



BELMOND

**LE MANOIR AUX QUAT'SAISONS**

OXFORDSHIRE

*Welcome to Belmond  
Le Manoir aux Quat'Saisons*

Discover a fairytale  
manor house in  
which French flair  
meets the charms  
of rural England.

## CHAPTER ONE

# Experience l'art de vivre in Oxfordshire

*Raymond Blanc dreamed about creating a retreat that celebrates the best in food, nature and comfort. Now he invites you to see his vision come to life*

Travelling through the village of Great Milton, a short journey from London, visitors to this peaceful corner of the countryside are greeted by chocolate-box cottages set against rolling hills. This is quintessential rural England and an idyllic setting for Britain's most inviting manor house.

The honey-hued Belmond Le Manoir aux Quat'Saisons is a modern classic. Having held two Michelin stars for over three decades, it is the touchstone of fine food. Yet our prestige is not limited to the dining room. From boutique suites to the bountiful gardens and ancient ponds, this is the place to relax and recharge surrounded by understated luxury. In harmony with the seasons, we champion what our chef patron Raymond Blanc terms l'art de vivre. "The good does not interest us," he says, "only the sublime."





*“This is the fulfilment of my  
personal vision to create a place  
of joy and celebration that is  
in total harmony.”  
– Raymond Blanc*



# If Walls Could Talk

*Over centuries, the manor has evolved with each new inhabitant. Today, with Raymond as its custodian, it is preserved and enhanced for future generations*

If walls could talk, they would speak of our colourful occupants – including a ghost. This ancient site would regale guests with tales of great knights and dignitaries. Much to Raymond's distress, they would speak of Sir Richard Camoys, who lived here in 1415 and whose father was responsible for the killing of thousands of Frenchmen at the Battle of Agincourt. They would describe 17th-century renovations before pausing at March 1984, when Raymond transformed the manor into a jewel of gastronomy and began fashioning it into a fine hotel to be enjoyed by all.

Each development pays respect to the building's heritage. A conservatory added light, the kitchen extended, the Dovecote and stables transformed into bedrooms. Once jungle-like gardens have been restored to their former glory. Today's incarnation is a lodging that wears its history with pride. Timber frames and caramel Oxford stone are married with all the contemporary comforts one would expect of a luxurious country escape.



# Meet Monsieur Blanc

*Our chef patron shares the captivating story behind Belmond Le Manoir aux Quat'Saisons and the love that goes into each and every detail*

The story of our restaurant is one of destiny. Despite being a self-taught chef, I earned two Michelin stars at my Summertown restaurant, Les Quat'Saisons, in 1981. Yet for five years I had been seeking a new, more inviting space with rooms. The very moment I saw this golden manor – with 27 acres – I fell madly in love. Over 30 years later, my guests still do.

Much work and many sacrifices went into those early years, but I saw it as an opportunity. I wanted a place that exudes l'art de vivre. It's all in the detail: the angle of light on a painting; the texture of a cloth on a table; the lavender evoking the purples of Provence.

The very core of Belmond Le Manoir is a reflection, a continuation, of my childhood in France, when my passion for nature was ignited. My parents showed me the merits of seasonal produce, and today I remain true to these ideas of sustainability, traceability and organic values. Maman Blanc taught me that you should always cook with love and thought. Food, the table and friends around it are the catalysts of such emotion – and I can't wait for you to share the experience.



*Raymond Blanc OBE*



## A Warm Welcome

*A bee gently alights on a blooming flower. Birdsong floats from an abundant orchard. Breathe deeply and drift on the heady scent of Provençal lavender*

Framed by sprawling vines, the 15th-century manor turned award-winning hotel sits resplendent in its rural surrounds, charting the seasons as it has done for centuries. Visit during spring as shoots emerge in our organic kitchen garden. Enjoy long summer days in the light-filled lounge. In autumn, meander among the orchard's russet leaves. Come winter, curl up with a mulled wine around our log fire as the manor is swathed in festive reds and golds.

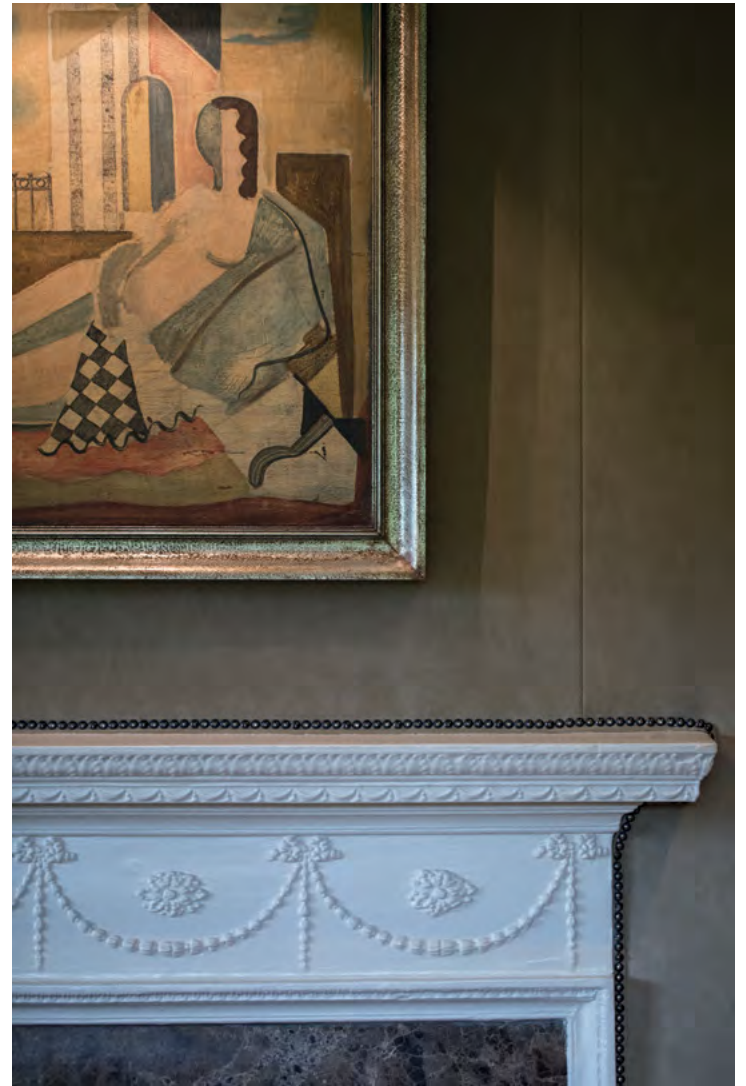
Our restaurant has drawn guests from far afield for over 30 years. Yet there's more to discover. Our chef patron's passion permeates the hotel, from suites inspired by his travels to original artworks. "It is so much more than just a restaurant," says Raymond. "Belmond Le Manoir sits at the heart of culture, of all that is elegant and beautiful." It's a place that's forever developing and forever exceeding the expectations of our most welcome guests.



*Take a look inside our walls at [belmond.com/lemanoir](https://belmond.com/lemanoir)*







# A Suite Escape

*"Creating a room is as challenging as producing a beautiful dish; it takes the same creativity, love and attention to detail" – Raymond Blanc*

Befitting one of Britain's leading retreats, our eclectic family of rooms and suites combines sensual delights, creature comforts and flourishes of romance. Each bespoke space has its own personality, from the sultry ambience of Lace and the fanciful charms of Bluebell to Blanc de Blanc, an oasis of pure white.

Each evocative name – Lavande, Opium, Jade – highlights the fact that designs were inspired by Raymond's travels. Made reality by prestigious UK designers, the rooms are united by their attention to detail. Every element has a story behind it: the angle at which the sun's rays hit a painting, the bespoke pattern on a carpet, the books left for your pleasure.

Enter a world which is at once your home from home and yet so much more. Recline on double or king-size beds, refresh in marble bathrooms or stretch out in a private sitting area. As you gaze out across sweeping courtyards and abundant gardens, you'd be forgiven for thinking you've found a piece of heaven on earth. Indeed, the famed designer Terence Conran wrote: "Raymond Blanc has transformed his Manoir aux Quat'Saisons into a hymn of contemporary style."



Anais



Hydrangea



Jade



Anais





Blanc de Blanc



Lemongrass



Anais

# Your Sanctuary Awaits

*Peruse our eclectic family of rooms and suites or, if you'd like to know more, visit our website*

## **BLUEBELL** DLXR

This winsome room charms with Toile de Jouy textiles and courtyard views.

## **MIMOSA** DLXR

Delicate silks, crafted glass tables and lemony petals are an ode to elegance.

## **ORCHID** DLXR

Clean and understated beauty is the hallmark of this pastoral hideaway.

## **CHINOISERIE** DLXR

Hand-painted wallpaper and a patio garden evoke the romantic Far East.

## **BOTTICELLI** DLXR

Golden touches and a spiral staircase are apt in this Renaissance-style retreat.

## **EMILY** DLXR

Dating from the 15th century, this airy room ranks among the manor's oldest.

## **ROUGE ET NOIR** DLXR

A striking palette of crimson and black ups the drama in this garden-view room.

## **AMETHYST** JRST

Overlooking the courtyard, this modern suite is a symphony of purple shades.

## **HYACINTH** JRST

Expect a miscellany of blues and a hand-painted bath in this playful suite.

## **HOLLYHOCK** JRST

Enter a bygone era in the Cromwell family's former master bedroom.

## **CAMEO** JRST

Relax in your bathtub and enjoy vistas across our grounds and beyond.

## **SNOW QUEEN** JRSG

A rare first-edition book takes pride of place in this otherworldly suite.

## **CRYSTAL** JRSG

This contemporary space is punctuated by modern artwork and pops of colour.

## **KIKI** JRSG

A wood-burning open fireplace serves as a centrepiece in this chic retreat.

## **SANDALWOOD** JRSG

A spicy fragrance, warm tones and intriguing carvings capture the senses.

## **MON PLAISIR** JRSG

Curl up around an open fireplace as seductive silhouettes adorn the walls.

## **VETTRIANO** JRSG

Expect crimson hues and Venetian masks inspired by artist Jack Vettriano.

## **THE DOVECOTE** JRSG

Much like the manor, this 15th-century space offers contemporary comforts.

## **EUGENIE** STUS

Rustic open beams and a wood-burning stove evoke provincial French fancy.

## **MANON** STUS

Gallic charm abounds in this bucolic yet stylish space.

## **CITRONELLE** STUS

Sunny yellows ignite the senses. Can be adapted for those with limited mobility.

## **HYDRANGEA** STUS

With antique furnishings, this suite is a favourite of Stella McCartney.

## **ARABESQUE** 1STE

Italian furniture and objets d'art in a sultry and sophisticated ambience.

## **ANAIIS** 1STE

Fifties glassware, modern art and a cosy fire offer a quirky yet homely feel.

## **KEY**

**DLXR:** Deluxe Room

**JRST:** Junior Suite

**JRSG:** Garden Junior Suite

**STUS:** Studio Suite

**1STE:** Deluxe Studio Suite

**DSTS:** Deluxe Studio Suite

**1STG:** Garden One-Bedroom Suite

## **LACE** DSTS

Alluring silks and velvets arouse in this refined French boudoir.

## **JADE** DSTS

Enter this Southeast Asian-inspired haven under an oriental tree canopy.

## **LEMONGRASS** DSTS

The ultimate place to hit reset. Unwind with relaxation beds and a steam room.

## **LAVANDE** DSTS

Gaze through bay windows over the iconic pathway as a fire keeps you snug.

## **L'ORANGERIE** 1STG

Limed oak and a heated stone floor echo all the elegance of a château.

## **PROVENCE** 1STG

Dramatic beams, stone walls and floor-to-ceiling windows offer rustic charm.

## **OPIUM** 1STG

Ming carvings, a water feature and a garden conjure the magic of the Orient.

## **BLANC DE BLANC** 1STG

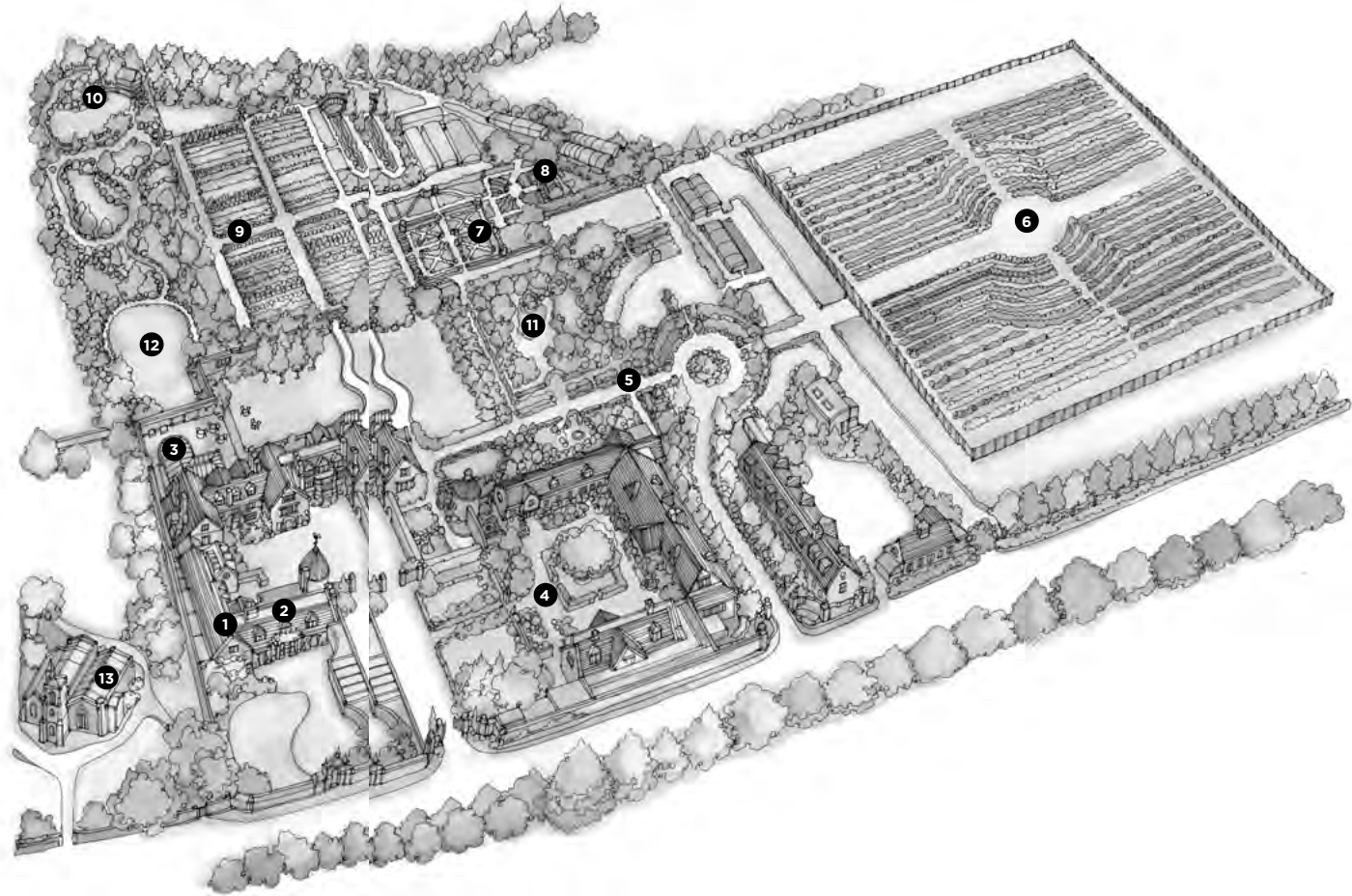
An oasis of white with a walk-through dressing area. Pure serenity.

# Within Our Walls

*Escape the everyday and enter a rural sanctuary, where the fine food, great fun and your utmost comfort are the order of the day*

The restaurant is the centrepiece of Belmond Le Manoir aux Quat'Saisons. Yet staying here is as much about spending time surrounded by nature as it is about tantalising your taste buds. It's spotting striking sculptures as you explore the grounds. It's learning new culinary skills and giving green-fingers fresh inspiration. It's switching off from day-to-day life and taking time to admire the view.

You needn't venture beyond our walls to add an extra element of indulgence or adventure to your stay. Enjoy pampering in-room treatments or experience the magic of flying magnificent birds of prey over our sweeping lawns. We always knew that Raymond was a master in the kitchen, but he has also perfected the recipe for your dream getaway.



**i**

*Our world of fine dining and unforgettable experiences awaits. Visit [belmond.com/lemanoir](http://belmond.com/lemanoir)*

- 1 The Raymond Blanc Cookery School
- 2 La Belle Époque
- 3 L'Orangerie
- 4 Garden Courtyard
- 5 Lavender Path
- 6 Orchard
- 7 Herb Garden
- 8 The Raymond Blanc Gardening School
- 9 Potager
- 10 Japanese Tea Garden
- 11 Wildflower Meadow
- 12 Ponds
- 13 St Mary's Church

# A Taste of Stardom

*With two Michelin stars and a reputation as one of Britain's most pioneering restaurants, our dining room celebrates all that is wonderful about food*

For more than 30 years we have been the only country house hotel restaurant to have held two Michelin stars. Our recipe for success? Take a dash of Raymond's genius, a wheelbarrow full of organic produce and a respect for nature's bounty. Combine with a passionate team and enjoy a dish that's at once forward-looking and world-class.

Our epicurean excellence has drawn the best culinary talent to our kitchens, including Chef Patissier Benoit Blin and Executive Head Chef Gary Jones (pictured opposite). We are proud that our kitchen's alumnae include some 35 Michelin-starred chefs, such as Ollie Dabbous, Michael Caines and Marco Pierre White.

From field to fork, the restaurant has a desire to inspire. Our ethos of passing on knowledge informs both our cookery and gardening schools. Yet for now, we invite you to unfold your napkin and settle in for a sumptuous meal that has real star status.





# Memorable Dining

*The pleasure of eating is elevated to an art form at our restaurant, in which the changing bounty from our gardens takes a starring role*

For Raymond, a restaurant is like a museum; food lets us reconnect with our roots. That's why culinary heritage is key here. The way we think, cook and eat is dictated by the seasons. We champion sustainable produce, ethical farming and, through this, create dishes that enrich the palate.

Our guests' epicurean adventure starts in our kitchen garden. Home to more than 90 varieties of vegetables, a mushroom valley, 70 types of herbs and a heritage orchard bursting with British fruit, it's a succulent source of year-round inspiration. Wander Raymond's two-acre potager and you'll likely spot one of our chefs harvesting the day's produce – after all, the path from plot to plate is but a few feet.

Dining here is never constrained or serious. Food is to be enjoyed by all, whether you're a regular or here for a once-in-a-lifetime occasion. Children are welcome. Twenty five years ago, we were the first Michelin-starred restaurant to offer a vegan a la carte. Our constant creative drive means that whether this is your first or your 51st visit to the restaurant, each dish will ignite the senses. Come, take a seat.



*Inspired? Raymond's bestselling cookery books make a fitting memento. Purchase your own copies, including **Le Manoir aux Quat'Saisons: The Story of a Modern Classic**, in reception.*



# The Raymond Blanc Cookery School

*As the first Michelin-starred kitchen in the UK with its own cookery school, we offer a hands-on opportunity to develop your culinary skills*

“Training is at our very heart,” says Raymond. Consider the story of Mark Peregrine. Once an apprentice in our kitchens, today he passes on his knowledge to the next generation of aspiring cooks as the head of The Raymond Blanc Cookery School.

Passionate food-lovers and kitchen novices alike can join us on this journey of discovery. One-day and half-day courses introduce a range of themes, from conquering canapés to creating the stocks and sauces that form the foundation of every cook’s repertoire. Each focuses on recipes held dear by Raymond, but none more so than Maman Blanc’s Classic Cuisine which celebrates the simplicity of home cooking and showcases the dishes that led our chef patron to become the Michelin-starred chef he is today.

Five-night residential courses complement a foodie holiday, while private tuition classes can be tailored to specific interests. Budding chefs aged 10-16 also have a chance to shine in the kitchen, while adult-and-child courses are ideal for food-loving families. Several classes offer complimentary chef jackets as a fitting memento. Most importantly, all courses leave guests inspired to continue the culinary adventures at home.



*Turn towards the back of this brochure for details on our many courses.*



# A Garden for all Seasons

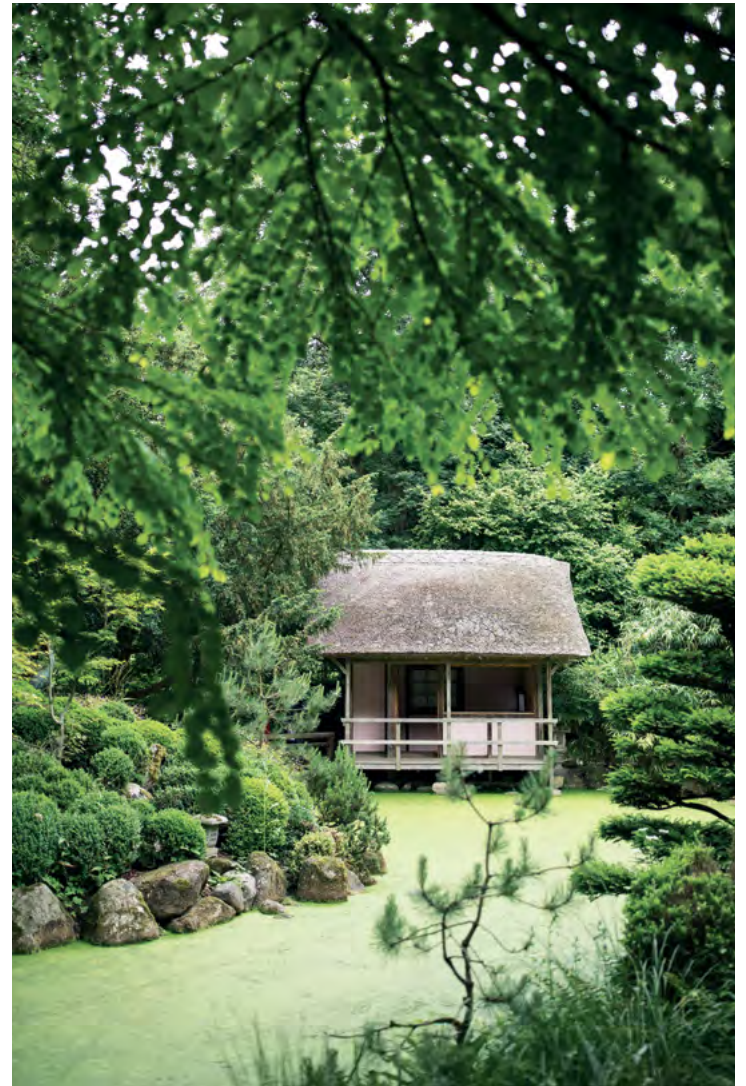
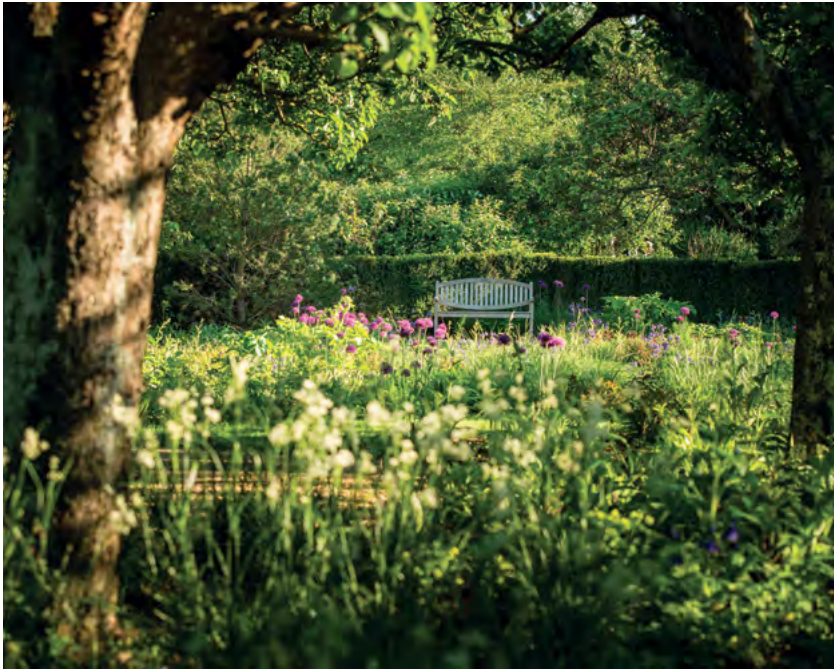
*There's a delicious synergy between our kitchen and garden. Ruby tomatoes gleam among rambling vines. Artichokes reach skywards. Herbs perfume the air*

What started life as a potager created by Raymond and his father in 1984 has now grown into a thriving ecosystem of 11 gardens, each praised by the Royal Horticultural Society. Under the nurturing hand of head gardener Anne Marie Owens, produce has flourished. Some 250 organic crops are harvested here. In the summertime lettuces unfurl; come autumn, orchards are laden with apples and pears. Produce that inspired Raymond in Southeast Asia has found a home in the fragrant Malaysian Garden.

Wander among morels, shiitake and wood blewit in the shaded mushroom valley. Greet the scarecrow modelled on our chef patron before letting the sound of a babbling brook guide you to a serene Japanese Tea Garden. Our ponds, fed by natural springs, were created by monks who occupied the site in the 16th century. At every turn, you'll be greeted by striking bronze statues: a dove, a woman reading, a wicket keeper, a gaggle of geese. Do say "hello" to our gardeners. If the sun is shining, they might even challenge you to a game of pétanque.

It's said that gardening is among the purest human pleasures. Now we invite you to share in what we have grown with love.





# The Raymond Blanc Gardening School

*Enter our Victorian-style glasshouse and discover the green-fingered secrets behind the stunning produce central to great home cooking*

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 students of our gardening school – the first of its kind. Guided by the values of provenance and sustainability, Belmond Le Manoir aux Quat'Saisons has quickly achieved a reputation as a respected place of horticultural learning.

Classes are designed to cultivate all gardeners, whether those with an allotment, a lush lawn or a window-box. Uncover the art of tree pruning with a day in the orchard, learn to flavour dishes with micro herbs or learn how to prepare a bountiful harvest with a seasonal vegetable growing course. Children with a passion for planting and picking their own vegetables can take inspiration from Raymond's son Oliver as they learn to sow seeds together.

When you've worked up an appetite, brush the soil from your hands and enjoy lunch in the glasshouse. Later, afternoon tea is served alongside a slice of our signature lemon cake in the heritage garden.



*Information on our range of courses can be found on later pages.*



## Special Occasions

*A stage is set for Provençal-style festivities at the beating heart of the English countryside. We offer all the ingredients to make memories last a lifetime*

Spectacular celebrations and Belmond Le Manoir aux Quat'Saisons go hand-in-hand. Ranking among Oxfordshire's most lavish venues, we have hosted stunning weddings, sparkling receptions, spectacular private dinners and successful business events for years. Now it's your turn to make a toast.

Our charming private dining room, La Belle Époque, sets the stage for gatherings of up to 50 guests. Alternatively, let the outside in with our conservatory overlooking the 15th-century manor. Our expert team of event planners will bring your vision to life while, from the kitchens, a bespoke menu promises to make your celebration the flavour of the moment. This is hospitality of the highest standard.

Pulling out all the stops? Our elegant country retreat can be all yours. An afternoon tea fuels you up for a garden tour and wine tasting. Later, a champagne reception marks the start of a seven-course Michelin-starred tasting menu in the restaurant. Kick back with a nightcap in the lounge and raise a toast to a truly unforgettable day.



# Weddings

*Whimsical gardens. Sumptuous interiors. The best of Michelin-starred menus. Nowhere says happily ever after quite like Belmond Le Manoir aux Quat'Saisons*

Be it a wintry affair by the glowing fire or a midsummer night's dream, a wedding at our hotel conjures a certain irresistible romance. We can arrange each and every detail – bespoke menus, music, flower arrangements – so that all you have to do is enjoy your special day.

Take your vows in our charming traditional teahouse surrounded by the tranquil Japanese Tea Garden or lead guests through the orchards for a blessing. Savour an elegant repast with friends and family in our private dining room or clink champagne flutes over Michelin-starred canapes in our 16th-century walled garden. When it's time to wind down, relax in our ethereal conservatory before heading outside for a game of croquet. If it's cool outside, an open fire ensures the atmosphere is always warm.

Honeymooners can begin their next chapter with a spellbinding stay in our honeymoon suite. Rise early to stroll the dewy gardens before a champagne breakfast. Later take a cookery class before a private tour of the wine cellar.



# Unique Experiences

*You needn't stray from our walls to enjoy some of life's finest pleasures. Take a little time to indulge*

## Garden Tours

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Our colourful flower beds and organic kitchen garden are a feast for the senses. Spot eye-catching sculptures while picking up tips and tricks from our expert gardeners.

## In-Room Beauty Treatments

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Unwind with a massage or signature treatment in the privacy of your room. A make-up session is the perfect prelude to special events. Pampering pregnancy therapies are also available.

## Birds of Prey

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Admire wild birds in our grounds under expert supervision. Falconry displays and interactive sessions offer a rare opportunity to witness these magnificent creatures up close.

## Wine Cellar Tours

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Join one of our expert sommeliers on a voyage of discovery in our wine cellar. Sample biodynamic, organic and artisanal labels before a four-course dinner. This is a celebration of wine at its purest, most unadulterated best.

## Family Activities

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Young guests can enjoy toys, dine on a children's menu, or bike our grounds. Cookery and gardening classes are held with future generations in mind.

## Photography

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Capture some unforgettable moments in exceptional style. Join an award-winning photographer for a private mentoring session across our beautiful hotel and grounds.





## Out & About

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*From the city of dreaming spires to welcoming tea rooms, immaculate village greens and rugged paths. The area's charms extend way beyond our walls*

To the east of Great Milton, the ridges and valleys of the Chiltern Hills are interrupted only by rolling farmland and majestic forests. To the west, Cotswold villages invite visitors to turn back the clock. Stroll Burton's medieval high street, Woodstock's Georgian-era marketplace or explore Bampton, which charmed viewers in the TV drama *Downton Abbey*. Tackle trails that crisscross limestone hills before rewarding your efforts with scones and cream at a snug tearoom or a pint of ale with friendly locals in a country pub.

Less than 30 minutes away by car, Oxford is a labyrinth of storied places and people. Highlights include university buildings such as the Bodleian, one of Europe's oldest libraries, the Radcliffe Camera and Ashmolean Museum. Discover the Oxford Botanic Garden and University Park – among Raymond's favourite places – or enjoy rich cultural offerings such as the Oxford Philharmonic Orchestra, of which our chef is patron. Beyond the city, Blenheim Palace, the birthplace of Winston Churchill, and Waddesdon Manor make for awe-inspiring afternoon excursions.



*Belmond holds the key to Oxfordshire's wonders. Unlock your next adventure at [belmond.com/lemanoir](https://www.belmond.com/lemanoir)*





# Discover More

*Oxfordshire's countryside and cultural gems lie within easy reach of Belmond Le Manoir aux Quat'Saisons*

## Oxford's Cultural Attractions

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Renowned actors tread the boards at the **Oxford Playhouse** and **New Theatre Oxford**. Both the **Creation Theatre** and **Sheldonian Theatre**, designed by Sir Christopher Wren, will delight lovers of the arts. Those with a passion for classical music will be delighted by the intimate Oxford Coffee Concerts at the **Holywell Music Rooms**.

## Brasserie Blanc

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At the heart of Oxford's Jericho area, this restaurant was the first of the Brasserie Blanc family to open some 21 years ago. Classic French dishes are partnered with those inspired by the tastes of Raymond's world travels.

## The Black Horse

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While away an afternoon in a cosy snug of this welcoming Thame pub. Hungry? Its new brasserie serves seasonal fare with a Gallic Raymond Blanc twist.

## Vintage Days Out

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Hop in a pre-war car or board a vintage boat for an adventure along the Thames. A quintessentially English cream tea picnic keeps you going on your old-world explorations.

## Outdoor Pursuits

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Outdoor enthusiasts will be in their element. We can arrange all manner of local pursuits, be it fishing, hunting or clay shooting. Take a spin on one of the hotel's bikes or tee off at the Oxfordshire Golf Course. Alternatively, lace up your boots and embark on a guided walking tour of Oxford, the Cotswolds or Thames Valley.

## Bicester Village

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More than 160 boutiques from famed brands call this luxury retail destination home. With restaurants, cafés and valet parking, updating your wardrobe has never felt so stress-free.



# Seasonal Events

*The hotel hosts an enticing calendar of memorable occasions while further afield Oxfordshire's cultural and sporting schedule promises to captivate*

Throughout the year, we host specialist speakers and captivating demonstrations. Among the most hotly anticipated is a private dinner with Raymond himself – a rare opportunity to hear his secrets of culinary success. Outside, our annual walk at **Harcourt Arboretum** reveals a springtime carpet of delicate bluebells. Come July, Raymond invites guests to celebrate **Bastille Day** in true Gallic style. The hotel stages spectacular autumn performances, too. Over the years, **The Raymond Blanc Festival of Music** has welcomed world-class artists from the fields of opera, classical music and jazz, including Jack Savoretti, Katherine Jenkins, Jamie Cullum and Julian Lloyd Webber.

Further afield, opera recitals resonate across the Wormsley Estate during the summertime **Garsington Festival**, while the **Henley Festival** welcomes acclaimed UK and international artists. Sporting showstoppers include the **Royal Henley Regatta** and the **Henley Boat Race**, in which crews from the universities of Oxford and Cambridge go head to head. **Royal Ascot** and **Blenheim Palace International Horse Trials** attract world-class equestrians, while Wimbledon's centre court plays host to tennis talent.



*Find out more about local and annual events at [belmond.com/lemanoir](https://belmond.com/lemanoir)*



## CHAPTER FOUR

# Continue Your Adventure

### Belmond Cadogan Hotel

*With its superb location on London's exclusive Sloane Street, Belmond Cadogan Hotel offers a singularly rich and elegant experience*

A serene and stylish retreat at the heart of historic London, Belmond Cadogan Hotel has long played an integral role in the social history of the Kensington and Chelsea area. In 1895, it was Oscar Wilde's pied-à-terre. The actress Lillie Langtry also called it home and courted the future King of England here. Keen-eyed visitors will notice an English Heritage blue plaque dedicated to Miss Langtry outside.

Originally built in 1887, this Georgian hotel has today been lovingly renovated and reconceptualised to reflect the area's glamorous heritage. It offers an elegant meeting place for both the local community and international visitors. Be swathed in luxury in one of 52 boutique rooms, dine in the gourmet restaurant or explore the secret garden. Step out of our front door and you're at the heart of one of the world's most exclusive shopping districts.



*Step back in time  
at [belmond.com/  
cadoganhotel](https://belmond.com/cadoganhotel)*



# Continue Your Adventure

## Belmond British Pullman

*This storied train takes guests on a unique and luxurious journey to the heart of quintessential Britain. Step on board and celebrate this great country*

The Golden Age of travel is evoked in all its glory aboard the Belmond British Pullman, sister train to the Venice Simplon-Orient-Express. From the Art Deco interiors and gastronomic fare to our dedicated crew, the Belmond British Pullman offers a rare opportunity to rekindle the romance of the rails. Guests can even take the train to Belmond Le Manoir aux Quat'Saisons.

Dating back to the 1920s, our elegant carriages have hosted the British Royal Family, aristocrats and statesmen. They have survived air raids over London and graced the silver screen. Today, after delicate and respectful restoration, they offer a truly unforgettable experience. Let our staff regale you with the train's glittering history as you tuck into a sumptuous repast. Onboard menus feature seasonal British produce and delectable drinks. Whether you're a lover of history, a sports fan or a discerning gastronome, our varied range of day trips, short breaks and signature journeys offer something for all travellers.



*Join us and journey  
into a bygone era.  
Visit [belmond.com/  
britishpullman](https://belmond.com/britishpullman)*



# The Raymond Blanc Cookery School Courses

*Fine-tune your kitchen skills and create show-stopping dishes. For further details, peruse our full brochure online*

## **THE ULTIMATE COOKERY EXPERIENCE J**

Develop new skills on this five-night luxury residential course. Meals are included. Round off your stay with a seven-course tasting menu and wines.

## **CREATIVE CANAPÉS H**

Wow your party guests with these restaurant-standard bites.

## **LET'S COOK! H**

Master a seasonal three-course menu.

## **SECRETS OF EGGS H**

A range of sweet and savory dishes showcases the versatility of eggs.

## **SEASONAL DINNER PARTIES J**

Discover how to host the perfect dinner party, stress-free.

## **MAMAN BLANC'S CLASSIC CUISINE J**

Hearty and wholesome, these dishes echo Raymond's childhood.

## **SAUCES AND STOCKS J**

Create rich meat and fish stocks as well as cream and wine-based sauces.

## **TRADITIONAL CHRISTMAS LUNCH J**

Festive entertaining made easy.

## **KITCHEN SECRETS J**

Our chefs invite you to hone classic techniques such as poaching, roasting, baking and slow-cooking.

## **SEASONAL HAMPER J**

Create your own hamper – perfect for a day out in the countryside or as a gift.

## **SUMMER BARBECUE WITH ADAM JOHNSON J**

Forget bangers and burgers. Dry-rubs, marinades and sauces are key here.

## **TREASURES FROM THE SEA J**

Learn how to fillet, make stocks and sauces on this seafood spectacular.

## **TASTE & TEXTURES J**

Fresh, exotic ingredients combine to make big, bold Asian flavours.

## **STYLISH SOUPS H**

A dinner party appetiser or a versatile home comfort. Elegant or rustic, thin or thick, soup offers endless options.

## **MY GARDEN TO YOUR PLATE J**

Harvest your own fresh produce before creating an incredible seasonal lunch.

## **THE MAGIC OF VEGETABLES, HERBS AND PULSES J**

No meat? No problem. Whether you're a strict vegetarian or ardent carnivore, you'll love these light, nutritious dishes.

## **BLANC VITE J**

Take a leaf out of Raymond's book and create gourmet-on-the-go dishes that just happen to be good for you too.

## **CHOCOLATE HEAVEN J**

Try making delicious truffles, cake, tarts and mousse before crafting a tempered chocolate masterpiece.

## **PÂTISSERIE AND DESSERTS J**

Uncover the secrets behind making perfect soufflés and macarons as well as showstopping cakes and tarts.

## **AFTERNOON TEA J**

Put together your own spin on the British classic with finger sandwiches, scones, tarts and impressive gâteaux.

## **KEY**

J: Guests receive a complimentary chef's jacket

H: Half-day course

## **MAGIC OF MACARONS H**

Become a connoisseur of these fanciful French delicacies.

## **SWEET AND SAVOURY SOUFFLÉS H**

Demystify the art of making a soufflé. It's a guaranteed crowd-pleaser.

## **SWEET AND SIMPLE PÂTISSERIE H**

With desserts, cakes, tarts and soufflés, this masterclass is a pure delight.

## **BEGINNERS BREAD MAKING AND ADVANCED BREAD MAKING J**

Leading chef pâtissier Benoit Blin reveals the tips and tricks behind doughs, levan and viennoiserie.

## **YOUNG CHEFS H**

Inspire junior master chefs on courses tailored to 10-12 and 13-16 year olds.

## **ADULT AND CHILD J**

Fast and fun, this course is designed for the whole family to enjoy together.

## **WINE AND DINE EXPERIENCE J**

Head to the cellars for a wine tasting before dining at the "chef's table".

# The Raymond Blanc Gardening School Courses

*Green-fingered souls and gardening novices alike will delight in our courses. Find out more in our online brochure*

## **GROW YOUR OWN VEGETABLES**

With over 250 varieties of vegetables, our gardens are ideal for discovering the secrets a bountiful harvest, whether it be a handful of fresh spring greens or a spade of organic Jersey Royals.

## **MICRO HERBS AND EDIBLE FLOWERS**

Small and dainty, these fresh shoots will bring intense bursts of colour and flavour to your favourite dishes. Not just for those with a vegetable plot, micro herbs can easily be grown on your windowsill.

## **EXPLORING THE MYTHS OF PRUNING**

Our abundant orchard sets a fitting backdrop for this pruning course with Will Sibley. Visit during autumn and dispel the mysteries around this simple and enjoyable task that will optimise the health of your plants and fruits.

## **GROW YOUR OWN MUSHROOMS**

Our in-house gardening expert is joined by the Espresso Mushroom Company to guide you through cultivating your own mushrooms at home. You'll have the chance to get hands on with enticing varieties too.

## **ALL ABOUT APPLES**

Come autumn, our heritage orchards come to life with an abundance of apples. What better time to join experts from the Royal Horticultural Society, discover the history of its cultivation and find out how the humble apple captured our hearts?

## **JAPANESE GARDEN COURSE**

Inspired by Raymond's travels, the serene Japanese Tea Garden invites guests to cross an oak bridge and find tranquility amid a leafy symphony of Taoist, Buddhist and Shinto gardens. Now, with the guidance of landscaper Robert Ketchell, visitors can uncover the secrets behind this ancient layout and create a trayscape to take home.

## **HENRI LE WORM**

### **CHILDREN'S GARDENING**

Youngsters can join Raymond's son, Olivier, and cartoon character Henri Le Worm character on a day of discovery. They'll learn why vegetables and fruits are good for our bodies and be inspired to sow seeds and care for plants of their own before rolling up their sleeves and meeting creepy crawlies.





## Our Belmond World

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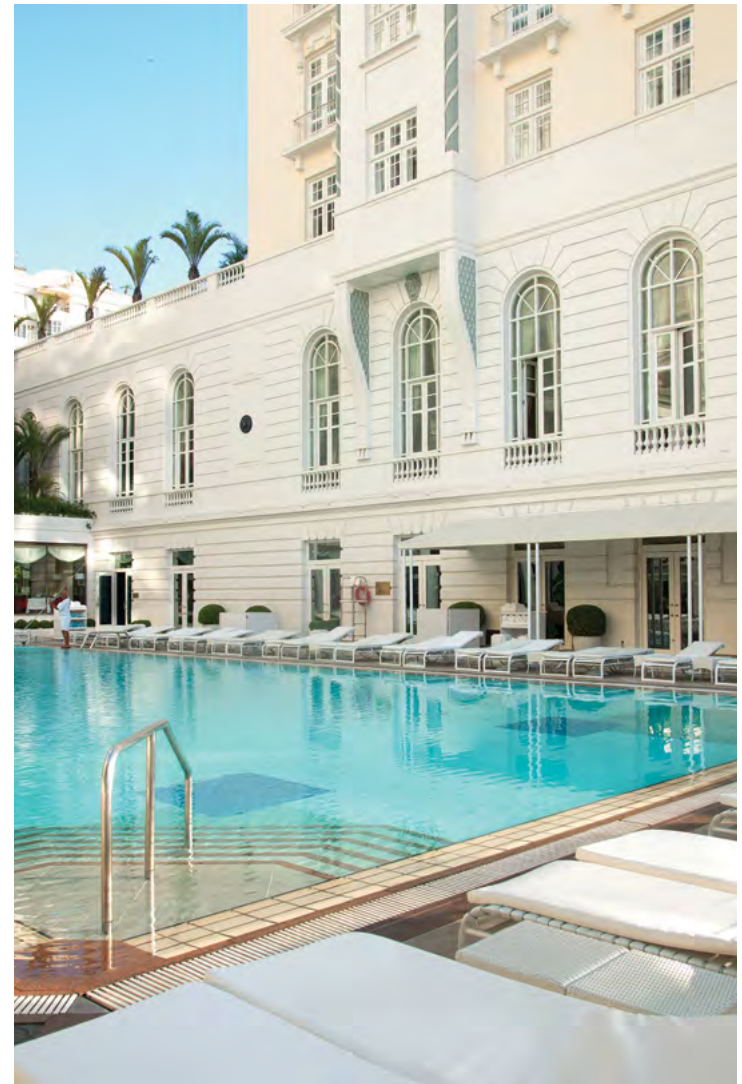
Having spent decades travelling the globe, Belmond invites you to join us for your next adventure. Transcend the everyday with inspiring retreats set among the world's most celebrated destinations.

Our legendary hotels, luxury train journeys, safari adventures and pioneering river cruises each have a story to tell. Join us as it unfolds.

HOTELS | TRAINS | RIVER CRUISES | JOURNEYS

[BELMOND.COM](https://www.belmond.com)

*#TheArtOfBelmond*





Twin rows of lavender line the pathway to our enchanting manor house. Their floral pattern and colour are captured on this booklet's cover, evoking the beauty of our gardens and their connection with our cuisine. These fragrant flowers also inspired Lavande, one of our strikingly original suites. Both quintessentially English and yet evocative of southern France, there is no better symbol of a culinary retreat where Gallic romance meets Cotswolds charm.

### **AMERICAN RESERVATIONS**

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### **SOUTHEAST ASIAN AND AUSTRALASIAN RESERVATIONS**

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