



BELMOND

LE MANOIR AUX QUAT'SAISONS

OXFORDSHIRE

NOËL ET LE RÉVEILLON AT BELMOND LE MANOIR AUX QUAT'SAISONS 2018/19

CHRISTMAS FESTIVITIES / NEW YEAR FESTIVITIES / WINTER ESCAPES / CHRISTMAS GIFTS IDEAS / CHRISTMAS CAROL CONCERTS



Dear Friends, old and new

Join us for a peaceful Christmas at **Belmond Le Manoir aux Quat'Saisons** where the open fires will roar and the festive decorations will be plentiful, creating an enchanting winter escape. Savour the best in comfort, service and cuisine. My team and I have created a programme of charming activities and cookery courses for those of you who would like to do more than just stay snug and warm for the winter.

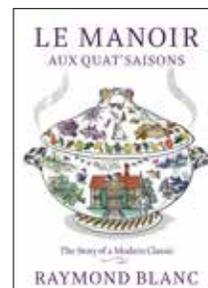
I cannot promise you a white Christmas but if you love the season's traditions and a characterful, French style New Year's Eve, we would love you to spend it with us.

CHEF PATRON
RAYMOND BLANC OBE



TREAT YOUR FRIENDS AND FAMILY TO A MEMORABLE CHRISTMAS PRESENT FROM BELMOND LE MANOIR

Get your Christmas list ticked off early this year and simply pick up the phone. Our personalised gift certificates allow you to wrap up the charm of Belmond Le Manoir and present it as a Christmas treat that will be remembered for years to come. Let us help create your personalised gifts to send a unique touch of luxury to your friends.



FESTIVE WREATH MAKING WORKSHOP AND LUNCH WITH

SOFIA HOGGARTH-GUEST

Get into the festive swing with our resident florist. Sofia will provide you with an abundance of seasonal foliage and natural decoration, then guide you on how to make your own garden-inspired wreath as the champagne flows.

THE STORY OF A MODERN CLASSIC

Raymond Blanc's most recent published book is filled to the brim with Raymond's generosity and his unending quest for excellence. The fairy tale of Belmond Le Manoir has been brought charmingly to life. Discover a personal tour through the four seasons.



THE RAYMOND BLANC COOKERY SCHOOL

Choose a gift card for The Raymond Blanc Cookery School, with courses ideal for the kitchen novice or the talented amateur chef. From half-day introductions to residential programmes, dinner party master classes to children's courses, there's something for everyone.

THE RAYMOND BLANC GARDENING SCHOOL

For all your green-fingered friends, discover garden to plate in The Raymond Blanc Gardening School. Learn the secrets of our world-class gardens and take home our advice, ideas and inspiration for your own vegetable plot or allotment. Half day and one day courses are taught by the expert garden team right at the heart of Raymond's enchanting gardens.



FOR THOSE WHO APPEAR TO HAVE EVERYTHING

Surprise your friends with tickets to one of our fabulous 2019 events. Our calendar dates will be released on Belmond.com/lemanoir throughout the year.

AND, SOMETHING TO LOOK FORWARD TO

Surprise your dearest friends with a relaxing overnight stay, or a gastronomic experience in the two Michelin-star restaurant.

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CHRISTMAS PARTIES IN LA BELLE ÉPOQUE PRIVATE DINING ROOM

Be swept away by Belmond Le Manoir's hospitality and savour the Michelin starred cuisine in the intimacy of your own private dining room. During the festive season, its private conservatory is decorated with a sparkling Christmas tree and guests are welcomed with a roaring open fire in the cosy reception area.

CHRISTMAS PACKAGES INCLUDE:

- Exclusive use of our La Belle Époque, adjoining conservatory, reception room and garden.
- Festive décor, Christmas tree and music.
- A glass of champagne or mulled wine on arrival.
- Canapés during aperitifs.
- Four course meal, coffee and petits fours.
- Digestif (dinner only).
- A bottle of sommelier selected wine per person during the feast.
- Belu still and sparkling mineral water throughout your meal.
- Candles on the table (dinner only).
- Personalised menus, table plan and place cards.
- Cloakroom and car parking facilities.
- Complimentary WiFi and AV equipment.

Sunday - Thursday. Minimum number 15 guests / Lunch £160 per person / Dinner £175 per person

Friday - Saturday. Minimum number 40 guests / Lunch £180 per person / Dinner £195 per person

Belmond Le Manoir is ideally situated to host your Christmas celebrations. Whatever your requirements, planning your private or business event could not be easier.

- * A cash bar is available on request for after lunch or dinner drinks - £150 admin fee.
- * For more information, please email events.mqs@belmond.com or telephone 01844 277 200



WINTER RETREATS

Unwind in a peaceful night of tranquillity and comfort before you get caught up in the Christmas festivities, or treat yourself to a well-earned break once the celebrations are over. Withdraw from the winter elements and relax in front of an open fire, or wrap up warm and explore the gardens, all the more breath-taking on a frosty morning. Be swept away by one of the enchanting suites and enjoy Raymond Blanc's choice of menus for dinner. Wake up at your leisure the following morning to an English breakfast.

The Dining Experience is priced from £1076 in a Deluxe room, per night, based on two guests sharing a room, including 1/2 bottle of Champagne Laurent-Perrier in room on arrival, any menu for dinner and English breakfast, subject to availability. For further details and reservations, please telephone 01844 278881 or email manoir.mqs@belmond.com



DISCOVER THE ART OF COOKING

Set a day aside to take part in **The Raymond Blanc Cookery School**

in time for Christmas. With such a busy season ahead, it is almost impossible not to feel a little anxious and stressed trying to keep on top of things. To help make your Christmas entertaining, easy and fun, prepare yourself by enrolling on a Christmas Cookery or Winter Dinner Party course. You will be provided with expert advice and creative ideas.

Learn cooking and entertaining tips for creating appetising starters, impressive main courses and mouth-watering desserts, all put together with minimum fuss to ensure you have maximum time to spend with your family and friends. Most of all, the courses are great fun so if you simply fancy a day out with a friend to get your taste buds excited before Christmas, this could be for you!

Courses are priced from £185 per person throughout the winter. For further details and reservations, please telephone 01844 278881 or email manoir.mqs@belmond.com



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A CHRISTMAS TO REMEMBER

CHRISTMAS EVE AND CHRISTMAS DAY

Lose yourself at Belmond Le Manoir this Christmas. We would love you to spend the whole of Christmas with us, or you may prefer to combine your stay with visits to friends and family and enjoy two or three days during or just after Christmas. Each charming bedroom will be complete with its own individually decorated Christmas tree, and, of course, on Christmas Eve a Christmas gift will be delivered to everyone. The highlight of each day will be the festive menus inspired by French Noël and seasonal English traditions, created by Raymond Blanc, Gary Jones, and Benoit Blin. With a variety of activities on offer, do as much or as little as you wish to make your Christmas unforgettable. Let us attend to your every wish.



CHRISTMAS EVE DINNER MENU:

LE CONSOMMÉ

Consomme of winter game

"TERRE ET MER"

Scottish langoustine, tender leek, truffles

LES RACINES D'HIVER

Winter roots, cinnamon, sage, essence of red wine

LA SOLE

Dover sole, cauliflower, seared scallop, caper & bacon

LE CANARD

Roast Goosenargh duck, turnip, clementine curd

LA POMME

Compressed apple Tatin with trou normand

LE CAFÉ

A 64% dark chocolate coffee cup filled with textures of cappuccino

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR.

Monsieur Blanc, Gary Jones, Benoit Blin et leur équipe vous souhaitent "Bon Appétit".

**Priced at £220.00 per person for
our non-residents**



CHRISTMAS DAY LUNCHEON MENU: L'ÉGLEFIN

Cullen skink, smoked haddock beignet

LE CRABE

Crab, grapefruit, cellery, Oscietra caviar

LA TRUFFE

The truffle hunters breakfast

LE TURBOT

Turbot, pickled cockles, seaweed sabayon

LA DINDE OU L'OIE

Turkey or goose, chestnuts, apple & all the Christmas trimmings

LE FROMAGE

Barkham blue, port jelly, chicory, salted peacans

LE "CHRISTMAS PUDDING"

Manoir's Christmas pudding with brandy butter
Or

L'ORANGE

Orange & Grand Marnier Soufflé

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR.

Monsieur Blanc, Gary Jones, Benoit Blin et leur équipe vous souhaitent "Bon Appétit".

Priced at £285.00 per person for our non-residents

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WINTER ESCAPES

THREE-NIGHT CHRISTMAS BREAK

Arrive Monday 24th December

Depart Thursday 27th December

From £3415 to £5560 per room, based on two guests sharing.

TWO-NIGHT CHRISTMAS BREAK

Arrive Monday 24th December

Depart Wednesday 26th December

From £2485 to £4095 per room, based on two guests sharing.

THE DINING EXPERIENCE

From Thursday 27th December

From £1076 per room, includes 1/2 bottle of Champagne Laurent-Perrier in room on arrival, with dinner from any menu based on two guests sharing. Subject to availability.



Prices are per night, based on two guests sharing a room. Children's cots and extra beds are also available for many rooms. A supplement of £65.00 per child per night will be charged for children staying with you in your bedroom or suite, inclusive English breakfast each morning. All meals and extras will be charged as taken; for children up to the age of 12 years, children's portion meals can be provided for Christmas Eve Dinner (£90), Christmas Day Luncheon (£125), Boxing Day Luncheon (£77) and Boxing Day Dinner will be from the children's menu.

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CELEBRATION

NEW YEAR'S EVE

Revel in an unforgettable two-night house party and see in 2019 in complete luxury. A combination of live music, dancing and, of course, the best food and wine, will kick off the New Year in true Belmond Le Manoir style. A perfect setting to enjoy performances by our house band and musicians, with dancing for all into the evening.

Belmond Le Manoir's Le Réveillon dinner and dance celebration

Arrive Sunday 30th December 2018

Depart Tuesday 1st January 2019

Sunday 30th December 2018

- Arrive at Belmond Le Manoir from 3pm with champagne, tea or coffee with homemade shortbread on arrival.
- Aperitifs accompanied by live musical entertainment.
- Seasonal dinner created by Raymond Blanc.

New Year's Eve - Monday 31st December 2018

- English breakfast buffet or cooked breakfast selection.
- Enjoy a magical display of rare birds of prey in the grounds.
- Day at your leisure.
- Champagne Laurent-Perrier reception.
- Black Tie Gala Dinner with accompanying wines in the restaurant.
- Prior to dinner enjoy live music in the lounge followed by the house band to tempt you onto the dance floor.
- Our resident accordionist welcomes in the New Year at midnight with a Champagne Laurent-Perrier toast and magnificent fireworks.
- Dancing until 1am New Year's Day.

New Year's Day - Tuesday 1st January 2019

- Lavish breakfast brunch served in the restaurant

Two night package £2645 to £4635 per room, based on two guests sharing.

BELMOND LE MANOIR'S GALA DINNER AND DANCE

If you are not staying with us, we hope you will join us for our New Year's Eve Dinner and Dance. The evening includes live music throughout, a Champagne reception, Gala Dinner with accompanying wines including Champagne Laurent-Perrier at midnight. You will be seated with fellow guests at large tables in the restaurant.

Priced at £415 per person. Places are limited and booking early is recommended. For further details and reservations please telephone 01844 277200 or email events.mqs@belmond.com

Gala Dinner Menu. Monday 31st December 2018

LA TRUFFE

Alba Truffle

LE CHOU-FLEUR

Cauliflower textures of spiced cauliflower, seared scallop

LA COURGE MUSQUÉE

Butternut squash ravioli, pumpkin broth toasted almonds

LE BARBUE

Brill cucumber, wasabi, oyster & Petrossian caviar

LE CHEVREUIL

Venison, quince, chicory, kale & sauce Grand Veneur

LE CITRON

A theme on lemon flavour

LE CHOCOLAT

Bitter chocolate marquise, soft toffee, curcuma ice cream

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR.

Monsieur Blanc, Gary Jones, Benoit Blin et leur équipe vous souhaitent "Bon Appétit".

CHRISTMAS CAROL CONCERT EVENINGS 2018

Share a joyful start to the festive season with us at Belmond Le Manoir aux Quat'Saisons. Each carol concert evening will be hosted by a well-known personality and combines a feast of musical enchantment with the delights of Raymond Blanc's cuisine. Champagne Laurent-Perrier will be served on arrival before we make our way to the neighbouring candlelit venue of St Mary's Church for the evening's performance. Dinner at Belmond Le Manoir will follow, with wines to accompany each course.

THE CHOIRS

MONDAY 3RD DECEMBER 2018 - TRINITY BOYS CHOIR WITH RAYMOND BLANC OBE

TRINITY BOYS CHOIR has been at the forefront of the British musical scene for the past 50 years. The boys are well known for their role as the Fairies' chorus in Britten's *A Midsummer Night's Dream*. Up to a 100 trebles are coached each week in a variety of groups through a wide-ranging repertoire. The choir's studio work includes numerous film soundtracks, notably the *Hunger Games* films and *Fantastic Beasts and Where to Find Them*. The choir's most recent recording, of Ludford's *Missa Dominica* was Recording of the Month in MusicWeb International.

TUESDAY 4TH DECEMBER 2018 - INDEX CANTORUM WITH ROBERT POWELL

INDEX CANTORUM is a well-established chamber choir that delights in combining their Early Music specialism with other familiar or newly commissioned repertoire, to create stimulating performances. The choir has sung in Salisbury and Chichester Cathedrals, and in Hyde Festival, Stockbridge Festival and Winchester Early Music International Festival. The choir has performed together with instrument groups *Les Haulz et le Bas* and *Simply Baroque*. Recent engagements include a Scottish Highlands tour in 2017 and the Winchester Flower Festival.

WEDNESDAY 5TH DECEMBER 2018 - NONSUCH SINGERS WITH RORY BREMNER

High-quality singing, innovative programmes and communicative performances are the hallmarks of NONSUCH SINGERS. The choir has gained a reputation for stylistic versatility in a cappella and accompanied works ranging from the Renaissance to the present day. Founded in 1977, the choir owes its name to the location of its first - informal - rehearsal held on the site of Henry VIII's long-demolished Nonsuch Palace in Surrey. Consisting of some 40 members, the choir typically gives six or seven concerts a year and performs regularly with some of the UK's leading instrumental ensembles and finest young vocal soloists.



MONDAY 10TH DECEMBER 2018 - THE CHOIR OF ROYAL HOLLOWAY WITH IAN LAVENDER

Created at the time of the foundation of ROYAL HOLLOWAY in 1886, the choir was originally only for women's voices. The mixed choir now comprises 24 Choral Scholars and which are generously funded as a part of the Santander Universities Scheme. These choral scholars undertake a busy schedule of weekly services, as well as concerts, international tours, recordings and broadcasts. Considered to be one of the finest mixed-voice collegiate choirs in Britain, the choir also benefits from a unique training programme in collaboration with The King's Singers - Royal Holloway's Ensemble in Residence. Their most recent release "Winter Songs", a collaboration with composer/pianist Ola Gjeilo, was top of the UK charts last year.

TUESDAY 11TH DECEMBER 2018 - THE CHOIR OF MAGDALEN COLLEGE OXFORD WITH ALLISTAIR MCGOWAN

THE CHOIR OF MAGDALEN COLLEGE, Oxford was founded in 1480 to sing the daily services in the College Chapel. Continuing that tradition to this day, the Choir has also developed an international reputation as one of the finest vocal ensembles in the country. Renowned for its role in the famous Oxford May Day celebrations, the Choir has performed across the globe. Prolific recording artists, they have won a Gramophone award, and have sung on several film and TV scores. The boy choristers are educated at Magdalen College School, and the Academical Clerks are ordinarily undergraduates studying a range of subjects. The director of the Choir continues to hold the ancient title Informator Chorarum



WEDNESDAY 12TH DECEMBER 2018 - TENEBRAE WITH OZ CLARKE

Described as "phenomenal" (The Times) and "devastatingly beautiful" (Gramophone Magazine), award-winning choir TENEBRAE, under the direction of Nigel Short, is one of the world's leading vocal ensembles renowned for its passion and precision. Tenebrae is renowned for its highly-acclaimed interpretations of choral music with repertoire ranging from the Renaissance through to contemporary choral masterpieces and has appeared at major festivals including the BBC Proms, Edinburgh International Festival and Montreux Choral Festival (Switzerland). The 2017-18 season sees the return of Tenebrae's popular Holy Week Festival at St John's Smith Square, London, as well as concerts throughout the UK, Europe, USA and the choir's debut in Australia.

CHRISTMAS CAROL CONCERT EVENINGS 2018

TIMINGS

Each evening will commence at 6.45pm with a Champagne Laurent-Perrier reception at Belmond Le Manoir, followed by a torch lit walk to neighbouring St Mary's church for the evening's concert performance at 8.00pm. Return to Belmond Le Manoir for a celebration dinner at 9.15pm with a menu created by Raymond Blanc and Gary Jones, with selected wines from the extensive cellar. The evening usually comes to a close at 11:45pm.

SEATING

You will be seated on large tables with fellow guests, or smaller tables are available upon request subject to availability.

DRESS CODE

The dress code is Black Tie.

ACCOMMODATION

Should you wish to extend your visit with an overnight stay, each room and suite at Belmond Le Manoir has been individually designed to suit every taste and ambience.

TO BOOK

Tickets are priced at £275 per person and are inclusive of a Champagne Laurent-Perrier reception with canapés, the concert performance and Raymond Blanc's celebrated five course meal with accompanying wines, coffee and petits fours. Early booking is essential to avoid disappointment.

To book or further information; please do not hesitate to call the Events team on: 01844 277200 or email: events.mqs@belmond.com

All menus, performers and speakers are subject to change without prior notice.



MENU

LA NOIX DE ST-JACQUES

Seared scallop, textures of spiced cauliflower, mango chutney

L'OEUF

Truffled hen's egg, parmesan, mushroom tea

LE BARBUE

Cornish brill, cucumber, pickled cockles, seaweed sabayon

LE CHEVREUIL

Highland venison, celeriac, caramelised chicory, celery and toasted hazelnuts

LES AGRUMES

A theme on citrus fruits

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR





“I cannot promise you a white Christmas but if you love the season’s traditions and a characterful, French style New Year’s Eve, we would love you to spend it with us.”

Raymond Blanc

CHEF PATRON, RAYMOND BLANC OBE.

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