

BONNE ANNÉE
2020



NEW YEAR'S EVE CELEBRATIONS

at Belmond Le Manoir aux Quat'Saisons



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STAY WITH US

Ring in 2021 with a magical stay at our enchanting countryside hideaway. The fires will roar and decorations sparkle. Savour a relaxing retreat with the finest cuisine and spectacular wines. Enjoy the crisp fresh air with gentle strolls round the grounds of your home from home.

Prices include overnight accommodation, daily breakfast, fresh seasonal fruit plate on arrival and Madeira wine in your room.

Prices from £850.00 per night based on two guests sharing a room.

For further information and availability, please telephone 01844 278881.

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NEW YEAR'S EVE LUNCH



Ready for a little indulgence? Let's complete 2020 in true Le Manoir style and prepare ourselves for the year ahead. Raymond Blanc and his brigade have created an unforgettable 6-course lunch menu, the ultimate treat to share with family and friends. Enjoy a sparkling glass of Veuve Clicquot Champagne with delicate canapes before savouring the very best seasonal fare.

Price £180.00 per person. Includes a glass of Veuve Clicquot Yellow Label Champagne, 6-course lunch, coffee and petits fours.

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NEW YEAR'S EVE REVEILLON DINNER

Welcome in the New Year with a night of spectacular food, musical entertainment and magnificent fireworks. You will be welcomed with sparkling champagne before taking your seat for a feast like no other. At midnight the sky above will be lit with a glittering display of fireworks as we raise our glasses to the year ahead.

Price £298.00 per person. Includes champagne on arrival, 7-course dinner, coffee and petits fours, musical entertainment, champagne toast and fireworks at midnight.

Our New Year's Eve programme may change subject to government guidelines and can be taken for up to 6 guests.

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NEW YEAR'S EVE DINNER MENU

LES CHAMPIGNONS SAUVAGES

Wild mushrooms consommé cepe agnolotti

LA MER

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

LE CRABE

Ravioli of Cornish crab, coconut, chilli and lime

ALBA

Risotto of Alba truffles

LA CANARD

Roast cinnamon and anise duck, clementine and Jasmin

L'ANANAS

Roasted pineapple & sorbet

LE CHOCOLAT

Earl grey tea and chocolate tart, toffee and grapefruit