



Let's
LE MANOIR
Together

– LET'S CREATE TOGETHER!



GIN BLENDING WITH CAMBRIDGE DISTILLERY

Pioneers of garden gastronomy, Le Manoir is inspired by the plants and flora that surround it. That doesn't end with the food. Our chef sommeliers have picked botanicals from our own herb garden and worked closely with Master Distiller and Master of Wine, William Lowe, owner of Cambridge Distillery to create our unique blend of gin. Using organic lavender, camomile and lemon verbena.

Guests are invited to venture through our 11 gardens and discover the botanicals that inspired our blend. Taking their newly found knowledge to create and blend their own gin, with the expert help of the Cambridge Distillery Team.

After, savour a refreshing aperitif and canapés in the early evening sunshine followed by a delicious four-course dinner created by Raymond Blanc.

INCLUDES:

- Tea and Coffee
- Garden Tour
- Gin Making Workshop
- Champagne Reception
- Four-course dinner with wines

Gin Blending workshop will take place on Friday 5th August and is priced at £315 per person.

Please note that this event is commissionable at 10%.

**TO BOOK, CONTACT EVENTS.MQS@BELMOND.COM
VISIT [BELMOND.COM/LEMANOIR](https://www.belmond.com/lemanoir)
OR CONTACT YOUR BELMOND ACCOUNT DIRECTOR.**