

LE FESTIVAL aux Quat'saisons 2008

IN ASSOCIATION WITH

 **Kleinwort Benson**



Thursday 2nd October
Natasha Marsh



Friday 3rd October
Nicola Benedetti



Saturday 4th October
Jacqui Dankworth

1720
Ruinart
CHAMPAGNE
PLUS D'EXCELLENCE NATURE
DE FRANCE



*Traditions
&
Qualité*

le **manoir**
AUX QUAT'SAISONS

le festival aux Quat'saisons 2008

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THE
PERFORMANCES

THURSDAY 2ND OCTOBER 2008

Natasha Marsh

"Natasha Marsh confirms her star potential... a Felicity Lott in the making"
(The Sunday Times)

FRIDAY 3RD OCTOBER 2008

Nicola Benedetti

"Benedetti has the gift of communication in spades; an ability to make the music seem larger than life by sheer eagerness of musical personality" (The Independent)

SATURDAY 4TH OCTOBER 2008

Jacqui Dankworth

"The most flexible and expressive voice of her generation..." (The Observer)

THE PROGRAMME
FOR EACH EVENING

7.00PM

Reception with Ruinart Champagne and canapés at Le Manoir


7.40PM

Torchlit walk to neighbouring St. Mary's Church for the evening's concert performance

9.15PM

Return to Le Manoir for a celebration dinner, created by Raymond Blanc and Gary Jones for the occasion, with selected wines from the extensive cellar



 Kleinwort Benson

Welcome to Le Festival aux Quat' Saisons.....



I wish you the warmest welcome to Le Manoir and to Le Festival aux Quat'Saisons. For many years I have had the pleasure of introducing some of the most celebrated international artists. I am delighted that you are sharing this wonderful experience with me.

For 2008, each of our performers combine their remarkable talent with elegance and grace. In association with Kleinwort Benson, I am thrilled to introduce you to the critically acclaimed opera singer Natasha Marsh, the captivating violinist Nicola Benedetti and for a second year, inspirational jazz singer Jacqui Dankworth.

Having played in many of the world's greatest concert halls and arenas, I am honoured that they will perform for us in the intimate setting of our neighbouring 12th Century St. Mary's Church. For such a prestigious occasion, you will be welcomed with a Ruinart Champagne reception and served with the most delicate canapés. After the concerts, I have created a wonderful dinner for you to enjoy with selected wines to savour.

Let us enjoy it together.

Raymond Blanc

RAYMOND BLANC O.B.E.

THURSDAY 2ND OCTOBER

Natasha Marsh

Natasha's début album "Amour" topped the classical charts in its first week of release.



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Natasha glides seamlessly from recording artist to the enchanting opera houses around the world. She made her acclaimed début in her early twenties with Grange Park Opera, singing Jacqueline in Fortunio by André Messager. She then returned to sing the role of the Governess in Britten's "The Turn of the Screw". Natasha's beautiful début album "Amour" puts her firmly on the map as a celebrated international artist. Most recently she has mesmerized audiences all over the country with special guest appearances with Russell Watson, G4 and Il Divo.

Natasha's programme tonight will include

AN EVENING OF OPERA INCLUDING PIECES FROM HER DÉBUT ALBUM "AMOUR".

menu for 2 october

Soupe de potirons, parfumé au Kirsch, noisettes grillées
Roasted pumpkin soup, toasted hazelnuts and kirsch

Terrine de jarret de porc et foie gras, chutney de raisins et de câpres; vinaigrette de persil

Terrine of ham hock and duck liver, raisin and caper chutney and parsley vinaigrette

MÉNÉTOU-SALON « MOROGUES » 2005

DOMAINE HENRI PELLÉ

Rouget de roche, fricassée de calamars et brandade de morue, jus de bouillabaisse

Pan-seared red mullet fillet, salted cod brandade, baby squid; bouillabaisse jus

VIIGNIER SAINTE FLEUR 2006

DOMAINE DE TRIENNES, PROVENCE

Filet de bœuf Aberdeen Angus aux échalotes; essence de vin rouge

Roasted fillet of Aberdeen Angus beef; braised shallots, curly kale; red wine essence

CAHORS LE PRESTIGE 2004

CHÂTEAU DU CÈDRE, DOMAINE VERHAEGHE

Charlotte aux poires William caramélisées, glace à la cannelle

Caramelised William pear baked in a thin brioche; Thai cinnamon ice-cream

SYDRE ARGELETTE 2005

ERIC BORDELET, NORMANDIE, FRANCE

Café "Pur Arabica", petits fours et chocolats du Manoir

*Monsieur Blanc, Gary Jones et leur équipe vous souhaitent
"Bon Appétit"*

FRIDAY 3RD OCTOBER

Nicola Benedetti

Brit winner at the 2008
Brit Awards for "Young
Classical Performer of
the Year"



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Named BBC's Young Musician of the Year in 2004, violinist Nicola Benedetti has captivated audiences and critics with her performances, leading The Independent to say of her "Benedetti has the gift of communication in spades; an ability to make music seem larger than life by sheer eagerness of musical personality." This year her performances include appearances with the London Philharmonic, BBC Philharmonic, Tonhalle and Vienna Tonkünstler Orchestras. She received a 2008 Brit Award for Young British Classical Performer.

Nicola's programme tonight will include

TCHAIKOVSKY - TRIO IN A MINOR, OP. 50. SHE WILL BE ACCOMPANIED BY ALEXEI GRNYUK, PIANO AND LEONARD ELSCHENBROICH, CELLO.

menu for 3 october

Soupe de pommes de terre "Mayan gold" et truffe
blanche d'Alba

Mayan gold potato and white Alba truffle soup

Salade de pigeonneau d'Anjou, petites betteraves;
sauce au raifort

Salad of Anjou pigeon, tender baby beetroots; horseradish

MA MAISON PINOT NOIR 2006

MARTINBOROUGH, NEW ZEALAND

Filet de flétan et risotto de coques et citron confit

Grilled Icelandic halibut, risotto of clams; preserved lemon

SAINT JOSEPH LIEU DIT 2003

GUIGAL

Suprême de canard rôti, sauce au thé de jasmin et raisins
secs; purée d'oignons

**Roasted Gressingham duck breast, confit of yuzu fruit;
jasmine tea and raisin sauce, onion purée**

DOMAINE RICHAUME TRADITION 2005

PROVENCE

Dessert sur le thème de la pomme

A theme on one flavour: Apple

JURANÇON UROULAT 2005

DOMAINE CHARLES HOURS

Café "Pur Arabica", petits fours et chocolats du Manoir

*Monsieur Blanc, Gary Jones et leur équipe vous souhaitent
"Bon Appétit"*

SATURDAY 4TH OCTOBER

Jacqui Dankworth

"There are very few singers that can sound so good on record and even better when you see them live on stage, Jacqui Dankworth is one of the few who sounds fantastic all the time!" MICHAEL PARKINSON



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It is no surprise that Jacqui Dankworth, the undisputed "Princess Of Jazz", is known as one of the finest singers of her generation. Daughter of Dame Cleo Laine and Sir John Dankworth, Jacqui's musical pedigree is in no doubt. However, it was several years before Jacqui was persuaded to take up the microphone. With two award winning albums behind her, Jacqui is now touring the U.K. with material from a new record, a group of the finest British musicians and a show not to be missed. Her live concert draws on all kinds of influences including Jazz, Soul, Folk and Blues.

Jacqui's programme tonight will include

A MIX OF JAZZ STANDARDS AND A REPERTOIRE COMPOSED BY JACQUI DANKWORTH AND OTHER CONTEMPORARY COMPOSERS.

JACQUI'S BAND MEMBERS:

PIANO / KEYBOARD : MALCOLM EDMONSTONE

GUITAR: CHRIS ALLARD

BASS: ALEC DANKWORTH

DRUMS: ANDREW BAIN

menu for 4 october

Soupe de topinambours et truffe noire du Périgord
Jerusalem artichoke and Périgord truffle soup

Confit de foie gras, purée de coings, gelée de vinaigre balsamique
Confit of duck liver, quince purée, aged balsamic vinegar jelly
PINOT GRIS LES PRINCES ABBÉS 2005
DOMAINE SCHLUMBERGER, ALSACE, FRANCE

Saint-Jacques à la "Plancha"; panse de porc croustillante, boudin noir
Plancha-seared Orkney scallop, braised pig's belly; black pudding
VOUVRAY SEC
LE CLOS NAUDIN, DOMAINE FOREAU, LOIRE, FRANCE

Pièce d'agneau de lait rôtie, légumes de saison
Pot-roasted rump of west country lamb; winter root vegetables
CHOREY-LES BEAUNE 2005
DOMAINE MAILLARD, BOURGOGNE, FRANCE

Mousse légère au chocolat "Araguani", caramel citronné au gingembre; glace aux grains de café
Light "Araguani" chocolate mousse, ginger and lemon butterscotch sauce; coffee bean ice-cream
MOSCATO D'ASTI "MONCUCCO" 2005
FONTANAFREDDA, PIEMONTE, ITALY

Café "Pur Arabica", petits fours et chocolats du Manoir

*Monsieur Blanc, Gary Jones et leur équipe vous souhaitent
"Bon Appétit"*

History of Le Festival aux Quat' Saisons

Le Manoir aux Quat' Saisons is the fulfilment of Raymond Blanc's personal vision – to create a hotel and restaurant in harmony, where guests will find perfection in food, comfort, service and welcome. Le Manoir is a house that loves to celebrate and for over fifteen years, Le Festival aux Quat' Saisons has welcomed many of the most established artists from the world of opera, classical music and jazz. Past performers have included Rick Wakeman, Courtney Pine and Alfie Boe, Bryn Terfel and Rebecca Evans, Cleo Laine and John Dankworth, Julian Lloyd Webber, Inessa Galente, Montserrat Caballé and Lesley Garrett, Tasmin Little, Jacques Loussier Trio and Melvyn Tan.



Tickets

Tickets for Le Festival aux Quat' Saisons include a Ruinart Champagne reception upon arrival, the evening's concert performance at St. Mary's Church, followed by a four course celebration dinner at Le Manoir, with accompanying wines. All reservations are taken on a strictly first come first served basis.

Dress is black tie and you will be seated at tables with fellow guests in either the Milton Room or the restaurant.

THURSDAY 2 OCTOBER £200 PER PERSON **FRIDAY 3 OCTOBER £235 PER PERSON** **SATURDAY 4TH OCTOBER £235 PER PERSON**

Overnight accommodation

For those guests wishing to stay overnight, Le Manoir has a choice of thirty two elegant bedrooms offering the highest standard of comfort and luxury, each with their own spark of individuality.

For further details and reservations, please telephone us on 01844 277 200 or e-mail private.dining@blanc.co.uk

All menus, wines and vintages are subject to change without prior notice.

Directions

From Oxford, the South and the West

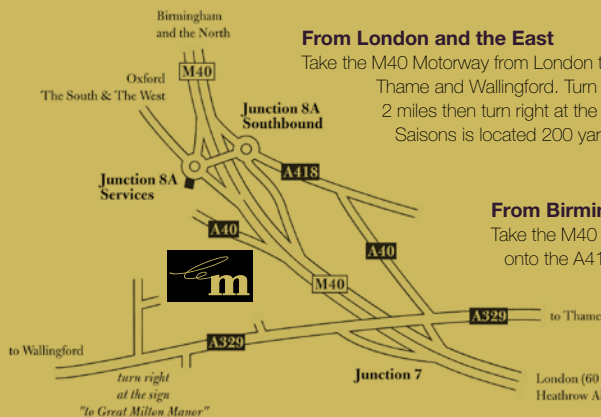
Take the A40 from Oxford towards London. 3 miles after the Headington roundabout take the exit signposted Thame. Cross over the M40 at Junction 8 and follow the directions from Birmingham and the North.

From London and the East

Take the M40 Motorway from London towards Oxford. Leave the Motorway at Junction 7 signposted Thame and Wallingford. Turn left at the Junction onto the A329. Continue on the A329 for 2 miles then turn right at the sign for Le Manoir aux Quat' Saisons. Le Manoir aux Quat' Saisons is located 200 yards on the right.

From Birmingham and the North

Take the M40 south towards London. Leave the Motorway at Junction 8 onto the A418 towards Aylesbury and Thame. After 1/4 of a mile turn right towards Wallingford. At the 'T' Junction after the Three Pigeons Lasscos turn right onto the A329. Follow the A329 for 2 miles then turn right at the sign for Le Manoir aux Quat' Saisons. Le Manoir aux Quat' Saisons is located 200 yards on the right.



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PROUD TO BE ASSOCIATED WITH THE PRESTIGIOUS LE FESTIVAL AUX QUAT' SAISONS 2008

1729
Ruinart
FRANCAISES REIMS


**ELIAS &
CHATEAUX**

*Traditions
&
Qualité*