



noël ET LE réveillon  
at Le Manoir aux Quat'Saisons





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In France, Christmas is celebrated both as a religious festival and a family feast. I cherish warm childhood memories of wholesome family Christmases back at home. Now, having (almost) grown up at Le Manoir, I have shared this magical time with many friends, and am continually thrilled at the wonderful opportunity to give so much pleasure at Christmas.

With roaring open fires and seasonal greenery from the garden, a joyful atmosphere and inspired menus, Le Manoir is a place that captures the very essence of Christmas. My team and I have created a programme of fun activities and cookery courses for those who want to do more than just stay snug and warm this winter.

I cannot promise you a white Christmas but if you love a traditional Christmas season or a musical New Year's Eve, we would love you to spend it with us.

CHEF PATRON / CHAIRMAN

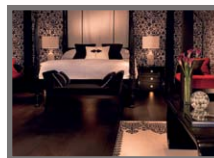
*Raymond Blanc*  
RAYMOND BLANC OBE



## Get your Christmas list ticked off early this year with gifts from Le Manoir

Surprise your friends and family with a wonderful  
'Le Manoir experience'

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 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...

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



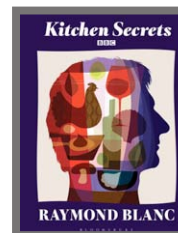
For those who are impossible  
to buy for...

Surprise them with tickets to one of Le Manoir's fabulous 2012 events. Our calendar will be released later this year.



For those who appear to have everything...

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.



And, as a great stocking filler...

Cookery books: Kitchen Secrets, A Taste of My Life, Blanc Christmas, Foolproof French Cookery, Blanc Vite, and more, personally signed by Raymond Blanc.

## Christmas parties and winter weddings in La Belle Époque, Private Dining Room



Throughout the month of December, the private reception area is decorated with Christmas trees and guests are welcomed with a roaring open fire, providing a magical setting for your Christmas festivities. If you have already experienced Le Manoir's restaurant, the quality of food and hospitality in La Belle Époque will not disappoint. Raymond Blanc and Gary Jones have created winter menus and a dedicated restaurant team is provided to look after up to 50 guests.

*For the most memorable festive celebrations our private dining team are available to help you make all the arrangements.*

**For further details and reservations, please telephone 01844 277215 or email [private.dining@blanc.co.uk](mailto:private.dining@blanc.co.uk)**

## Be sure to set a day aside to take part in The Raymond Blanc Cookery School in time for Christmas



Mark Peregrine  
Head Tutor of The Raymond Blanc  
Cookery School

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 £335 per person and preferential accommodation rates are available for course students.*

**For further details and reservations, please telephone 01844 278881 or email [reservations@blanc.co.uk](mailto:reservations@blanc.co.uk)**

## Winter retreats



Treat yourself to a luxurious night of peace and comfort before you get caught up in the Christmas festivities, or a well-earned break once the celebrations are over. Join us for a chance to withdraw from the winter elements and relax in front of an open fire, or wrap up warm and explore the gardens, all the more breathtaking on a frosty morning. Stay in one of Le Manoir's beautifully designed suites or bedrooms and enjoy Raymond Blanc's Menu Découverte dinner. Wake up at your leisure the following morning to an English breakfast.

*Christmas midweek escapes are priced from £770 in a Superior room, per night, based on two guests sharing a room, including nine course dinner and English breakfast, subject to availability.*

**For further details and reservations, please telephone 01844 278881 or email [reservations@blanc.co.uk](mailto:reservations@blanc.co.uk)**

## Festive Dining at Le Manoir for our non-residential guests



If you are not staying with us this Christmas, why not join us for a celebratory Christmas lunch or dinner at Le Manoir.

- Christmas Eve Dinner £170 per person
- Christmas Day Luncheon £225 per person
- Boxing Day Luncheon £150 per person
- Boxing Day Dinner £170 per person

**For further details and reservations, please telephone 01844 278881 or email [reservations@blanc.co.uk](mailto:reservations@blanc.co.uk)**



## The perfect Le Manoir 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, three or four days during or just after Christmas. Your bedroom will be decorated with its own individually designed 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.

### Christmas Eve

SATURDAY 24TH DECEMBER 2011

For those of you with us on Christmas Eve:

- \* Champagne or tea/coffee and shortbread or mince pies on arrival
- \* A relaxing beauty treatment in your room for one guest
- \* Take part in a cookery demonstration in The Raymond Blanc Cookery School accompanied by a festive cocktail
- \* Pre-dinner aperitifs accompanied by The Shulman's Duo musicians
- \* Celebration Christmas Eve dinner
- \* Midnight Mass at St Mary's Church, Great Milton

#### CHRISTMAS EVE DINNER MENU

SOUPE À L'OIGNON  
*French onion soup*

FOIE DE CANARD, ANANAS, BACON FUMÉ  
*Duck liver, Victoria pineapple, smoked bacon*

OEUF AUX TRUFFES  
*Truffled egg*

FILET DE ROUGET POËLÉ, NAGE DE BONITE, LÉGUMES VERTS D'ASIE  
*Fillet of red mullet, bonito broth, Asian greens*

NOISETTE DE CHEVREUIL RÔTIE, COING, MIEL, VANILLE, SAUCE GRAND VENEUR  
*Roasted loin of Herefordshire venison, quince, honey and vanilla, sauce Grand Veneur*

CHARLOTTE AUX POIRES DE SAISON CARAMELISÉES, GLACE À LA CANNELLE ET VANILLE  
*Caramelised seasonal pear baked in a thin brioche, cinnamon and vanilla ice-cream*

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR

*Priced at £170 per person*

### Christmas Day

SUNDAY 25TH DECEMBER 2011

For your Christmas Day at Le Manoir:

- \* French breakfast buffet or cooked breakfast selection
- \* Your morning at leisure – enjoy a leisurely walk in the grounds or entertainments in La Belle Époque to include table football, giant Jenga and Nintendo Wii
- \* Aperitifs and Christmas Day luncheon
- \* Your evening at leisure

#### CHRISTMAS DAY LUNCHEON MENU

CRABE

*Potted Cornish crab*

BALLOTINE DE CAILLE DES DOMBES, POMMES ET HERBES DE SAISON  
*Ballotine of quail, compressed apples, winter leaves*

ASSIETTE "TERRE ET MER"  
*Langoustine, leeks, truffle*

AGNOLOTTI DE COURGE MUSQUÉE ET JAMBON CRU DE JABUGO  
*Butternut squash agnolotti, Jabugo ham*

SORBET AU CHAMPAGNE  
*Champagne sorbet*

DINDE DE NOËL RÔTIE ET SES ACCOMPAGNEMENTS TRADITIONELS  
*Traditional roast turkey, with all the festive trimmings*

OR

CÔTE DE BŒUF, ESSENCE AU VIN ROUGE  
*Slow roasted rib of Wagyu beef, red wine essence*

VACHERIN MONT D'OR, TRUFFES ET MIEL  
*Vacherin Mont d'Or, truffle and honey*

LE "CHRISTMAS PUDDING" DU MANOIR, BEURRE AU COGNAC  
*Le Manoir's Christmas pudding with brandy butter*

OR

SABLÉ BRETON FAÇON "MONT BLANC"  
AU VIEUX RHUM DE LA MARTINIQUE ET FRUITS DE LA PASSION  
*Chestnut Brittany shortbread "Mont Blanc" with old rum from Martinique and passion fruit*

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR

*Priced at £225 per person*





## Le Manoir's 27th Le Réveillon

New Year Celebrations at Le Manoir

Join us for an unforgettable two-night house party to see in 2012. A combination of live music, dancing and, of course, the best food and wine, will welcome in the New Year with true Le Manoir style. A perfect setting for performances by The Shulman's Trio and the Black & Gold Band, with dancing for all into the evening.

### Le Manoir's Le Réveillon two-day New Year's Celebration

Arrive 30th December, depart 1st January 2012

#### 30th December 2011

- \* Arrive at Le Manoir from 3pm onwards with Champagne or tea/coffee and shortbread on arrival
- \* Live jazz music with aperitif
- \* Nine course dinner

#### New Year's Eve – 31st December 2011

- \* French breakfast buffet or cooked breakfast selection
- \* Day at your leisure
- \* Champagne Laurent-Perrier reception
- \* Gala Dinner with accompanying wines in the restaurant
- \* Prior to dinner enjoy live music in the lounge from The Shulman's Trio. During dinner a magician will perform at your table in the restaurant, followed by music from the Black & Gold band to tempt you onto the dance floor
- \* A Highland piper welcomes in the New Year at midnight with a Champagne Laurent-Perrier toast
- \* Dancing until 1am

#### New Year's Day – 1st January 2012

- \* Lavish breakfast brunch served in the restaurant

**From £2160 to £3580 per room, based on two guests sharing.**

### Le Manoir 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.**

**Priced at £325 per person.**

For further details and reservations, please telephone 01844 277484 or email [hannah.ferguson@blanc.co.uk](mailto:hannah.ferguson@blanc.co.uk)

#### GALA DINNER MENU SATURDAY 31ST DECEMBER 2011

SAUMON TIÈDE, RAIFORT ET  
POIREAUX, CAVIAR D'OSCIÈTRE  
*Warm salmon, horseradish  
and leek, Oscietra caviar*

CONFIT DE FOIE DE CANARD,  
POMMES AUX ÉPICES, BRIOCHE  
AU GINGEMBRE  
*Confit of duck liver, spiced apples,  
ginger brioche*

ASSIETTE "TERRE ET MER"  
*Cornish lobster, fennel,  
Périgord truffle*

FILET DE BARBUE BRAISÉ, HUIÏRE  
ET NOIX DE SAINT-JACQUES;  
CONCOMBRE ET WASABI  
*Fillet of braised brill, oyster and  
scallop, wasabi and cucumber*

CAILLE FARCIE, GRATIN DE NAVETS,  
PAMPLEMOUSSE, SAUCE AU  
PINEAU DES CHARENTES  
*Boned quail, turnip gratin,  
grapefruit, Pineau des  
Charentes sauce*

TWIST SUR LA TARTE CITRON  
*A twist on lemon tart*

LES SAVEURS DE TIRAMISU, SAUCE  
ET CRÈME DE CACAO, GLACE  
ANISÉE AUX GRAINS DE CAFÉ  
*Tiramisu flavours, cocoa sauce,  
coffee bean and anise ice-cream*

CAFÉ PUR ARABICA, PETITS FOURS  
ET CHOCOLATS DU MANOIR

*Priced at £325 per person*



# Christmas Carol Concert Evenings

We look forward to welcoming you to Le Manoir's magical series of Christmas Carol Concerts. It is a wonderful privilege to be joined by many of the country's most respected choirs with guest speakers who will read Christmas verses and introduce each performance.

Each evening combines a feast of musical enchantment with the delights of Raymond Blanc's cuisine and the comfort of Le Manoir at Christmas time.

Laurent-Perrier Champagne will be served in the lounges of Le Manoir before we make our way to the neighbouring candlelit venue of St Mary's Church for the evening's performance. Dinner at Le Manoir will follow, with wines to accompany each course.

*Black tie event.*

To extend your experience, rooms are available from £480 per night. For details and reservations, please telephone 01844 277484

or email [hannah.ferguson@blanc.co.uk](mailto:hannah.ferguson@blanc.co.uk)

Le Manoir reserves the right to amend the festive events at any time, should this be deemed necessary.

Carol Concert Evenings are priced at £225 per person  
LIMITED NON-RESIDENTIAL PLACES AVAILABLE

Your evening's programme:

**7.00PM**  
**ARRIVAL AT LE MANOIR FOR A CHAMPAGNE LAURENT-PERRIER RECEPTION**

**7.40PM**  
**A TORCHLIT WALK TO ST MARY'S CHURCH**

**8.00PM**  
**THE EVENING'S CONCERT PERFORMANCE**

**9.15PM**  
**DINNER AT LE MANOIR WITH ACCOMPANYING WINES**

**11.45PM**  
**CARRIAGES**

## SAMPLE MENU

POTAGE DE POTIRON, TRUFFES DU PERIGORD  
*Iron-Bark pumpkin soup, Perigord truffles*

TERRINE DE JARRET DE PORC ET VOLAILLE, PRUNEAUX D'AGEN, CHUTNEY DE RAISINS ET DE CÂRES  
*Terrine of ham hock, chicken and Agen prunes, caper and raisin chutney*

MAQUEREAU GRILLÉ, MOULI, FEUILLES D'HUÎTRES, VINAIGRETTE AU SOJA  
*Grilled Cornish mackerel, pickled mouli, oyster leaves, honey and soy dressing*

FILET DE BOEUF RÔTI, PURÉE DE POMMES DE TERRE FUMÉES, BALLOTTINE DE QUEUE DE BŒUF, ESSENCE DE VIN ROUGE  
*Roast fillet of beef, smoked mashed potatoes, oxtail ravioli, red wine essence*

TRIO AUX GRANDS CRUS DE CHOCOLAT  
*Three little desserts from Le Manoir on a chocolate theme*

CAFÉ PUR ARABICA, PETITS FOURS ET CHOCOLATS DU MANOIR

## THE CHOIRS

We are delighted to be welcoming back the Schola Cantorum of Oxford, the London Adventist Chorale and the Bulava Chorus this year and, for the first time, the Holst Singers, the Girl Choristers of Winchester Cathedral and Tenebrae.

### MONDAY 5TH DECEMBER **Schola Cantorum of Oxford**

One of the most long-established and widely known chamber choirs in the UK. Founded by the conductor Laszlo Heltay in 1960, as the Collegium Musicum Oxoniense, Schola Cantorum continues to work with many highly respected musicians, including former patrons Sir Michael Tippett and Yehudi Menuhin. As well as frequent appearances on radio and television, the tours have taken them through Mexico, Argentina, Italy, Spain and France.

SPEAKER: RAYMOND BLANC

### TUESDAY 6TH DECEMBER **Holst Singers**

The Holst Singers, one of Britain's foremost choirs, have been described by the BBC as "a leading chorus on the international stage". In addition to their busy concert diary, they frequently broadcast on Classic FM and BBC Radio 3, and regularly record for leading classical labels. With the support of their President, James Bowman, and Musical Director, Stephen Layton, the choir has developed an interest in exploring new and neglected works as well as its core choral repertoire.

SPEAKER: PETER SNOW

### WEDNESDAY 7TH DECEMBER **The Girl Choristers of Winchester Cathedral**

The Girl Choristers of Winchester Cathedral were formed in April 1999. Their regular contribution to the worship is a weekly Sunday service with the Lay Clerks. The Girl Choristers between the ages of 12 and 17 are educated at schools and colleges in the Winchester area and rehearse twice a week at Winchester Cathedral under the direction of Andrew Lumsden, Director of Music, and Simon Bell, Assistant Director of Music.

SPEAKER: SIR TREVOR MACDONALD

### MONDAY 12TH DECEMBER **London Adventist Chorale**

The London Adventist Chorale was formed in 1981, by John Tolman, whose vision was to maximise the potential of young singers from the Seventh-Day Adventist music community. The Chorale's original ethos, still true to the present day, was to take on repertoire, which stretched the musical and vocal capabilities of the singers, with a strong emphasis on vocally driven music. Under the helm of Ken Burton, Principal Conductor, the choir was awarded the prestigious title Sainsbury Choir of the Year 1994-1995, BBC Gospel Choir Of The Year 1996, and BBC Gem Award Winner 2005.

SPEAKER: JAMES NAUGHTIE

### TUESDAY 13TH DECEMBER **The Bulava Chorus**

The Bulava Chorus is the inspiration of International opera singer Pavlo Hunka. Bulava boasts extraordinarily talented singers, some of whom are regular performers in national institutions of music, which include the National Youth Choir of Great Britain and the Scottish National Opera Company. Its repertoire includes the Divine Liturgy of St John Chrysostom by Kyrlo Stetsenko, a masterpiece of 20th century Byzantine chant; a music dramatisation of Lord Byron's epic poem 'Mazepa'; a selection of classical art songs for soloists, created by some of Ukraine's most eminent composers and some of the richest choral gems in Ukraine's heritage.

SPEAKER: GENERAL SIR MIKE JACKSON

### WEDNESDAY 14TH DECEMBER **Tenebrae**

Hailed as "one of the country's most outstanding vocal ensembles" (Evening Standard), Tenebrae has established itself as the chamber choir of choice for critics and audiences in the UK and around the world. Founded and directed by Nigel Short, the group blends the passion of a large cathedral choir with the precision of a chamber ensemble to create a unique and enchanting sound, one which is as dazzlingly effective in medieval chant as it is in contemporary works.

SPEAKER: JOHN SERGEANT





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LE MANOIR AUX QUAT'SAISONS

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