CHRISTMAS FESTIVITIES • NEW YEAR FESTIVITIES • CHRISTMAS ESCAPES • CHRISTMAS GIFTS FROM BELMOND LE MANOIR • CHRISTMAS CAROL CONCERTS AT BELMOND LE MANOIR

NOËL ET LE RÉVEILLON
AT BELMOND LE MANOIR AUX QUAT’SAISONS
2014/15

BELMOND
LE MANOIR AUX QUAT’SAISONS
OXFORDSHIRE
Like most people, Christmas is a hugely magical time for me – it is about memory, about things past as well as things present. Christmas is the perfect combination of tastes and experiences that culminate with the joy of sharing them with your family and friends. My childhood Christmas’ were hugely important to me and really did have an everlasting effect on everything I do today. One of my favourite dishes was my maternal grandmother’s Christmas present to the family. She would arrive with a huge pot of tripe that had been sliced like thick lardons and marinated with onions, carrot, celery, cloves, garlic, tomatoes, white wine and a generous dash of calvados. Cooked slowly in its own marinade, this would create the most intense of flavours, the most piercing of memories. It is still one of my favourite dishes.

Join us for our 30th Christmas here at Belmond Le Manoir aux Quat’Saisons and share the festivities with your friends and guests.

SURPRISE YOUR FRIENDS AND FAMILY WITH A WONDERFUL GIFT FROM BELMOND LE MANOIR

Get your Christmas list ticked off early this year with our gifts.
Avoid the Christmas rush to the shops 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. Let us help create your personalised gifts to send a unique touch of luxury to your friends and family.

FOR YOUR DEAREST FRIENDS...
Belmond Le Manoir Escapes: a luxurious overnight break, lunch or dinner in the restaurant. Joyeux Noël et Bonne Année.

FOR THOSE WHO APPEAR TO HAVE EVERYTHING...
Choose a gift certificate for The Raymond Blanc Cookery School: for the kitchen novice or the talented amateur chef, select a one, two or four day course for an informative and fun experience.

FOR THOSE WHO ARE IMPOSSIBLE TO BUY FOR...
Surprise them with tickets to one of our fabulous 2015 events. Our calendar dates will be released on www.manoir.com throughout the year.

AND, AS A GREAT STOCKING FILLER...
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 at Le Manoir. Courses provide expert advice and creative ideas. Learn cooking and entertaining tips for creating appetising starters, impressive main courses and mouth-watering desserts, all put together with minimum fuss to ensure you have 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 £365 per person throughout the winter.

For further details and reservations, please telephone 01844 278881 or email manoir.mqs@belmond.com
We have created a delightful programme of festive activities for you to savour this Christmas. We would love you to spend the whole of Christmas with us, or you may prefer to combine your stay with visits to friends and family and enjoy two or three days during or just after Christmas. Each bedroom will be complete with its own individually decorated Christmas tree, and, of course, on Christmas Eve a Christmas gift will be delivered to everyone. The highlight of each day will be the festive menus inspired by French Noël and seasonal English traditions, created by Raymond Blanc, Gary Jones and Benoit Blin. With a variety of activities on offer, do as much or as little as you wish to make your Christmas one to remember. We will attend to your every need.
Boxing Day Lunch Menu

Tartare de Langoustine, Noix de Coco et Mangue
Langoustine tartare, coconut and mango

Confit de Morue, Chorizo, Poirons Rouges
Confit of Cornish salt cod, chorizo, smoked red peppers

Risotto de Champignons Sauvages et Truffe d’Alba
Wild mushroom and “Alba” truffle risotto

Barbue, Huître, Concombre et Wasabi
Brill, oyster, cucumber and wasabi

Chevreuil, Raviole de Châtaignes, Cèpes, Chou
Venison, chestnut ravioli, ceps and savoy cabbage

Carpaccio d’Orange Sanguine et Campari
Carpaccio of blood orange and campari

Poire “Belle Hélène”
Pear “Belle Hélène”

Café Pur Arabica, Petits Fours et Chocolats du Manoir

Boxing Day
Friday 26th December 2014
For those of you with us on Boxing Day:
• English breakfast buffet or cooked breakfast selection
• Demonstration in the Raymond Blanc Cookery School
• Enjoy a magical display of rare birds of prey in the grounds
• Parlour games, tutored Whisky and spirit tastings and refreshing Mariage Frères Tea tastings
• Pre-dinner aperitifs accompanied by live musical entertainment
• Boxing Day dinner

Saturday
27th December 2014
Prior to your departure on Saturday 27th December, enjoy an English Breakfast buffet or cooked breakfast selection.

Christmas Breaks

Three-night Christmas Break
Arrive 24th December
Depart 27th December
From £3160 to £5235 per room, based on two guests sharing

Two-night Christmas Break
Arrive 24th December
Depart 26th December
From £2235 & £3655 per room, based on two guests sharing

The Dining Experience
From 27th December
From £890 any menu for dinner. Subject to availability.

Prices are per night, based on two guests sharing a room. Children’s cots and extra beds are also available for many rooms.
A supplement of £65.00 per child per night will be charged for children staying with you in your bedroom or suite, inclusive of English breakfast each morning. All meals and extras will be charged for as taken; for children up to the age of 12 years, children’s portion meals can be provided for Christmas Eve Dinner (£90), Christmas Day Luncheon (£125), Boxing Day Luncheon (£77) and Boxing Day Dinner will be from the children’s menu.
Join us for an unforgettable two-night house party to see in 2015. A combination of live music, dancing and, of course, the best food and wine, will welcome in the New Year in true Belmond Le Manoir style.

A perfect setting for performances by our house band and musicians, with dancing for all into the evening.

**BELMOND LE MANOIR’S LE RÉVEILLON DINNER AND DANCE CELEBRATION**

Arrive Tuesday 30th December
Depart Thursday 1st January 2015

**Tuesday 30th December 2014**
- Arrive at Le Manoir from 3pm onwards with Champagne or tea and coffee with homemade shortbread on arrival
- Aperitifs accompanied by live musical entertainment
- Seven course dinner

**New Year’s Eve**

Wednesday 31st December 2014
- English breakfast buffet or cooked breakfast selection
- Enjoy a magical display of rare birds of prey in the grounds
- Day at your leisure
- Champagne Laurent-Perrier reception
- Black Tie Gala Dinner with accompanying wines in the restaurant
- Prior to dinner enjoy live music in the lounge. During dinner be drawn by our caricaturist followed by music from the house band to tempt you onto the dance floor
- A Highland piper welcomes in the New Year at midnight with a Champagne Laurent-Perrier toast and magnificent fireworks
- Dancing until 1am New Year’s Day

**New Year’s Day**

Thursday 1st January 2015
- Lavish breakfast brunch served in the restaurant
- Two night celebration from £2480 To £4465 per room, based on two guests sharing.
- You will be seated with fellow guests at large tables in the restaurant.
- Dress is Black Tie.

**BELMOND LE MANOIR’S GALA DINNER AND DANCE**

If you are not staying with us, we hope you will join us for our New Year’s Eve Dinner and Dance. The evening includes live music throughout, a Champagne reception, Gala Dinner with accompanying wines including Champagne Laurent-Perrier at midnight. You will be seated with fellow guests at large tables in the restaurant.

Priced at £380 per person.

Places are limited and booking early is recommended.

**FOR FURTHER DETAILS AND RESERVATIONS, PLEASE TELEPHONE 01844 277484 OR EMAIL EVENTS.MQS@BELMOND.COM**
NOËL ET LE RÉVEILLON
2014/15

CHRISTMAS AND CONCERT EVENINGS
AT BELMOND LE MANOIR

It is a wonderful privilege to be joined by many of the country’s most respected choirs with well-known guest speakers who will read Christmas verses and introduce each performance. We are delighted to welcome back Choir Church Cathedral Choir and The Gentleman of London. This year we have four new exciting choirs, Armonico Consort, Voces8, Octavo, and Apollo5. Each evening, hosted by a well-known personality, combines a feast of musical enchantment with the delights of Raymond Blanc’s cuisine and the comfort of Belmond Le Manoir at Christmas time. Champagne Laurent-Perrier will be served in the lounges of Belmond Le Manoir 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.

We look forward to welcoming you.

THE CHOIRS

MONDAY 1st DECEMBER 2014
The Choir of Christ Church Cathedral, Oxford
The Choir of Christ Church, Oxford, was founded nearly 500 years ago. Historically, it is set apart from all other collegiate and cathedral choirs since it serves both an Oxford college and a diocese at once, as a unique and celebrated dual foundation. Stephen Darlington, one of the country’s leading choral conductors, has been Director of Music and Tutor in Music at Christ Church since 1985.

TUESDAY 2nd DECEMBER 2014
Armonico Consort
The critically-acclaimed choir of Armonico Consort performs a selection of carols, from traditional favourites to modern classics, illuminated by candlelight. The Consonor’s original approach to performing dramatic concerts has earned it five star reviews in The Times and The Independent.

WEDNESDAY 3rd DECEMBER 2014
Voces8
Voces8 is one of the most exciting and versatile vocal groups in the world. The multi award-winning ensemble fulfilts an international annual touring schedule. With a specialism in classical choral music, the group performs repertoire ranging from Renaissance polyphony to unique Jazz and Pop arrangements. Voces8 is a Decca Classics Artist.

MONDAY 8th DECEMBER 2014
Octavo
Octavo was formed in 2013. They have sung mixed programmes, both a cappella and with orchestral accompaniment, at music festivals and concerts. Eight voices, years of singing expertise, and a passion for entertaining others have combined to create a group dedicated to bringing the joy of song to the widest possible audience in fresh and imaginative ways, whatever the occasion.

TUESDAY 9th DECEMBER 2014
The Gentlemen of London
The Gentlemen of London is one of London’s most exciting and versatile a cappella ensembles. The ‘Gents of London’, as they are fondly known, sing a uniquely wide repertoire ranging from sacred music to folkiungs, jazz standards and more contemporary pop classics.

WEDNESDAY 10th DECEMBER 2014
Apollo5
Apollo5 was formed in 2010. Apollo5’s repertoire ranges from retro jazz, pop and classical arrangements to Christmas a cappella, which they perform on the concert platform, at festivals, private parties and corporate events. The five outstanding vocalists also perform internationally, and enjoy collaborating with artists such as renowned singer-pianist Joe Stilgoe.

TIMINGS
Each evening will commence at 6.45pm with a Laurent-Perrier Champagne reception at Belmond Le Manoir, followed by a torch lit walk to neighbouring St Mary’s Church for the evening’s concert performance at 7.45pm. Return to Belmond Le Manoir for a celebration dinner at 8.45pm with a menu created by Raymond Blanc and Gary Jones, with selected wines from the extensive cellar. The evening usually comes to a close at 11.30pm.

SEATING
You will be seated on large tables with fellow guests, or smaller tables are available upon request and subject to availability.

DRESS CODE
◆ The dress code is Black Tie.

COST
Tickets are priced at £250 per person and are inclusive of a Laurent-Perrier Champagne reception with canapés, the concert performance and Raymond Blanc’s celebrated five course meal with accompanying wines, coffee and petits fours. Early booking is essential to avoid disappointment.

ACCOMMODATION
Should you wish to extend your visit with an overnight stay, each room and suite at Belmond Le Manoir has been individually designed to suit every taste and ambience.

CANCELLATION
We would like to draw your attention to our cancellation policy. If less than six weeks written notice is given of cancellation, the full rate will be charged unless we are able to re-sell your tickets or room.

TO BOOK
To book or for further information, please do not hesitate to call the Events team on 01844 277494 or email events.mqs@belmond.com.

SAMPLE MENU

CHOU-FLEUR, NOIX DE ST-JACQUES, AMANDES GRILLÉES
Spiced cauliflower, roasted scallop and toasted almonds

MI-CUIT DE SAUMON, SAVEURS DE VICHYSSOISE ET RAOIFF
Warm Loch Duart salmon, flavours of vichysoisse and horseradish

RAVIOLE DE POTIRON ET FROMAGE PERSILLÉ, BOUILLON DE COURGE MUSQUÉE, SAUCE ET BEURRE NOISETTE
Ravioli of pumpkin and blue cheese, butternut broth, sage and brown butter

FILET DE BŒUF RÔTI, CÉLERI-RAVE, BLETTES, SAUGE, SAUCE BORDELAISE
Slow roast fillet of beef, celeriac, Swiss chard, sauce Bordelaise

~ “CITRUS”
A theme on citrus fruit

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR

Monsieur blanc, Gary Jones, Benoit blin et leur équipes vous souhaitent “bon appétit”

The menu served on each evening will be available in November from the events office. If you wish to have this sent to you, please email events.mqs@belmond.com.

The dress code is Black Tie.

MONSIEUR BLANC, GARY JONES, BENOIT BLIN ET LEURS ÉQUIPES VOUS SOUHAITENT “BON APPÉTIT”

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LA BELLE ÉPOQUE
La Belle Époque Dining Room opens up onto an enchanting private walled garden, lined with elegant boarders and dominated by Belmond Le Manoir’s original 15th Century entrance gates. Its charming décor is elegant and welcoming for you and your guest to celebrate together and savour Raymond Blanc’s unforgettable cuisine.

FOR FURTHER DETAILS PLEASE TELEPHONE 01844 277215 OR EMAIL EVENTS.MQS@BELMOND.COM

BELMOND LE MANOIR

Belmond Le Manoir aux Quat’Saisons is a house which loves to celebrate and resonates to the sounds of laughter and enjoyment. Exchange vows as your family and friends bear witness in the informal setting of our new conservatory of La Belle Epoque.

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ROMANTIC SETTINGS

Your suite wedding
No two weddings are alike. A collection of Belmond Le Manoir’s most beautiful suites provide an intimate location for the two of you to share your wedding ceremony with your closest well wishers.

FOR THE SUMMER MONTHS AHEAD

Japanese Fugetsu-An Tea House Enter a hushed retreat with its meandering, stepping stone paths and gentle streams to the authentic tea house pavilion where you can exchange vows and contemplate the serenity of the surroundings.

Garden Pergola With the original yellow stoned Dovecote as your backdrop, nestled in Belmond Le Manoir’s magnificent grounds, the Garden Pergola is secluded and romantic for your intimate gathering.