Discover new skills at Belmond Le Manoir

at The Raymond Blanc Cookery School and The Raymond Blanc Gardening School

Spring/Summer

Discover and sharing knowledge are at the very heart of Belmond Le Manoir. From field to fork, there is a desire to inspire. Having trained over 30 Michelin starred chefs, Raymond’s ethos of passing on knowledge continues in both our cookery and gardening schools. When our gardeners aren’t busy tending to rows of blue-green sea kale, picking plump broad beans or unearthing soil-covered beetroot; they can be found in the Hartley Botanic Glasshouse, inspiring guests of the gardening school. Classes are designed to cultivate all gardeners, whether those with an allotment, a lush lawn or a window-box. Meanwhile passionate food-lovers and kitchen novices alike can join cookery classes; themes range from Conquering Canapes, Maman Blanc’s Classic Cuisine, Chocolate Heaven and Barbecue. Each course focuses on recipes held dear to Raymond.

 Bastille Day  Tuesday 14th July 2020  Raymond Blanc’s Bastille Day Summer Garden Party

Join Raymond and the team for a day like no other at Belmond Le Manoir. To celebrate the anniversary of the storming of the Bastille on 14th July 1789, a turning point of the French Revolution, Raymond is hosting his magnificent Provençal style garden party. He and his brigade will serve the best alfresco dishes, Michelin star treats, Maman Blanc’s classics from The Raymond Blanc Cookery School and specialities from the barbecue. No summer party is complete without flowing champagne and refreshing cocktails, joyous live music and, of course, an enthusiastic rendition of La Marseillaise! Join Raymond and friends for an unforgettable Bastille experience.

Includes: Champagne and cocktails, alfresco dining in La Belle Époque’s walled garden, live musical entertainment throughout.

Arrival time 4.00pm  Price: £299 per person
In 2001 Terry was adopted by BBC Radio 2's Jeremy Vine show. He soon became an unlikely media star with live broadcasts from his allotments in the Rhonnda Valley. Ever since, he has been helping the nation's allotmenters with his down to earth practical advice from a lifetime experience on his organic allotment. Join him for a day absorbing garden tips and memoirs from over 50 years of happy gardening. During the day our expert gardeners will unveil the 11 gardens at Belmond Le Manoir. Within our walls is a whole world of art and sculpture: all are the living magic of our beautiful Oxfordshire retreat. We will enjoy a glass of sparkling Champagne, hopefully in the early spring sunshine and, for lunch, Raymond has created a seasonal menu inspired by the garden.

**INCLUDES:**
- A talk by Terry Walton and guided tour of the gardens, champagne reception, 3-course lunch with selected wines, coffee and petits fours.
- Arrival time 9.30am.
- PRICE: £199 per person.

**WEDNESDAY 25TH MARCH 2020**

Join Raymond for a culinary journey through France. As your host, Raymond will present a very French menu with delicious wines from some of his favourite growers. Throughout this convivial evening Raymond will share delightful stories from over 35 years of Belmond Le Manoir, from discovering its immense garden, growing produce for the plate, teaching many leaders in the hospitality industry, designing the amazing guest bedrooms and sharing his passion for art and music.

**INCLUDES:**
- Champagne reception, 4-course dinner hosted by Raymond Blanc with selected wines, coffee and petits fours.
- Arrival time 6.45pm.
- PRICE: £299 per person.

**WEDNESDAY 8TH APRIL 2020**

We are thrilled to be celebrating the arrival of spring with Jonathan Moseley and The Raymond Blanc Cookery School team. Jonathan will show you how to create gorgeous seasonal floral arrangements themed around Spring and Easter, including table centres, Easter trees and a wonderful Spring welcome ring for the door. For an extra special Easter treat, join The Raymond Blanc Cookery School team on a journey to true chocolate heaven as they unveil some of Raymond’s sweetest dishes. Enjoy Champagne in La Belle Epoque’s walled garden, before a delicious 3-course lunch. Take time to stroll the gardens to complete your day.

**INCLUDES:**
- A floral demonstration by Jonathan Moseley and chocolate demonstration in The Raymond Blanc Cookery School, champagne reception, 3-course lunch with selected wines, coffee and petits fours.
- Arrival time 10.00am.
- PRICE: £199 per person.

**WEDNESDAY 3RD JUNE 2020**

Sir Paul Getty spent 25 years assembling one of the finest private collections of books and manuscripts in the world. When he moved to Wormsley, just 15 minute drive from Belmond Le Manoir, he commissioned the building of the castellated Library, as an extension of the main house. The growing collection features the first edition of Caxton’s printing of The Canterbury Tales, Anne Boleyn’s Psalter and the first folio of Shakespeare’s “Comedies, Histories and Tragedies.” Other highlights include manuscripts dating from the 12th to the 15th Century, important Bibles and extraordinary modern bindings. We are invited to a rare viewing of this renowned collection with a curated tour of this historic location. We will also explore the enchanting walled gardens which date back to the mid 1700s. We will then return to Belmond Le Manoir where we will sip Champagne as the sun goes down and enjoy a feast of summer dishes for dinner.

**INCLUDES:**
- Tea, coffee and lemon cake, transfer to Wormsley Estate and exclusive viewing of the Getty family private collection, hosted tour of the walled garden, champagne reception, 4-course dinner with sommelier paired wines, coffee and petits fours.
- Arrival time 1.30pm.
- PRICE: £250 per person.

**YOUR CELEBRATIONS AT BELMOND LE MANOIR**

Whether 15 or 50 guests, host a spectacular party in our private dining room. For dinner Chef Patron, Raymond Blanc, Executive Head Chef, Gary Jones and Chef Patissier, Benoit Blin will create special menus that celebrate seasonal, home-grown produce.