The creation of the private dining room, right at the heart of Belmond Le Manoir, is designed to give you the best dining experience, whether for a private celebration or a business event. The food and hospitality will equal the quality of our restaurant.

La Belle Epoque consists of the wood panelled dining room, its own private reception area and elegant conservatory, opening up onto an enchanting walled garden within the oldest part of the house. A place for all seasons, your guests can enjoy drinks on the terrace and croquet on the lawn during the summer months or the glow of an open fire for a warm welcome during winter. We look forward to welcoming you and your guests.

CHEF PATRION / CHAIRMAN RAYMOND BLANC OBE
LET US ORGANISE YOUR MENU AND WINE

Raymond Blanc and his Michelin-starred Chefs, Gary Jones and Benoit Blin, have created seasonal menus for your private celebration. In order to ensure the success of your event, we ask that you choose one menu for the whole of your party. Should you require it, our experienced events team can help advise you on the dishes to reflect your personal preferences. We will be pleased to create alternative dishes for any guests who have specific dietary restrictions.

ACCOMMODATION FOR YOU AND YOUR GUESTS
All bedrooms and suites are individually designed to offer you the highest standards of comfort and luxury. Many rooms have their own private terrace gardens and views of the grounds.

FLOWERS AND GIFTS FOR YOUR GUESTS
Our recommended florists will be delighted to personalise your floral arrangements and bouquets for any event. A selection of Belmond Le Manoir gifts are also available: from a chef's apron to one of Raymond Blanc's signed books or a bottle of Champagne du Manoir. Gifts can be wrapped, by prior arrangement, for you to present to your guests during your celebration.

FOR RESERVATIONS
Our events team look forward to arranging your celebration and can be contacted on 01844 277215.
Email events.mqs@belmond.com

EXCLUSIVE USE
For the ultimate experience, Belmond Le Manoir can be uniquely yours for a wedding, special anniversary, corporate event or birthday celebration. All designed to meet your own individual requirements, ensuring the most memorable occasion with exclusive use of the house and gardens for up to 100 guests. Our dedicated team will provide your every wish.
YOUR WEDDING

We are pleased to make your wedding celebration a day you will always remember.

YOUR WEDDING CELEBRATION
Belmond Le Manoir is licensed to hold your civil wedding and same-sex marriage ceremonies, enabling you and your guests to enjoy both the formalities and the reception in comfort and style. The secluded garden is the perfect backdrop for your wedding photographs. Chef Pâtissier Benoit Blin will be only too happy to add a touch of France to your celebration with a dramatic croquembouche “Pièce Montée” wedding cake.

FOR YOUR CIVIL WEDDING CEREMONY
Should you wish your wedding ceremony to take place in La Belle Epoque reception area or the conservatory, canapés, personalised headed menus, a table plan, individual place cards and room hire are included in the reception fee from £3000, inclusive of VAT. Prices vary according to the season and the day of the week.

Of course, no two weddings are alike, and therefore a collection of our most beautiful suites are also licensed to hold your ceremony, together with our Garden Pergola, Japanese Tea house and Hartley Botanic Glass House for the most intimate of occasions. The reception fee starts from £850, inclusive of VAT, excluding the price of the suite and varies according to the season and the day of the week.
Please select one set menu for all of your guests. You can create a 4, 5, 6, or 7 course menu from the dishes below by selecting one dish for each course.

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<tr>
<td>Ceviche of scallop, fennel, blood orange and ginger</td>
<td>Salad of Devonshire crab, avocado and garden radish</td>
<td>Roasted veal sweetbreads, herb purée and toasted hazelnuts</td>
<td>Cornish cod, red pepper, brandade and octopus</td>
<td>Poached chicken breast, morels, tender leeks and ‘Vin Jura’</td>
<td>Cream cheese crème glacée, strawberries with Szechuan pepper</td>
<td>A theme on Gariguette strawberry, Kirsch sabayon and marshmallow</td>
</tr>
<tr>
<td>Escabeche of spring vegetables, red mullet and citrus</td>
<td>Confit of salmon, cucumber and horseradish</td>
<td>Soft fried hen’s egg, Jabugo ham, watercress</td>
<td>Braised brill, scallop, asparagus, seaweed and Oscietra caviar</td>
<td>New season spring lamb, garlic, broad beans and rosemary jus</td>
<td>Exotic fruit raviole, kaffir lime and coconut jus</td>
<td>A selection of farmhouse cheeses with seasonal accompaniments</td>
</tr>
<tr>
<td>Tartare of salmon, garden herbs and leaves</td>
<td>Roast hand dived scallop, pea purée, broad beans and bacon</td>
<td>Plancha seared duck liver, Champagne rhubarb and ginger</td>
<td>Seared sea bass, scallop, cauliflower and sea kale</td>
<td>Angus beef fillet, chargrilled shallot, red wine essence</td>
<td>Soft meringue with roasted pineapple and Piña Colada sauce</td>
<td>Belmond Le Manoir caramelised lemon tart with lemon and basil sorbet</td>
</tr>
<tr>
<td>New season garlic and potato soup (V)</td>
<td>Baby beetroot salad, goat’s cheese and olive (V)</td>
<td>Slow cooked hen’s egg, fresh asparagus and herb sabayon (V)</td>
<td>Warm Jersey Royals, purple sprouting broccoli tempura, saffron aioli (V)</td>
<td>Risotto of spring garden vegetables and chervil cream (V)</td>
<td>Trio of chocolate Grand Cru</td>
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</tr>
</tbody>
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**4 COURSE MENU** £95 per person

**5 COURSE MENU** £115 per person

**6 COURSE MENU** £135 per person

**7 COURSE MENU** £155 per person

**SIGNATURE MENU** £195 per person

With all menus, we will cater for individual dietary requirements and provide a suitable alternative.

A selection of farmhouse cheeses with seasonal accompaniments can be served as an extra course at £20 per person.

All menus include a selection of seasonal canapés and coffee and petits fours.
Please select one set menu for all of your guests. You can create a 4, 5, 6, or 7 course menu from the dishes below by selecting one dish for each course.

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<tr>
<td>Chilled gazpacho, cherry tomato and olive (V) or 'Belmond Le Manoir garden' crunchy carrot, ginger and rocket (V) or Escabeche of summer vegetables, scallop or Garden courgette flower tempura, mint and lemon (V)</td>
<td>Cornish cod, tender coco beans, virgin olive oil and parsley or Confit of salmon, elderflower, radish and yuzu or Heirloom tomato, mozzarella, basil salad (V) or Terrine of garden beetroot, horseradish sorbet (V)</td>
<td>Ricotta and honey agnolotti, tomato essence (V) or Seared duck liver, spiced cherry and almonds or Soft fried hen's egg, watercress, Jabugo ham, toasted hazelnut or Risotto of summer vegetables, chervil cream (V)</td>
<td>Pan fried red mullet, seared squid, bouillabaisse or Braised Cornish turbot and scallop, cucumber and wasabi or Devonshire crab, gardencourgette flowers, ginger or Roasted pepper, summer vegetables, hummus and summer chickpeas (V)</td>
<td>Anjou squab pigeon, paimpol beans, wild mushrooms and Madeira or Roast fillet of veal, girolles and watercress purée or Oxfordshire lamb, tender baby artichokes, olive scented jus or Cassoulet of vegetables, herbs and pulses (V)</td>
<td>Fraîcheur coffee and chocolate or Seasonal fruit soup with fresh mint and basil</td>
<td>Soft meringue with blackcurrant sorbet, vanilla cream and violet marshmallows or Apricot almondine, caramel croustillant and almond milk ice cream or Manjari chocolate and raspberry crumble or A theme on one flavour – strawberry</td>
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SUMMER JUNE - AUGUST

SIGNATURE MENU

The Signature Menu is our ultimate dining experience, a voyage of discovery through food.

Chilled gazpacho, cherry tomato and olive (V) ~ Terrine of garden beetroot, horseradish sorbet (V) ~ Seared duck liver, cherry, almond, on toasted brioche ~ Pan fried red mullet, seared squid, bouillabaisse ~ Oxfordshire lamb, tender baby artichokes, olive scented jus

Our selection of five of the season's best cheese and accompaniments ~ Fraîcheur coffee and chocolate ~ A theme on one flavour – strawberry
### FIRST COURSE
- Roast pumpkin soup, roast langoustine
- Smoked Gigha halibut, potato salad, crème fraîche and caviar
- Cornish assured oyster, cucumber and wasabi granité
- Spiced cauliflower soup, curry oil and lime (V)

### SECOND COURSE
- Grilled Cornish mackerel, apple, honey, soy and ginger
- Terrine of garden beetroot, horseradish sorbet (V)
- Warm Scottish salmon, apples, lemon verbena
- Chicory salad, Roquefort, walnuts, compressed pears (V)

### INTERMEDIATE COURSE
- Ravioli of Cornish lobster, cumin scented broth
- Crispy pig’s belly, black pudding, scallop, celeriac, crab apple jelly
- Pan seared duck liver, compressed apple and tamarind
- Risotto of wild mushrooms, truffle cream (V)

### FISH COURSE
- Aromatic Cornish turbot, roast autumn vegetables
- Dover sole, cauliflower and scallop, brown butter and rosemary
- Cornish brill and scallop, chicory, red wine and citrus
- Spiced aubergine, chickpeas, cumin, “baba ganoush” (V)

### MAIN COURSE
- Roast chicken, smoky mash, bacon and toasted hazelnuts
- Fillet of Angus beef, Jacob’s Ladder, red wine essence and alliums
- Warm Scottish salmon, apples, lemon verbena
- Chicory salad, Roquefort, walnuts, compressed pears (V)

### PRE-DESSERT
- Exotic fruit jelly, kaffir lime and coconut jus
- Late season raspberry and beetroot gourmandine

### DESSERT
- Compressed apple façon tatin, Tahiti vanilla ice cream
- Millionaire shortbread, salted butter ice cream
- Seasonal pear Almondine, caramel croustillant, ginger sauce and its own sorbet
- Tiramisu flavours, cocoa sauce and coffee bean ice cream

### SIGNATURE MENU
The Signature Menu is our ultimate dining experience, a voyage of discovery through food.
- Smoked Gigha halibut, potato salad, crème fraîche and caviar
- Terrine of garden beetroot, horseradish sorbet (V)
- Cornish assured oyster, cucumber and wasabi granité
- Spiced cauliflower soup, curry oil and lime (V)

### Prices
- **4 COURSE MENU** £95 per person
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Smoked Gigha halibut, potato salad, crème fraîche and caviar
- Terrine of garden beetroot, horseradish sorbet (V)
- Cornish assured oyster, cucumber and wasabi granité
- Spiced cauliflower soup, curry oil and lime (V)
- Pan seared duck liver, compressed apple and tamarind
- Risotto of wild mushrooms, truffle cream (V)
- Roast chicken, smoky mash, bacon and toasted hazelnuts
- Fillet of Angus beef, Jacob’s Ladder, red wine essence and alliums
- Warm Scottish salmon, apples, lemon verbena
- Chicory salad, Roquefort, walnuts, compressed pears (V)
- Exotic fruit jelly, kaffir lime and coconut jus
- Millionaire shortbread, salted butter ice cream
**SIGNATURE MENU**

The Signature Menu is our ultimate dining experience, a voyage of discovery through food.

- **Jerusalem artichoke and truffle soup (V)**
- **Roast scallop, spiced cauliflower, jasmine raisins**
- **Salad of Cornish crab, grapefruit, celery**
- **Ravioli of butternut squash, pumpkin and sage broth (V)**
- **Sea bass, Scottish langoustine, red wine anise, smoky mash**
- **Roast loin of venison, celeriac, pear, walnut and cranberry**
- **Pigeon d'Anjou, celeriac choucroute, juniper and red wine**
- **Jerusalem artichoke, Scottish langoustine and truffles**
- **Seared duck liver, roasted pineapple and bacon**
- **Ravioli of butternut squash, pumpkin and sage broth (V)**
- **Brill, oyster, scallop, cucumber, wasabi**
- **Roasted baby red pepper, tabbouleh, hummus and chickpeas (V)**
- **Free range hen's egg, herb purée, Jabugo ham**
- **Roasted duck liver, roasted pineapple and bacon**
- **Roasted fillet of Angus beef, chargrilled shallot, sauce Bordelaise**
- **Roast winter vegetables, pumpkin seeds, cinnamon and chestnuts (V)**
- **Blood orange carpaccio with Campari**
- **Macaé 62% chocolate marquise, hazelnut praline ice cream and lemon butterscotch sauce**
- **Delicate lemon cream on a crumbly linzer sablé, grapefruit and basil**
- **Salted caramel millefeuille, soft toffee and almond milk ice cream**

**WINTER**

**DECEMBER – MARCH**

Please select one set menu for all of your guests. You can create a 4, 5, 6, or 7 course menu from the dishes below by selecting one dish for each course.

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<td><strong>FIRST COURSE</strong></td>
<td>Scottish langoustine tartare, Japanese savoury custard or “Cullen Skink”, smoked haddock beignet or Roast scallop, spiced cauliflower, jasmine raisins or Jerusalem artichoke and truffle soup (V)</td>
</tr>
<tr>
<td><strong>SECOND COURSE</strong></td>
<td>Jerusalem artichoke, Scottish langoustine and truffles or Warm smoked salmon, horseradish, cucumber and caviar or Salad of Cornish crab, grapefruit, celery or Chicory salad, Roquefort, walnuts, compressed apples (V)</td>
</tr>
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<td><strong>INTERMEDIATE COURSE</strong></td>
<td>Seared duck liver, roasted pineapple and bacon or Ravioli of butternut squash, pumpkin and sage broth (V) or Brill, oyster, scallop, cucumber, wasabi or Roasted baby red pepper, tabbouleh, hummus and chickpeas (V)</td>
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<td><strong>FISH COURSE</strong></td>
<td>Roast monkfish, spiced Cornish mussels, saffron, Gewürztraminer sauce or Confit of halibut, red pepper brandade, cockle vinaigrette or Roast fillet of Angus beef, chargrilled shallot, sauce Bordelaise or Delicate lemon cream on a crumbly linzer sablé, grapefruit and basil or Exotic fruit raviole, kaffir lime and coconut jus or Salted caramel millefeuille, soft toffee and almond milk ice cream</td>
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<td><strong>MAIN COURSE</strong></td>
<td>Roast loin of venison, celeriac, pear, walnut and cranberry or Pigeon d'Anjou, celeriac choucroute, juniper and red wine or Roast scallop, spiced cauliflower, jasmine raisins or Roast winter vegetables, pumpkin seeds, cinnamon and chestnuts (V)</td>
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<td><strong>PRE-DESSERT</strong></td>
<td>Blood orange carpaccio with Campari or Coconut tapioca with banana and passion fruit sorbet</td>
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<td><strong>DESSERT</strong></td>
<td>Macaé 62% chocolate marquise, hazelnut praline ice cream and lemon butterscotch sauce or Delicate lemon cream on a crumbly linzer sablé, grapefruit and basil or Salted caramel millefeuille, soft toffee and almond milk ice cream</td>
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