



LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE

LE MANOIR AUX QUAT'SAISONS APPOINTS LUKE SELBY AS EXECUTIVE HEAD CHEF

NOVEMBER 2023 – Le Manoir aux Quat'Saisons, A Belmond Hotel, Oxfordshire celebrates its two Michelin Star status, retained for 39 years, in addition to the Michelin Green Star for the third consecutive year which recognises the restaurant's cutting-edge sustainable practices.

Commenting at the awards, Chef Patron Raymond Blanc was delighted and added “I am truly honoured that we have maintained our two Michelin Stars. I am so lucky to work with a wonderful, creative and reliable team at Le Manoir, in the kitchens and beyond. My Chef Pâtissier Benoit Blin has been with me for over 22 years, and in January we welcomed back Luke Selby as our Executive Head Chef. I regard him as one of the most talented and creative chefs in the UK and he is a natural leader. Together with my team, we will continue to give our guests the most exceptional cuisine rooted in the best seasonal produce.”

Michelin describe Le Manoir as somewhere ‘you cannot help but fall in love with’ and note that the menus are ‘exquisitely balanced; flavours are intense, combinations are sophisticated, and the presentation shows an eye for detail.’

A NEW ERA OF GASTRONOMIC EXCELLENCE

With Raymond Blanc OBE continuing his legacy as Chef Patron and Benoit Blin MCA remaining as Chef Pâtissier, Luke Selby has returned to the kitchens at Le Manoir aux Quat'Saisons for the first time since starting his highly successful career at Le Manoir in 2009. Following on from the success at his own Michelin ranked restaurant, Evelyn's Table, Luke returns to work with his mentor to bring a new



BELMOND



LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE

modernity into the cuisine. Together, Raymond and Luke will redefine Le Manoir's classic dishes with a fresh outlook. Alongside his brothers Theodore and Nathaniel, Luke will create an inspiring, inclusive training ground for young chefs keen to develop their skills in one of the world's most prestigious kitchens.

An incredible reflection of the dedication, passion and commitment from the entire team led by Raymond Blanc, Chef Patron in the kitchens at Le Manoir, two Michelin Stars are awarded when the personality and talent of the chef are evident in their expertly crafted dishes alongside the quality of the ingredients, the harmony of the flavours, the mastery of techniques and the consistency across the entire menu. Since opening in 1984, Le Manoir aux Quat'Saisons has achieved the highest awards and accolades of any restaurant and country house hotel in Great Britain and is regarded as one of the very best in Europe.

Le Manoir is also home to The Raymond Blanc Gardening School and The Raymond Blanc Cookery School, guided by the values of provenance and sustainability, imparting insider tips and expert advice in a relaxed and creative environment. The experiences offered provide guests with an opportunity to learn about Le Manoir's philosophy and techniques, including its commitment to sustainable practices.

The Michelin Green Star is a relatively new category introduced by the Michelin Guide in 2021, aimed at recognizing restaurants that demonstrate outstanding sustainability practices. Le Manoir, has been honoured with the Michelin Green Star award for the third consecutive year in recognition of its cutting-edge sustainable practices. Le Manoir has a strong focus on sustainable practices, including a commitment to sourcing local and seasonal ingredients, reducing food waste, and using renewable energy sources. The restaurant also has an impressive kitchen garden, which supplies many of the fresh vegetables, fruits, and herbs used in its dishes.

The Michelin Green Star award is a significant achievement for Le Manoir and reflects its dedication to environmental sustainability. It highlights the growing importance of sustainable practices in the hospitality industry and the need for luxury hotels to be more mindful of their impact on the environment.

Lunch is available from Thursday to Sunday inclusive and dinner is served daily. Overnight stays cost from £860 this spring. For further information and reservations visit belmond.com or call 01844 278881.

ENDS



BELMOND



LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE

NOTES TO EDITORS

Images of Le Manoir Aux Quat'Saisons, A Belmond Hotel, Oxfordshire can be [downloaded here \(LINK HERE\)](#).

For more information, please contact:

manoir.mqs@belmond.com

01844 278881

or

Lauren O'Neill

belmond@modusbpcm.com

+44 (0) 7425 225017

Please visit the [Belmond Media Hub](#)

ABOUT BELMOND

Belmond has been a pioneer of luxury travel for 46 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to perpetuate the legendary art of travel, taking discerning global travellers on breathtaking journeys. Its portfolio extends across 24 countries with 50 remarkable properties that include the illustrious Venice Simplon-Orient-Express train, remote beach retreats like Cap Juluca in Anguilla, Italian hideaways such as Splendido in Portofino, or unrivalled gateways to world natural wonders such as Hotel das Cataratas inside Brazil's Iguazu National Park. From trains to river barges, safari lodges to hotels, each unique property offers an incomparable experience with its own story to tell. The essence of the Belmond brand is built upon its heritage, craftsmanship and genuine, authentic service. Belmond sees its role as custodians of timeless heritage, dedicated to preserving its assets through sensitive ongoing restoration plans. Belmond is part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton.

[Belmond.com](https://www.belmond.com)

INSTAGRAM: [BELMOND](#) [LE MANOIR AUX QUAT'SAISONS](#)



BELMOND