

THE  
RAYMOND  
**BLANC**  
GARDENING SCHOOL

  
BELMOND  
**LE MANOIR AUX QUAT'SAISONS**  
OXFORDSHIRE



**THE RAYMOND BLANC GARDENING SCHOOL**

welcomes keen home gardeners, allotment growers and youngsters. Whether you've had green fingers for many years, or are just starting out, we will give you all the tips you need to get your garden growing.

**OUR BEAUTIFUL HARTLEY BOTANIC GLASSHOUSE**

and the grounds that surround it will be your home for the day as you enjoy learning gardening secrets from the experts with our range of exciting, interactive courses.



A vibrant garden scene featuring a variety of plants. In the foreground, a large green cabbage sits in a raised bed. To its right is a large terracotta pot. A path leads through a field of bright orange flowers. In the background, a large greenhouse with a glass roof and a gabled entrance is visible. To the left, tall corn plants are supported by a wooden trellis structure. The overall atmosphere is one of a well-maintained and productive garden.

**A PASSION  
FOR GROWING**





## Dear guests and friends

**I absolutely love gardens! Way back in 1984, the first thing I did at Le Manoir was create the vegetable garden, which would provide for my kitchen and for our guests. Now we have 11 different gardens and a 2,500 strong heritage orchard! Each is inspired by my travels, my childhood, books I have read and the wonderful people I have met over the years.**

Together with my Head Gardener, Anne Marie, we have researched the best varieties, sowed the seeds and nurtured the crops. **The gardens are an essential part of the extraordinary Belmond Le Manoir journey** – you will spend as much time in the garden as you will at the table. It is a wondrous world of art, sculpture and exuberant beauty, which creates the integrated eco-system and the living magic of Belmond Le Manoir.

The admiration I have for gardeners is immense; their knowledge, skill, dedication and passion is beyond measure. Over the last 30 years, my team and I have gained so much understanding of what goes into making a great garden (often by trial and error) to get to where we are today. **Now we produce over 250 different organic varieties: from the humble cabbage to the exotic lab lab bean.** We grow the best tasting edibles for at least nine months of the year, using polytunnels and cloches to naturally extend the season and keep the produce in the best possible condition.



We grow early to late season French and English apples and pears in our two-acre orchard, reviving heritage varieties that are in danger of disappearing. We nurture everything from the tiniest micro herbs to giant pumpkins. We are even starting to cultivate our own mushrooms in our Mushroom Valley. We always work with the seasons and encourage healthy soil, beneficial insects and pollinators to create a beautiful and plentiful organic harvest throughout the year. It is not by accident that we have chosen these crops; we trial, cook and taste-test each one every year, always looking for the best tasting varieties.

**The Raymond Blanc Gardening School is located in the heart of our beautiful garden; it will inspire the curious mind of the child as much as the adult.** We will provide a variety of courses to suit the novice up to those with experience. Whatever course you choose it will be a day of discovery in truly enchanted surroundings and you will learn so much about the magic of growing.

**We look forward to welcoming you!**

CHEF PATRON **RAYMOND BLANC OBE**  
PRESIDENT OF THE SUSTAINABLE RESTAURANT ASSOCIATION  
& VICE PRESIDENT OF GARDEN ORGANIC



## THE TEAM - EVERY GARDENER OWNS AN AREA OF THE GARDEN

**ANNE MARIE OWENS** is the Head Gardener and has worked for over 30 years at Belmond Le Manoir. Driven by Raymond's inspiration, together they have created and developed 11 authentic and unique gardens.

**JENNIFER PRYKE** is the Head Vegetable Gardener and '*maestro of the micro herbs*' and all things edible. She loves the connection between garden and kitchen and seeing what the chefs make with her produce.

**KATHRYN (KATE) GINTY** is the '*wonder of the wild flower meadow*'. She has a passion for ornamental details and her enthusiasm is infectious!

**JOHN DRISCOLL** is the '*king of mushroom valley*'. He can usually be found inoculating logs and wrestling with mycelium.

**JAMES DEWHURST** is the '*orchard aficionado*'. He works with Will Sibley and Raymond Blanc on the 2,500 heritage trees and the apple juice and cider served at Belmond Le Manoir.

As well as the wealth of knowledge we have within our own garden team, throughout the year we are collaborating with the experts that have helped us along the way with their specific areas of knowledge. These will include discovering outdoor crafts, herbs for medicinal purposes, oriental gardens and garden to plate.

The **RHS** supports the new **Raymond Blanc Gardening School** at Belmond Le Manoir aux Quat'Saisons. It will further spread Raymond's values on food, horticulture and gardening in this country. The world of horticulture in the United Kingdom will benefit greatly and the RHS very much looks forward to working with Raymond and his gardening school". *Sue Biggs, Director General, RHS*



**Look out for new courses and courses hosted by the RHS on our website at: [belmond.com/lemanoir](http://belmond.com/lemanoir)**

**Friends and associates for The Raymond Blanc Gardening School;** Will Sibley, Robert Ketchell, Jekka McVicar, Michael McIntyre, Chris Beardshaw, Jody Scheckter, Olivier Blanc, Mike Smith, Emma Stothard, Tom Hare, Lloyd Le Blanc, Xavier Guillaume, Jardinerie Delbard, Espresso Mushroom Company, Hartley Botanic, Royal Horticultural Society, The Soil Association, Garden Organic, Sustainable Restaurant Association.



## DISCOVER THE MAGIC OF THE WORLD'S FIRST HOTEL GARDENING SCHOOL

### **Grow Your Own Summer Vegetables** (One-day) and **Grow Your Own Autumn** **Vegetables** (One-day)

Anne Marie and Jennifer will give you the knowledge you need to choose the best varieties and nurture your plants. You will learn the satisfaction of a bountiful harvest: be it a simple handful of fresh spring greens or digging-up your first spadeful of organic Jersey Royals. Join us for a day of discovery and celebrate the magic of growing, whilst being immersed in an array of no less than 250 varieties of vegetables. By the end of the day, you will know how to make the most of your vegetable plot by understanding your particular soil and making the very best of the seasons.

**Priced at £185.00 per person**

### **Micro Herbs and** **Edible Flowers** (Half-day)

Micro herbs, pea shoots and flowers may be small and dainty but will bring intense bursts of flavour to your dish with a mighty array of taste, texture and colour. On this half-day course you will discover the most productive ways in which to grow some of our favourite seasonal shoots, leaves and flowers - and how they pair with your favourite dishes. Whether at home or in the garden we will teach you the techniques you need; even if you are growing on your kitchen windowsill. By the end of the day, you will know how to get the most out of your vegetable plot and make the very best of the seasons.

**Priced at £110.00 per person**

### **Exploring the Myths of Pruning**, with **Will Sibley (Chairman of East Malling Trust)** and **James Dewhurst** (One-day)

Raymond and Will's passion for fruit growing has been the centre of their friendship for many years. Together, with Will's immense knowledge, they have grown a 2,500 - strong orchard of English and French heritage varieties. There can be few jobs in gardening that are surrounded by so much mystery and misunderstanding than pruning. Tip bearers, spur-bearers, summer pruning, winter pruning, renewal pruning, central leader and pyramid pruning, the list goes on and on! This early autumn pruning course seeks to expel much of the mystery, and simplifies pruning down to the very straightforward task that it is. By pruning correctly, you will give your trees the best shape and optimise the health and weight of your fruit.

**Priced at £235.00 per person**





**Grow Your Own Mushrooms**, with  
**Espresso Mushroom Company** and  
**John Driscoll** (One-day)

My dream was to grow the perfect Oyster mushroom. I first discovered them in South East Asia and today they grow in our mushroom valley. Espresso Mushroom Company and Belmond Le Manoir's John Driscoll will guide you through what you need to cultivate and grow your own mushrooms at home, either on an allotment or in your garden. Share our enthusiasm for sustainable growing and discover the environmental benefits of growing your own. Learn about the most enticing varieties to cook in this practical, hands-on day.

**Priced at £235.00 per person**

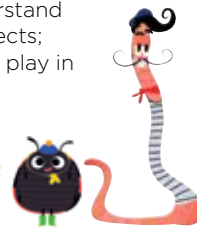


**Henri Le Worm Children's Gardening**, with  
**Olivier Blanc** and **Chelsea Gold Medal winner,**  
**Mike Smith** Adult & child or children only courses

Discover the hidden magic of a little seed that will grow into a magnificent, healthy plant. Join Mike Smith and Raymond's son Olivier and his Henri Le Worm characters for a fun-filled day of gardening for children.

This day of discovery aims to inspire our youngsters to sow seeds, look after their own plants, learn how our bodies love vegetables and fruit. Understand the important role that insects; worms, bees and ladybirds play in the garden.

**Call reservations for prices and course dates for specific age groups or visit [belmond.com/lemanoir](http://belmond.com/lemanoir)**



Each one-day, hands-on course includes: Morning tea, coffee and the very best homemade viennoiserie // Tuition and equipment // Seasonal lunch in the glasshouse // Tea and the famous Belmond Le Manoir's signature lemon cake.

**Course times are from 9am to approximately 3.30pm**

Each half-day, hands-on course includes: Morning tea, coffee and the very best homemade viennoiserie // Tuition and equipment // Seasonal lunch in the glasshouse

**Course times are from 9am to approximately 12.45pm**

For all of our courses you will be outside for some of the time so appropriate outdoor, gardening clothes and shoes will be required.



**ADD ANOTHER DIMENSION** TO YOUR CULINARY ADVENTURE. DISCOVER A WHOLE NEW REPERTOIRE OF DISHES WITH OVER 40 INSPIRING COURSES INCLUDING...

**A TASTE OF WELLBEING IN THE RAYMOND BLANC COOKERY SCHOOL**

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 the Raymond Blanc Cookery School team and nutritionist Natalia Traxel. Create delicious dishes which boost your wellbeing and nourish your body, supporting the key aspects of health.

**My Garden to Your Plate**

Tour Belmond Le Manoir's breath-taking gardens and harvest your own fresh produce before heading inside to create an incredible seasonal lunch with them.

**Summer Barbecue with Adam Johnson**

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

**Blanc Vite**

With an emphasis on good nutrition, learn how to create speedy, gourmet meals that suit your lifestyle. This course is based on Raymond's bestselling book: "Blanc Vite".

**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 vegetable dishes enriched with herbs and spices.



For more information and reservations please telephone reservations on **01844 278881** or email [reservations.mqs@belmond.com](mailto:reservations.mqs@belmond.com)

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HARTLEY  BOTANIC  
HANDMADE WITH PRIDE SINCE 1938



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