



BELMOND

LE MANOIR AUX QUAT'SAISONS

OXFORDSHIRE



NOËL ET LE RÉVEILLON

AT BELMOND LE MANOIR AUX QUAT'SAISONS

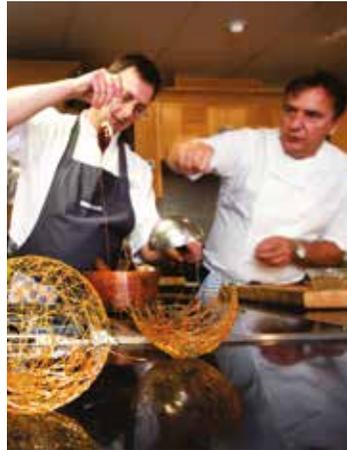
2019/20

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



NOËL ET LE RÉVEILLON

2019/20



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 a magical 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.

Raymond Blanc

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 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. Let us know your monetary value for the perfect surprise.

For your foodie friends, a day in **The Raymond Blanc Cookery School** is the perfect gift, with courses ideal for the kitchen novice or the talented amateur chef. One-day and half-day courses introduce a range of themes, from conquering canapés to dinner party master classes, there's something for everyone.

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 heritage garden.

For those who appear to have everything surprise them with tickets to one of our fabulous 2020 events. Our calendar dates will be released on Belmond.com/lemanoir throughout the year.

And, for something to look forward to, surprise your nearest and dearest with a relaxing overnight stay, or a gastronomic experience in the two Michelin-star restaurant.

You can shop online at Belmond.com/lemanoir or telephone 01844 278881

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YOUR ULTIMATE CHRISTMAS CELEBRATIONS IN LA BELLE ÉPOQUE PRIVATE DINING ROOM

Spectacular celebrations and Belmond Le Manoir go hand-in-hand. Ranking among Oxfordshire's most lavish venues, we have hosted stunning **weddings, sparkling receptions, spectacular private dinners** and **successful business events** for years. Now it's your turn to make a toast.

Be swept away by Belmond Le Manoir's hospitality and savour Michelin starred cuisine in the intimacy of your own charming private dining room. During the festive season, its private conservatory is decorated

with an elegant Christmas tree and guests are welcomed with a roaring open fire in the cosy reception area. Our team of event planners will bring your vision to life while, from the kitchen, a bespoke menu promises to be the celebration of the moment.

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

TAILORED MADE BESPOKE EXPERIENCES FROM 15 TO 50 GUESTS

- Exclusive use of our La Belle Époque Dining Room, adjoining conservatory, reception room and garden.
- Festive décor, Christmas tree and music.
- A glass of champagne on arrival.
- Canapés during aperitifs.
- Choose from four to seven courses with coffee and petits fours.
- Sommelier selected wines.
- Personalised menus, table plan and place cards.
- Cloakroom and car parking facilities.
- Complimentary WiFi and AV equipment.



For more information, please email: events.mqs@belmond.com or telephone 01844 277 286

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TAKE YOUR SEAT FOR A FESTIVE FEAST LIKE NO OTHER

Join with family, friends and colleagues this season for now is the time to unfold your napkin and settle in for a sumptuous experience. Throughout December Raymond Blanc has created a delicious winter 6-course lunch menu. You will be welcomed with a glass of Champagne.

Price £175 per person includes a glass of Champagne Laurent-Perrier, tea, coffee and mince pies. You can upgrade your glass of champagne to Dom Perignon for £30.00 per person.



DECEMBER SAMPLE LUNCH MENU

Le Crabe

Cornish crab, coconut, passionfruit, chilli, lime

La Truite

Confit of smoked trout, cucumber, oscietra caviar

L'Oeuf Truffe

Truffled hens egg, wild mushroom tea

Le Canard

Roast duck, clementine curd, jasmine

Les Fruits Exotiques

Exotic fruit raviole with coconut and kaffir lime

Le Chocolat

Millionaire shortbread with salted butter ice cream



BE OUR GUEST

Enter a world which is at once your home from home and yet so much more. 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.

For pricing and availability, please contact our reservation team on 01844 278 881



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!

½ day courses are priced from £185 per person throughout the winter.

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A CHRISTMAS TO REMEMBER

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 and suite 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.

Please note that we are now fully booked on Christmas Day lunch.



THE DINING EXPERIENCE

From Thursday 26th December.

Includes 1/2 bottle of Champagne Laurent-Perrier in room upon arrival, with dinner from our 7-course menu. 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.

BOXING DAY LUNCH MENU

Le Crabe

Cornish crab, coconut, passion fruit, chilli & lime

La Truite

Confit of smoked trout, cucumber, oscietra caviar

L'Oeuf Truffe

Truffled hens egg, wild mushroom tea

Le Canard

Roast duck, clementine curd, jasmine

L'Orange Sanguine

Blood Orange carpaccio

Le Chocolat

Araguani chocolate mousse, almond milk ice cream

Priced at £175.00 per person for our non-resident guests and includes a glass of Champagne Laurent-Perrier, tea, coffee and mince pies

BOXING DAY DINNER MENU

Le Chou-fleur

Spiced cauliflower, toasted almonds

Le Thon

Tuna tartare, sesame, pickled mouli

Les Agnolotti

Butternut squash agnolotti, blue cheese & sage

Le Saint Pierre

Poached john dory, celeriac & truffle

Le Beouf

BBQ wagyu beef, octopus, roast onion dashi, winter greens

Le Citron

A theme on lemon

Le Marron

A frozen still life with yogurt and quince

Priced at £190.00 per person for our non-resident guests

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NEW YEAR'S EVE CELEBRATION

Welcome the New Year in spectacular style at our enchanting countryside hideaway, where you'll enjoy sparkling celebrations and lively surprises over two unforgettable nights. 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 Monday 30th December 2019
Depart Wednesday 1st January 2020

Monday 30th December 2019

- Arrive at Belmond Le Manoir from 3pm with champagne, tea or coffee
- Evening aperitifs accompanied by live music
- Seasonal five-course dinner created by Raymond Blanc

New Year's Eve - Tuesday 31st December 2019

- English breakfast buffet or cooked breakfast selection
- Day at your leisure.
- Champagne Laurent-Perrier reception with live music to tempt you onto the dance floor
- Black Tie Gala Dinner with accompanying wines, coffee and petits fours
- 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 - Wednesday 1st January 2020

- Lavish breakfast brunch served in the restaurant

Two night package £3,010 to £4,980 per room, based on two guests sharing.

BELMOND LE MANOIR'S GALA DINNER AND DANCE

Ring in the New Year with an unforgettably stylish celebration at Belmond Le Manoir. Immerse yourself with live music, flowing champagne, Raymond Blanc's spectacular gala menu, delicious wines and a host of live entertainment throughout the night.

Priced at £430 per person. Places are limited and booking early is recommended. For further details and reservations please telephone 01844 277215 or email events.mqs@belmond.com

Black tie event 

Extend your experience and lose yourself in a night of indulgence. After a sensational event and Michelin-starred dining, retire to one of our individually-designed suites. Each serves up beautiful echoes of Raymond's travels. No matter which you pick, top-tier comfort combined with imaginative décor to create an irresistible hideaway.

For details visit Belmond.com/lemanoir or telephone 01844 278881.



CHRISTMAS CAROL CONCERTS

Share a joyful start to the festive season with us. 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.

MONDAY 2ND DECEMBER THE CHOIR OF NEW COLLEGE OXFORD

The choir of New College Oxford is one of the most acclaimed British choral ensembles. Celebrated for its distinctive sound, it embodies the splendour of the English choral tradition. The choir frequently performs in prestigious venues worldwide, and its versatility is reflected in its diverse core repertoire, with a particular scholarly focus on renaissance and baroque music. When William of Wykeham founded his 'New' College in 1379, a choral foundation was at its heart and it still flourishes seven centuries later. They can be heard in concert around the world, on broadcasts and recordings. Their spring 2019 tour to the USA received enthusiastic acclaim.



TUESDAY 3RD DECEMBER THE CHOIR OF CHRIST CHURCH CATHEDRAL

Founded 500 years ago, The Choir of Christ Church Cathedral holds a distinctive place within the great English choral tradition. The choir is revered for the vibrancy of its sound and its artistic flexibility, performing early and contemporary music with equal skill. The astonishing versatility of this choir gives them a strong media profile, featuring in more than fifteen documentaries in the last ten years.

WEDNESDAY 4TH DECEMBER THE CHOIR OF QUEENS COLLEGE OXFORD

The finest and most active university choirs in the UK. Its wide-ranging repertoire includes a rich array of music from Renaissance and Baroque masterpieces to contemporary works, including commissions. During the academic year the Choir provides the music for regular services in the splendid Baroque Chapel of The Queen's College. Its extensive concert schedule involves appearances in many parts of the UK and abroad, including work with various professional orchestras such as the Academy of Ancient Music, Orchestra of the Age of Enlightenment and the Oxford Philharmonic Orchestra. Queen's Choir has also recorded for film at the famous Abbey Road Studios and appears on the Grammy-nominated soundtrack of the Warner-Brothers film Harry Potter and the Half-Blood Prince, which was released in July 2009.



MONDAY 9TH DECEMBER THE CHOIR OF ROYAL HOLLOWAY, UNIVERSITY LONDON

The Choir of Royal Holloway, under the direction of Rupert Gough, is one of the finest mixed-voice collegiate choirs in Britain and is proud to be a regular performer at Belmond Le Manoir aux Quat'Saisons. As well as their regular singing duties in the University's chapel the choir gives around 50 concerts a year with a particular specialism in music from the late renaissance and contemporary music, especially from the Baltic states. They have recorded for the Hyperion and Edition Peters Sounds labels, and in 2017 their album "Winter Songs" for Decca Classics featuring the music of Ola Gjeilo was top of the UK classical charts on its release.

TUESDAY 10TH DECEMBER TRINITY BOYS CHOIR CROYDON

Trinity Boys Choir has been at the forefront of the British musical scene for the past 50 years. The choir comprises pupils of Trinity School in Croydon and are well known for their role as the Fairies' chorus in Britten's A Midsummer Night's Dream. The boys frequently appear at Glyndebourne, The Royal Opera House, English National Opera, the Aix-en-Provence Festival and throughout the world. 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.



WEDNESDAY 11TH DECEMBER NONSUCH SINGERS

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, Nonsuch Singers owes its name to the location of its first - informal - rehearsal, held on the site of Nonsuch Palace. The choir, of some 40 members, is based in London and typically gives six or seven concerts a year, regularly performing with some of the UK's leading instrumental ensembles and finest young vocal soloists.

CHRISTMAS CAROL CONCERTS

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.

Black tie event



Tickets are priced at £280 per person and are inclusive of a Champagne Laurent-Perrier reception with canapés, the concert performance at nearby St Mary's Church and Raymond Blanc's celebrated five-course meal with accompanying wines, coffee and petits fours.

Early booking is essential to avoid disappointment.

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 Book

To book or further information please do not hesitate to call the events team on 01844 277215 or email: events.mqs@belmond.com

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

CHRISTMAS CONCERT MENU

La Truite

Confit of smoked sea-trout, pickled mouli, oscietra caviar

L'Oeuf Truffé

Truffled hens egg, parmesan, mushroom tea

Le Flétan

Seared halibut, pickled cockles, chorizo

Le Boeuf

Braised short rib, winter roots, essence of red wine

Le Marron

A frozen still life with yogurt and quince





“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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