



THE
RAYMOND
BLANC
COOKERY SCHOOL



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

RESIDENTIAL COURSES 

4 DAYS AND 5 NIGHTS

THE ULTIMATE COOKERY EXPERIENCE

Master a different challenge each day and spend your evenings in luxury. Each day you will develop new skills to create dishes with the maximum of ease. Start your experience by attending the Stage One Course before advancing to the subsequent Stage Two Course. Over the four days, learn to prepare and present starters and salads, fish and meat dishes and desserts and for five nights you will stay in luxury accommodation in one of Le Manoir's superb bedrooms. Residential courses include tuition, English breakfast daily, informal lunches each day, a three-course dinner on four nights and Raymond Blanc's seven-course dinner menu on the final evening with accompanying wines.

Partners of participants are invited to stay throughout the course free of charge although their meals and drinks are charged for separately. Non-residential stage courses are available.



COOK

LET'S COOK! 🍳

It doesn't have to take all day to achieve culinary perfection. Our intensive three-hour course teaches you how to create an inspired, seasonal three-course menu.

SEASONAL DINNER PARTIES 🍷

Discover how to create the perfect dinner party with essential techniques to accomplish stress free entertaining.

MAMAN BLANC

(RAYMOND'S MOTHERS RECIPES) 🍷

Taking us back to the classic dishes of Raymond Blanc's childhood and cooking with his mother. Create hearty, wholesome dishes for the family, with strong links to the kitchen garden.

SAUCES AND STOCKS 🍷

Learn how to produce stocks for meat and fish dishes. Make everything from cream based to wine based sauces for a variety of dishes.

KITCHEN SECRETS 🍷

Includes slow cooking, poaching, roasting, baking, frying and grilling in this culinary tour de force.

TRADITIONAL CHRISTMAS LUNCH 🍷

Make Christmas entertaining easy and fun for a stress free festive season.

SEASONAL HAMPER 🍷

Create your own seasonal hamper with simply delightful sweet and savory dishes for the perfect day out in the countryside or as a gift for all occasions.

COOK

SUMMER BARBECUE WITH ADAM JOHNSON 📖

Want to be King or Queen of the Barbecue? Try new skills to create a repertoire way beyond bangers and burgers using your barbecues and smokers. Discover exciting salads, marinades, dry rubs and sauces with Adam, Raymond's Development Chef.

TREASURES FROM THE SEA 📖

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

TASTE & TEXTURES 📖

Discover big, bold explosions of Asian taste using lively combinations of fresh and exotic ingredients. Learn classic techniques to create deeply satisfying dishes to fit our busy lives.

SIMPLY RAYMOND 📖

A collection of Raymond's favourite home-cooked recipes - those that mean the most to him and that connect him to his family and friends.

LES PETITS PLATS 📖

Discover how to create the perfect small dishes from different cultures to share with family and friends with essential techniques to accomplish stress-free entertaining.





GROW

GARDEN TO PLATE 🌱

Tour Le Manoir's breathtaking gardens and harvest your own fresh produce before heading inside to create an incredible seasonal lunch.

THE MAGIC OF VEGETABLES 🌱

No meat? No problem! Whether you are a strict vegetarian or ardent carnivore, have fun preparing light and healthy dishes enhanced with herbs and spices.

BLANC VITE 🌱

With an emphasis on good nutrition, create speedy, gourmet meals that suit your lifestyle. Based on Raymond's bestselling book "Blanc Vite."



ENJOY

CHOCOLATE HEAVEN 🍰

Try your hand at making delicious truffles, tempered chocolate masterpieces, mousse, cakes and tarts.

PÂTISSERIE & DESSERTS 🍰

Master the skills and techniques to create fabulous soufflés, macarons, cakes and tarts.

AFTERNOON TEA 🍰

Learn to create a variety of classic afternoon tea treats; finger sandwiches, scones, tartlets and impressive gâteaux.

MAGIC OF MACARONS 🍪

Become a connoisseur of French macarons and discover the concise methods to master these coveted Parisian delicacies.

SWEET AND SAVOURY SOUFFLÉS 🍷

De-mystify creating soufflés both sweet and savoury, giving you the confidence to impress your guests with this simple, impressive dish.

SWEET AND SIMPLE PÂTISSERIE 🍪

On this fast paced masterclass create simply delightful treats; desserts, cakes, tarts and soufflés.



BAKE

BEGINNERS BREAD MAKING AND ADVANCED BREAD MAKING

Led by one of the best Chef Pâtissiers in the country, Benoît Blin, learn how to make the classic breads of Le Manoir. Further your knowledge of doughs, levan and viennoiserie. Completion of the one-day beginner's course is recommended before taking on the two-day advanced bread making course.





DISCOVER

Raymond Blanc has created courses to enrich, inspire and exhaust even the most unlikely junior master chefs! The pace in the school will be fast and fun.

YOUNG CHEFS 🍳

Tailored to each age group 10 to 12 and 13 to 16.

ADULT AND CHILD 👨🍳

Have fun in the kitchen together working as a pair with your youngsters to create dishes for the whole family to enjoy.





CELEBRATE

YOUR SUMMER SOIREE

At the heart of our secluded heritage gardens, reunite with friends and dine alfresco in our elegant glasshouse. Your soiree will begin with a tantalising cocktail demonstration and, should you choose, a gentle stroll through the grounds. Then take your seat and savour delicious produce picked straight from the gardens and prepared before you by our cookery school chefs. Raymond's favourite home-cooked seasonal dishes will be accompanied by selected wines and as the sun goes down over the manor house, enjoy coffee and petits fours by candle light.



CELEBRATE

WINE AND DINE EXPERIENCE 🍷

Treat friends, family or colleagues to the ultimate wine and dine experience. Head to the cellars where you will enjoy a tutored wine tasting and tour before savouring Le Manoir's version of a "Chef's Table."

INSPIRE

CORPORATE AND INCENTIVE DAYS

For a fun day out, why not bring your team to The Raymond Blanc Cookery School. Encourage your colleagues to work together as the pace hots up. You may be surprised at who is the dab-hand in the kitchen and who can't stand the heat!

EXCLUSIVELY YOURS

ONE TO ONE PRIVATE TUITION (2 HOUR DEMONSTRATION)

Refine your culinary skills with a private cookery class, tailored to your own needs and interests.





ENDULGE

COOK AND STAY

Combine a gastronomic stay with dinner at Le Manoir with a fun and flavourful day in The Raymond Blanc Cookery School. Discover recipes and techniques important to Raymond and that inspired him to become a Michelin-starred chef.



THE RAYMOND BLANC COOKERY SCHOOL

- Half-day courses
- 👨‍🍳 Chefs Jacket for each guest to take home

Please visit belmond.com/lemanoir for course dates and prices.

INCOMPARABLE GENUINE TRAVEL

BELMOND.COM