

THE
RAYMOND
BLANC
COOKERY SCHOOL


BELMOND
LE MANOIR AUX QUAT'SAISONS
OXFORDSHIRE



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 BEAUTIFUL AND
IMAGINATIVE CUISINE**







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 Belmond 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.

EVENING COURSES

You may be busy during the day, but you can still cook up a storm in the evening. For four consecutive evenings we will teach you tricks to create a full menu of inspiring dishes to impress family and friends.

- 1 KNIFE SKILLS, SOUP & STARTERS**
- 2 FISH & SHELLFISH**
- 3 MEAT AND POULTRY**
- 4 DESSERTS AND PASTRY**

Each session runs from 7pm to 9.30pm





COOK

CREATIVE CANAPÉS ●

Whether planning a glamorous dinner or casual cocktails, set the scene with these spectacular restaurant-style canapés.

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.

SECRETS OF EGGS ●

Master a compilation of impressive sweet and savory dishes showing the huge versatility of eggs.

SEASONAL DINNER PARTIES 📅

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

MAMAN BLANC'S CLASSIC CUISINE 📅

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.





COOK

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 WITH ADAM JOHNSON

Following the success of Raymond's BBC2 series "Kitchen Secrets" his Development Chef, Adam Johnson, invites you to learn the techniques first hand. 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.

STYLISH SOUPS 📺

Our most versatile dish; thick or thin, elegant or rustic, subtle or brassy. Perfect for a dinner party appetizer or on your lap in front of the TV. Discover our seasonal favourites.





GROW



A TASTE OF WELLBEING

Health and nutrition is not only about the food you choose to eat. How you cook and combine ingredients will impact the nutritional value and healing properties of food, as well as its taste and appearance. Inspire your own healthy cooking with guidance from nutritionist Natalia Traxel and the cookery school team. Create delicious dishes which boost your wellbeing and nourish your body, supporting the key aspects of health.

GLUTEN FREE COOKERY ①
YOGA AND HEALTHY LUNCH ①

MY GARDEN TO YOUR PLATE 🏡

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

THE MAGIC OF VEGETABLES, HERBS AND PULSES 🌱

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, Benoit Blin, learn how to make the classic breads of Belmond 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 to create dishes for the whole family to enjoy.









CELEBRATE

FOOD AND WINE 🍷

We are joined by wine expert, Arnaud Goubet for an exciting day of food and wine pairings with a five-course dinner and overnight stay in one of Belmond Le Manoir's superb bedrooms.

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 Belmond 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 CLASS)

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

RAYMOND BLANC COOKERY SCHOOL

Residential Stage courses are priced from £4,500 for one guest attending and £6,750 for two guests attending the course

Non-Residential Stage courses are priced from £1,540 per person

One day courses are priced from £365 to £440 per person

Half-day courses are priced from £185 per person

Half-day Wellbeing courses are priced from £210 per person

Two day advanced bread courses are priced from £730 per person

One to one private tuition is priced from £450 for 1 to 3 guests (£75 per additional guest)

Residential Food and Wine courses are priced from £1,165 to £1,865 per person

Wine and Dine Experiences are priced from £2,000 (Sunday to Thursday) and £3,000 (Friday and Saturday)

Evening courses are priced from £425 per person for all four evenings or £120 individually

● Half-day courses



Chefs Jacket for each guest to take home

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