BELMOND
LE MANOIR AUX QUAT’SAISONS
OXFORDSHIRE

CALENDAR OF EVENTS 2019
AUTUMN/WINTER
Dear friends

From the beginning, 35 years ago, the very core of Belmond Le Manoir was a reflection of my childhood in France, when my passion for nature was ignited. My parents showed me the merits of seasonal produce and cooking with love and thought.

The very moment I saw this manor house, with its wild gardens, I fell madly in love. And now, all these years later, I still am. I knew instantly it was to be the perfect place for my cuisine. Belmond Le Manoir is a place of l’art de vivre and it’s time to celebrate.

In November I will celebrate my 70th Birthday; half of my lifetime devoted to this magnificent manor house. The celebrations began back in July on Bastille Day with a glorious summer garden party – jovial French tradition set in this picture-perfect English setting. Among the most hotly anticipated events ahead of us are three more spectacular anniversary events: A French themed autumn dinner, an extraordinary night of gastronomy with some of my most talented chef protégés and a night of musical genius, with cellist Sheku Kanneh-Mason.

We hope you will combine your next visit to Belmond Le Manoir with one of our events and join the celebrations.

Chef patron
TUESDAY 15th OCTOBER
ONE NIGHT, SEVEN PROTÉGÉS. A NIGHT OF A THOUSAND STARS!

Over the last 35 years one of Raymond Blanc’s proudest achievements has been to pass on his knowledge, ethics and culture to every member of his team. Remarkably, no less than 35 chefs have trained in Belmond Le Manoir’s kitchen and have gone on to achieve their own Michelin stars and success in their own right.

Raymond says, “For a teacher, there is no greater joy and pride than to see one’s students reach the peak of their chosen career and become one’s equal. I am a proud man.”

MICHAEL CAINES MBE
One of the UK’s most celebrated chefs, he is now Chef Patron at Lympstone Manor Hotel. Michael achieved his greatest tributes during his 21 years at Gidleigh Park.

OLLIE DABBOUS
Chef Patron of Hide Restaurant, Ollie’s first Michelin starred restaurant Dabbous earned him a reputation as one of London’s hottest chefs.

CLIVE FRETWELL
Clive led Raymond’s brigade for no less than 13 years in which time, they created The Raymond Blanc Cookery School. Since 2002 he has been Executive Head Chef and Director for Brasserie Blanc working alongside his mentor, Raymond.

ROBIN GILL
Robin, Chef Patron of Darby’s, The Dairy and Sorella remembers his time in the brigade. “It was like going to university. You did no more than six months in each section, so you got a great overall training”.

AGNAR SVERRISSON
Icelandic born Aggi, trained under Raymond and became Head Chef in 2002. His restaurant Texture offers modern European food with Scandinavian influences and remains one of Raymond’s favourite places to dine out.

We will proudly bring together some of the countries most talented chefs to celebrate the 35th anniversary and pay tribute to their individual accomplishments. Join us for a convivial evening with Raymond Blanc as our host.

For one unforgettable evening, Raymond has invited some of his most respected protégés back to his kitchen to join Gary and Benoit to re-immersse themselves into the brigade and create a signature menu for us to savour. Together they will share tales of the one thing that holds them together - their passion for creating the most delicious cuisine.

GARY JONES
Executive Head Chef at Belmond Le Manoir, Gary, trained in some of the best-known kitchens in the country and earned Michelin stars of his own at Homewood Park and Cliveden before returning to head up Raymond’s brigade.

BENOIT BLIN
Chef Patissier at Belmond Le Manoir for over 20 years, Benoit’s name is synonymous with patisserie perfection. He is a regular judge on Channel 4’s Bake Off; The Professional and its French equivalent, Le Meilleur Pâtissier Professionel 2019.

PRICE: £345 per person. Includes seven-course menu, selected wines, coffee and petits fours. Dress code is smart casual.

Belmond Le Manoir has 32 magnificent bedrooms for those of you who wish to extend your experience with an overnight stay. Special accommodation prices apply to event guests.
WEDNESDAY 20TH NOVEMBER
35TH ANNIVERSARY MUSIC NIGHT
WITH SHEKU KANNEH-MASON

"To commemorate my 70th birthday and for a grand finale to our 35th anniversary celebrations, I am honoured to introduce you to one of the brightest young stars on the classical music scene. Cellist, Sheku Kanneh-Mason, became a household name last year enchanting the world over after playing at the wedding of the Duke and Duchess of Sussex at Windsor Castle. His performance was greeted with universal excitement being watched by nearly two billion people globally.

The winner of the 2016 BBC Young Musician competition, Sheku is already in great demand from major orchestras and concert halls worldwide, combining an increasingly busy concert schedule with his studies as a third-year student at the Royal Academy of Music in London.

In January 2018, his debut recording for Decca Classics, Inspiration, was released featuring the Shostakovich Cello Concerto No. 1 with the City of Birmingham Symphony Orchestra and Mirga Gražinytė-Tyla. The album entered the Official UK Album charts at number 18 and has spent many weeks at number 1 in the classical chart. In June 2018, Sheku received the Male Artist of the Year and the Critics’ Choice Classic BRIT awards. In July 2018 he became the first recipient of the BRIT Certified Breakthrough Award.

Sheku is used to performing in front of hundreds of adoring music lovers throughout his young career, but especially for us, he will light up the intimate setting of our neighbouring 12th century church with fellow musicians Alinka Rowe, Ayla Sahin, Isata Kanneh-Mason and Braimah Kanneh-Mason."

Chef Patron
Raymond Blanc OBE

THE PROGRAMME
6:45pm Reception with Champagne Laurent-Perrier and canapés at Belmond Le Manoir aux Quat’Saisons
7:30pm Torch lit walk to St. Mary’s Church for the evening’s musical performance.
8:00pm 70th Birthday performance commences.
9:15pm Return for a celebration dinner created by Raymond Blanc, Gary Jones and Benoit Blin, with selected wines, coffee and petits fours.
11:45pm Carriages.

We will gather at Belmond Le Manoir and sip Champagne Laurent-Perrier together before the short walk to St Mary’s Church for the evening’s performance. Raymond may have to say a few words on the stage too! He has selected some of his favourite winter dishes for us to savour, matched with wines from our cellar.

Tickets include a Champagne Laurent-Perrier reception upon arrival, the evening’s concert performance at St Mary’s Church, followed by a five-course dinner at Belmond Le Manoir, with accompanying wines, coffee and homemade petits fours.

Non-residential tickets are priced at £300 per person. Belmond Le Manoir has 32 magnificent bedrooms for those of you who wish to extend your experience with an overnight stay. Special accommodation prices apply to our music night guests. All reservations are taken strictly first come, first served basis. Dress is smart casual and you will be seated at tables with fellow guests in either La Belle Époque or the restaurant.

Chef
Patron
Raymond Blanc OBE
AUTUMN & WINTER EVENTS

FRIDAY 13TH SEPTEMBER
ALL ABOUT APPLES

We are looking forward to a bountiful harvest from our orchard this year. First planted in April 2011, the young orchard has over 2,500 trees; all are heritage varieties from the UK and France and used in the hotel for eating, cooking and juicing.

We are delighted to invite you to join expert fruit presser, Paul Robertson, for pressing demonstrations and skill-sharing in the enchanting setting of Belmond Le Manoir gardens. During the day The Raymond Blanc Cookery School team will be showing you how to create some of Raymond’s favourite recipes for the season.

INCLUDES: Morning tea and coffee, pressing demonstration, cookery demonstration, three-course lunch with selected wines, coffee and petits fours. PRICE: £199 per person.

MONDAY 16TH DECEMBER
WINTER FLORAL AND GIFT WRAPPING DISPLAYS WITH JONATHAN MOSELEY & JANE MEANS

Jonathan Moseley is once again teaming up with expert gift wrapper, Jane Means, to inspire your festive finishing touches just before Christmas.

British author and presenter Jane Means gift wrapping courses are a sell-out and attract clients worldwide. She trained staff at Fortnum and Mason and Harrods and has provided services for royalty, celebrities, Dior, Chanel, The BAFTA’s and Victoria Beckham. After a morning of glorious demonstrations join Jane and Jonathan for a delicious lunch.

INCLUDES: Tea and coffee on arrival, seasonal floral demonstration, gift wrapping presentation, Champagne Laurent-Perrier reception with canapés, three-course lunch with accompanying wines, coffee and petits fours. PRICE: £220 per person.

THURSDAY 31ST OCTOBER
AN EVENING WITH OZ CLARKE AND ARMONICO CONSORT – THE SECOND SIP

Britain’s best loved wine expert Oz Clarke and critically acclaimed ensemble Armonico Consort investigate the spurious links between wine and music. Anticipate a feast for all the senses. It is a little-known fact that writer, wine critic and broadcaster Oz was a singer for many years - join us for this highly entertaining evening with the Armonico Consort setting the tone. The perfect event for anyone who loves beautiful cuisine, wine and music.

INCLUDES: Champagne Laurent-Perrier reception with canapés, four-course dinner with accompanying wines, coffee and petits fours. PRICE: £255 per person.

SATURDAY 21ST DECEMBER
A CANDLELIT PERFORMANCE WITH GERALD DICKENS

Fascinated by the life and works of his great, great grandfather, Charles, acclaimed actor Gerald Dickens was led to create his first one-man show; a theatrical performance of A Christmas Carol, in which he plays over 30 characters using his exceptional vocal and physical talent to bring each scene vividly to life. Join Gerald for an immersive dining experience as he presents a fresh and modern perspective of light-hearted scenes from the great author’s works, diary extracts and observations from those who knew and worked with Charles Dickens himself.

INCLUDES: Champagne Laurent-Perrier reception with canapés, three-course lunch with accompanying wines, coffee and petits fours. PRICE: £225 per person.

THE ULTIMATE CHRISTMAS CELEBRATION IN LA BELLE ÉPOQUE PRIVATE DINING ROOM

Enjoy Belmond Le Manoir’s hospitality and savour the Michelin starred cuisine in the intimacy of your own private dining room. During the festive season, its private conservatory is decorated with a sparkling Christmas tree and guests are welcomed with a roaring open fire in the cosies reception area. Belmond Le Manoir is ideally situated to host your Christmas celebrations. Whatever your requirements, planning your private or business event could not be easier.

Our expert team of event organisers look forward to creating your magical occasion. Call 01844 277215 or email events.mqs@belmond.com

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THE FESTIVE SEASON

Let us attend to your every wish 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. Curl up with mulled wine in front of a log fire as the house is swathed in festive reds and golds. For those who wish to do more than just stay snug and warm, stroll among the orchard’s russet leaves in the crisp winter sun or take part in one of our courses in The Raymond Blanc Cookery School.

TREAT YOUR FRIENDS AND FAMILY TO A MEMORABLE CHRISTMAS PRESENT

Get your Christmas list ticked off early this year and simply pick up the phone. Our personalised 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. For those who love to cook, a day of discovery in The Raymond Blanc Cookery School, for those who adore dining out, lunch in the restaurant or for those who deserve a little pampering, an overnight stay with a relaxing in-room treatment for the ultimate indulgence.

WINTER RETREATS

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. 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 celebrated cuisine dinner.

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. Create great dishes with minimum fuss and 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!

Courses are priced from £185 per person throughout the winter.

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
- Tuesday 3rd December: The Choir of Christ Church Cathedral
- Wednesday 4th December: The Choir of Queens College Oxford
- Monday 9th December: The Choir of Royal Holloway University London
- Tuesday 10th December: Trinity Boys Choir Croydon
- Wednesday 11th December: Nonsuch Singers

TIMINGS: Each evening will commence at 6:45pm and usually comes to a close at 11:45pm.

SEATING: You will be seated on large tables with fellow guests in La Belle Époque Dining Room and restaurant. The dress code is Black Tie.

INCLUDES: Champagne Laurent-Perrier reception with canapés, torch lit procession, choral performance, five-course dinner with accompanying wine, coffee and petits fours. Early booking is recommended. PRICE: £280 per person

For all events menus are subject to change without prior notice.

NEW YEAR’S EVE GALA DINNER AND DANCE

Ring in the New Year with an unforgettable 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. The dress code is Black Tie. Early booking is recommended.

PRICE: £430 per person

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. Create great dishes with minimum fuss and 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!

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