantly influence the culinary creations in our renowned Raymond Blanc Cookery School and Raymond Blanc Gardening School. In this unique hybrid course, guests have the opportunity to learn the art of cultivating succulent varieties from Le Manoir's potager garden and seamlessly transform them into delectable dishes.

ORCHARD TO PLATE (full day)

Join beekeeping expert Steve Barrett along with Raymond's Director of Operations Adam Johnson for an immersive day starting in The Raymond Blanc Gardening School. Steve will share his passion and knowledge as you (safely) observe a thriving bee nucleus in our observation hive. In the kitchen, our talented chefs from The Raymond Blanc Cookery School will tantalize your taste buds with a delightful demonstration of honey-inspired creations.

HIVE TO PLATE (full day)

Join beekeeping expert Steve Barrett along with Raymond's Director of Operations Adam Johnson for an immersive day starting in The Raymond Blanc Gardening School. Steve will share his passion and knowledge as you (safely) observe a thriving bee nucleus in our observation hive. In the kitchen, our talented chefs from The Raymond Blanc Cookery School will tantalize your taste buds with a delightful demonstration of honey-inspired creations.

GROW, COOK, EAT (full day)

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.

Weekday courses are priced from £395, weekend courses are priced from £425,
half day courses are priced from £210

Plant-based



PLANT-BASED



THE MAGIC OF VEGETABLES (full day)

No meat? No problem! Whether you are a vegetarian or ardent carnivore, enjoy creating light and healthy dishes enriched with a variety of herbs and spices.

VEGAN (half and full day)

Master the art of flavour by learning how to combine fresh, natural ingredients to create exceptional dishes.

Weekday courses are priced from £395, weekend courses are priced from £425,
half day courses are priced from £210

Sweet Treats



SWEET TREATS



CHOCOLATE HEAVEN (full day)

Try your hand at making delicious truffles, mastering tempered chocolate creations, and creating luscious mousse, cakes and tarts.

AFTERNOON TEA (full day)

This class, a blend of hands-on practice and demonstrations, covers lemon and fruit tarts, bridge rolls, scones, and choux pastry – everything you need for a stunning afternoon tea which is sure to impress.

MAGIC OF MACARONS (half day)

Become a connoisseur of French macarons and uncover the concise methods to master these sought-after Parisian delicacies.

SWEET AND SAVOURY SOUFFLÉS (half day)

Unlock the secrets of crafting both sweet and savoury soufflés, gaining the confidence to dazzle your guests with this straightforward yet impressive dish.

Weekday courses are priced from £395, weekend courses are priced from £425,
Chocolate Heaven is priced at £440, half day courses are priced from £210

SWEET TREATS



PÂTISSERIE & DESSERTS (full day)

Master the skills and techniques to craft exceptional soufflés, macarons, cakes, and tarts.

ADVANCED PÂTISSERIE (full day)

Elevate your baking skills to create impressive desserts. Learn intricate techniques for choux buns and éclairs, delve into chocolate mastery, and explore the world of advanced pâtisserie.

BAKE WITH BENOIT (full day)

Based on recipes from Chef Pâtissier, Benoit Blin's new book, perfect your pastries and delight in crafting showstoppers with guidance from our expert Cookery School team.

Weekday courses are priced from £395, weekend courses are priced from £425,
half day courses are priced from £210

Bread



BREAD



BEGINNERS BREAD MAKING (full day)

Led by one of the best Chef Pâtissiers in the country, Benoit Blin, learn how to make the classic breads of Le Manoir.

ADVANCED BREAD MAKING (two-day course)

Further your knowledge of doughs, leaven and viennoiseries. Completion of the one-day beginner's course is required before taking on the two-day advanced bread making course.

Beginners Bread Making courses are priced from £430,
Advanced Bread Making courses are priced from £800

Family Fun



FAMILY FUN



YOUNG CHEFS (half day)

Raymond Blanc has created courses to enrich, inspire and motivate even the most unlikely junior master chefs! Tailored to each age group 10 to 12 and 13 to 16.

ADULT AND CHILD (full day)

Have fun in the kitchen together, working as a team with your youngsters to create dishes that the whole family can enjoy. Tailored to children aged 7 to 12.

Young chefs courses are priced from £210, Adult and child courses are priced from £586 per pair

Experiences



EXPERIENCES



WINE AND DINE (6:00pm to 10:00pm)

Treat friends, family or colleagues to the ultimate wine and dine experience. Embark on a cellar tour with one of our expert sommeliers, followed by a guided wine tasting. Afterward, relish a four-course dinner featuring sommelier-selected wines, expertly prepared by our cookery tutors right before your eyes.

Priced at £3,800 for up to 8 people

CHEFS TABLE (7:00pm to 10:00pm)

Experience an evening of gastronomy at our exclusive Chef's Table, within the walls of The Raymond Blanc Cookery School. Indulge in champagne and delectable canapés as our skilled cookery tutors create an exquisite three-course feast. Enjoy a taste of Raymond's favourite dishes, paired with wines selected by our sommeliers, all while gaining insights into recreating these culinary delights at home.

Priced at £400 per person for between 2 to 8 guests

PRIVATE TUITION (6:00pm to 8:00pm)

Hone your culinary expertise through a personalized private cookery demonstration, customised to suit your specific needs and interests.

£480 for up to 3 people plus £90 per additional guest. For up to 10 people

MASTERCLASS DINING EXPERIENCE

(5:30pm to 8:30pm)

Join us for an interactive evening of gastronomy in The Raymond Blanc Cookery School, exclusively for you and your friends. A warm welcome awaits, with delicious canapés and champagne. With expert guidance from our Cookery School Tutors, together you create a seasonal two-course menu. Dining together in the school, each of your beautifully created dishes will be thoughtfully paired with selected wines. After an evening of fun and feasting, head to the lounge to relax with coffee and petits four.

£300 per person for between 2 and 8 guests

Corporate



CORPORATE



CORPORATE AND INCENTIVE DAYS

Immerse your team in an extraordinary day of culinary creativity at The Raymond Blanc Cookery School. Elevate your team-building experience as colleagues collaborate in the

kitchen, fostering a unique and engaging atmosphere. Explore the art of cooking together, creating lasting memories in a dynamic and inspiring setting.

Priced from £3,160 for up to 8 people

Indulge



INDULGE



COOK AND STAY

Combine a gastronomic stay with an exquisite dinner at Le Manoir, complemented by a delightful and flavourful day at The Raymond Blanc Cookery School. Explore recipes and

techniques that hold significance for Raymond and served as inspiration on his journey to becoming a Michelin-starred chef.

To enquire about our Cook and Stay availability, please get in touch with our reservations team.

To book please contact reservations
+44 (0) 1844 278 881
Reservations.mqs@belmond.com
Or visit The Raymond Blanc Cookery School

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