

R A Y M O N D B L A N C











Raymond Blanc The creation of a Modern Classic



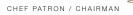
"You may accuse me of being a micro-idiot but, as we all know, the devil is in the detail. For me, excellence is the accumulation of seemingly inconsequential, minor and weightless details. Yet, if you gather them together lovingly and patiently, alongside your team's intelligence – it is possible to create weight and density.

... For a fleeting second, one may feel that one has touched excellence."









RAYMOND BLANC O.B.E.



a year-round welcome CÉLÉDIATIONS de toutes les saisons



LITTLE THINGS MEAN A LOT – A SUMMER'S



"LES ARTICHAUTS" – LLOYD LE BLANC'S SCULPTURE WAS A YEAR IN THE MAKING



AUTUMNAL LIGHT AND A WARMING FIRE





from garden to plate

l'art de vivre du manoir du jardin à l'assiette

"Even as a child I understood – from my work in the garden to the taste of the food my mother prepared – that life is rooted in the changing seasons. My vision of Le Manoir is based on this, a place of joy, in sustainable harmony with its surroundings, and complete deliciousness."

THE BEST FOOD EXPERIENCE REQUIRES CAREFUL SEED SELECTION. THE VARIETY IS CRUCIAL - AND IT'S ALL ORGANIC



"TIMPERLEY EARLY" RHUBARB



"MUSCAT DE PROVENCE" PUMPKIN



AST INDIAN" LEMON GRASS



GLOBE ARTICHOKE "CYNARA SCOLYMUS











SLICKLING PIG. OWN BOASTING JUICES



ORGANIC SCOTTISH SALMON CONFIT HORSERADISH SALICE



OUR TAKE ON TIRAMISU

the art of cookery I'art de vivre du manoir de la cuisine à la salle à manger

Light, classic, robust or rustic, Raymond Blanc's cuisine is suffused with the culture of creativity. The kitchen is Le Manoir's workshop and engine room



CROUSTADE OF RUSSET APPLE



LE MANOIR'S GARDEN
ASPARAGUS WITH GULL'S EGG



BISQUIT AU CHOCOLAT VALRHÔNA ARAGUANI





three dining rooms, three moods. one experience

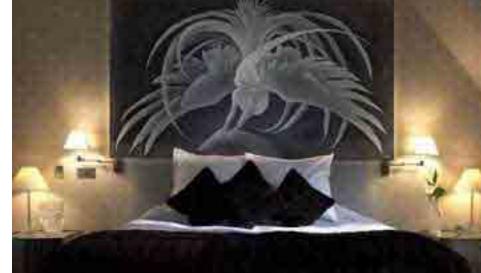














"Là, tout n'est qu'ordre et beauté, luxe, calme et volupté. Des meubles luisants, polis par les ans, décoreraient notre chambre"

"Here there is only order and beauty, luxury, calm and delight. Shimmering furnishings, polished by the years, adorn our room"

> Charles Baudelaire, L'invitation au voyage



LALIQUE









dormez bien Confort, et





EACH OF OUR ROOMS IS A UNIQUE
JOURNEY. WHILST I WAS IN THAILAND,
A TERRACED MOUNTAIN RISING UP
ABOVE THE PADDY FIELDS BECAME
THE INSPIRATION FOR THE EXOTIC
LEMONGRASS SUITE. A BEAUTIFUL ROOM
WAS BORN.



CITRONELLE BOTTICELLI'S BATHROOM





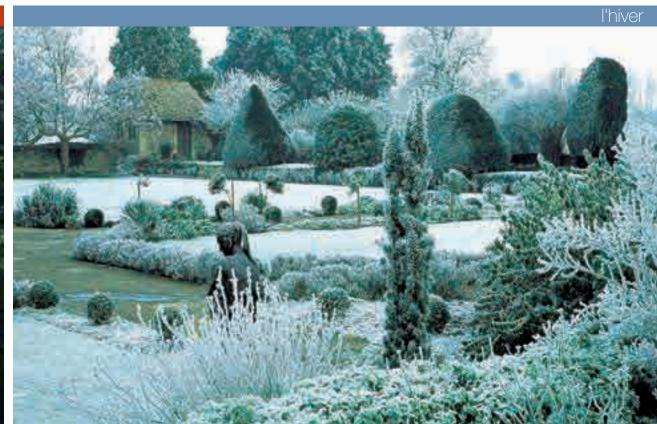


....les quat'saisons du



Manoir, toujours la beauté.....









WE WELCOME OUR GUESTS 320 DAYS A YEAR. THE SCHOOL IS OPEN TO EVERYONE WHO WANTS TO DISCOVER COOKING AND THE CELEBRATION OF IT

Raymond Blanc

Learn Maman Blanc's style of cooking at the only school in the world with fully qualified chef/nutritionists.



RAYMOND BLANC HAS ALWAYS BEEN A PIONEER OF ETHICAL FOOD PRODUCTION AND HAS WORKED WITH THE SOIL ASSOCIATION FOR 23 YEARS, SHARING THEIR ETHICAL, SUSTAINABLE AND SEASONAL VALUES....THE VERY SAME VALUES THAT HE WAS TAUGHT FROM CHILDHOOD.







COOKING, EATING TOGETHER. A PERFECT MOMENT; AS IT SHOULD BE



REDISCOVER THE SIMPLE CREATIVE ACT AND THE JOY OF COOKING













MAMAN BLANG.....SEASONALITY.....JOY.....CREATIVITY.....PRODUCE.....SIMPLICITY.....CELEBRATION.....VARIETY.....AUTHENTICITY.....REGIONALITY.....QUALITY.....NUTRITIC



SALAD OF CORNISH CRAB, CURRY AND MANGO



ROD-CAUGHT WILD CORNISH SEA
BASS AND SCOTTISH LANGOUSTINE



LE MANOIR'S GARDEN STRAWBERRY CRUMBLE









private dining

Savour Le Manoir's hospitality and Michelin starred cuisine in the intimacy of your own private dining room; step outside into the 16th Century private walled garden – enjoy a drink on the terrace and croquet on the lawn.







corporate and business entertaining in

la belle époque

Some of the most prestigious international companies choose Le Manoir as the venue to hold their Board Meetings and celebrate their business successes.









Le Manoir – host to diversity Le S fêtes des Quat'Saisons

What we share and what makes us interestingly different is a combination of the pleasures of the table and the pleasures of the mind. Le Manoir has its year-round programme of carol services, concerts, wine events, festivals and exhibitions – alongside our own collection of artworks. Culture is omnipresent within the food, painting, sculpture and art.

PLEASE ASK FOR OUR CALENDAR OF EVENTS FOR FURTHER INFORMATION ON FORTHCOMING EVENTS AT LE MANOIR





a promenade around Le Manoir le plan du Manoir.....



findus où est le Manoir?

SET IN THE LUSH THAMES VALLEY COUNTRYSIDE NOT FAR FROM THE COTSWOLDS, ONLY 8 MILES S.E. OF OXFORD'S DREAMING SPIRES. LE MANOIR IS JUST 60 MINUTES FROM LONDON AND 45 MINUTES FROM HEATHROW AIRPORT.







what's nearby au près de.....

10 years ago, RB created a small group of rustic restaurants — Brasserie Blanc offers Maman Blanc's cuisine at affordable prices in a delightful bistro venue in Oxford. Bon Appetit! Oxford spires (8 miles).



some of my favourites mes endroits préférées.....



HOTEL CIPRIANI, VENICESIMPLY A LEGEND WHICH, WITH SAN MARCO, IS ONE OF THE GREATEST LANDMARKS IN VENICE.



Blenheim Palace (12 miles), Britain's only non-Royal palace, birthplace of Winston Churchill, home to the dukes of Marlborough; and Waddesdon Manor. A palatial Rothschild country house





REID'S PALACE, MADEIRA.....A GRAND AND BEAUTIFUL HOTEL IN THE MOST
MAGNIFICENT BAY OF FUNCHAL - AND CHILDREN ARE ALWAYS WELCOME.



Waterperry Gardens (2 miles) also has horticultural classes; and the Swan at Tetsworth, a pub/antiques centre





HÔTEL DE LA CITÉ, CARCASSONNE.....THE HOTEL STANDS RIGHT AT THE TOP OF THE MAJESTIC CITY OF CARCASSONNE, WITH A MICHELIN STAR RESTAURANT TO COMPLEMENT IT.



BICESTER VILLAGE, A GIANT SHOPPING COMPLEX OF THE WORLD'S BEST BRAND-NAME FACTORY OUTLETS





HOTEL LE CLUB DE CAVALIÈRE, RELAIS AND CHÂTEAUX, MY FAVOURITE HOLIDAY DESTINATION IN FRANCE.







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