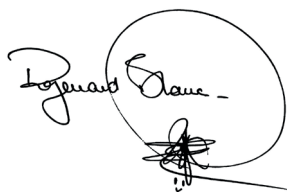


A Christmas to remember

DEAR FRIENDS, OLD AND NEW

Join us for a joyful 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 very best in comfort, service and cuisine. My team and I have created a programme of charming activities, delicious menus and exciting cookery courses for those of you who would like to do more than just stay snug and warm for the winter.

If you love the season's traditions we would love for you to spend it with us. Warmest wishes et Joyeux Noël.



YOUR HOME FROM HOME

Lose yourself at Le Manoir this Christmas. We would love for 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.

THREE-NIGHT CHRISTMAS ESCAPE

From Thursday 24th December to Sunday 27th December 2020
Prices from £4,215 to £6,930, based on two guests sharing a room

TWO-NIGHT CHRISTMAS ESCAPE

From Thursday 24th December to Saturday 26th December 2020
Prices from £3,008 to £4,908, based on two guests sharing a room

THE DINING EXPERIENCE

Throughout the winter season. Prices from £1,100, based on two guests sharing luxury accommodation, daily English breakfast, seven-course dinner for two. Subject to availability.

For more information and reservations please telephone 01844 278881 or email: manoir.mqs@belmond.com

Activities may need to change in order to align with government guidelines.

CHRISTMAS EVE

CHRISTMAS EVE DINNER MENU

LE POTAGE DE POTIRON

Roast pumpkin soup, chestnut agnolotti

LA LANGOUSTINE

Scottish langoustine, truffled Jerusalem artichoke

ALBA

Risotto of alba truffle

LE SAINT PIERRE

Seared John Dory, scallop & celeriac

LA CAILLE

Spiced Norfolk quail, braised red cabbage

LA POMME

Compressed apple terrine, facon tatin

LA CAFÉ CRÈME

Bitter chocolate cup, coffee parfait and latte espuma

- A warm welcome to our enchanting country home. Your room will be decorated with your own Christmas tree. Homemade mince pies and Veuve Clicquot Vintage Champagne await your arrival.
- Enjoy an relaxing afternoon in the main house with homemade lemon cake, mulled wine, champagne or tea and coffee.
- Take part in a festive cookery demonstration in The Raymond Blanc Cookery School.
- Pre-dinner aperitifs accompanied by live musical entertainment.
- Celebration Christmas Eve seven-course dinner.
- Midnight mass, and return for mince pies and mulled wine.



NOËL ET LE RÉVEILLON

2020/21

CHRISTMAS DAY

- English breakfast served in your suite or in L'Orangerie.
- Your morning at leisure.
- Aperitifs and Christmas Day lunch.
- The evening at leisure.

Your home from home

CHRISTMAS DAY LUNCH MENU

£295.00 - includes a glass of Veuve Clicquot Champagne

CANAPÉS

Woodcock tartine
Crabe choux
Chickory & clementine

LE SAUMON FUMÉ

Warm smoked salmon, watercress & oscietra caviar

L'OEUF TRUFFÉ

Truffled hens egg, wild mushroom tea

LE TURBOT

Cornish turbot, poached oyster, champagne sauce

LA DINDE RÔTIE

Roast turkey & all the festive trimmings

OR

LE BOEUF WAGYU

Seared Wagyu beef, winter roots, mulled wine essence

LE FROMAGE

Colston Bassett, Stilton, port wine and juniper jelly, celery salad

LE MANOIR CHRISTMAS PUDDING

OR

LA PISTACHE

Pistachio soufflé, nestled bitter cocoa sorbet



BOXING DAY

- English breakfast served in your suite or in L'Orangerie.
- Enjoy a magical display of rare birds of prey in the grounds with mulled wine.
- Festive demonstration in The Raymond Blanc Cookery School.
- Cheese and wine pairing and a blind tasting quiz with our expert sommeliers.
- Aperitifs with live musical entertainment.
- Seven-course Boxing Day dinner.

BOXING DAY DINNER MENU

LA BETTERAVE

Warm salad of beetroot, cashew and walnuts

LA MER

Hand dived Orkney scallop, iced dashi, citrus, oscietra caviar

LÉGUMES D'HIVER

Winter roots, cinnamon, red wine essence

LE BARBUE

Cornish brill, pickled cockles, seaweed sabayon

LE CHEVREUIL

Rhug estate venison, braised chestnuts, spiced cranberries

L'ANANAS

Roasted pineapple & sorbet

CHOCOLAT ET NOIX DE COCO

Textures of coconut and chocolate

Festive Cheer