

LE MANOIR AUX QUAT'SAISONS

A BELMOND HOTEL
OXFORDSHIRE



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BELMOND HOTEL, OXFORDSHIRE
RETAINS TWO MICHELIN STARS FOR
THE 41ST YEAR

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FEBRUARY 2025 – Legendary manor house, Le Manoir aux Quat'Saisons, A Belmond Hotel, Oxfordshire celebrates its recognition of two Michelin Star status in the prestigious Michelin Guide Great Britain & Ireland 2025, revealed tonight during a ceremony at Kelvingrove Art Gallery & Museum in Glasgow.

Since opening in 1984, Le Manoir was first awarded two Michelin stars just months after opening and has held them continuously for over four decades, remaining at the forefront of garden gastronomy, both in the UK and internationally.

Le Manoir's Chef Patron and founder, Raymond Blanc OBE comments,

"Retaining two Michelin stars for 41 years is an incredible achievement and a testament to the passion, dedication, and hard work of my entire team at Le Manoir aux Quat'Saisons, to whom I owe a huge debt of gratitude.

It fills me with immense pride and joy to see our commitment to excellence recognised year after year. This journey has been about more than just the stars; it's about creating unforgettable experiences for our guests and nurturing the talents of the future."

Niall Kingston, General Manager of Le Manoir aux Quat'Saisons reflects on the restaurant's latest achievement, "This recognition is a true testimony to the vision of Le Manoir's Chef Patron and founder, Raymond Blanc OBE's vision, who together with Executive Head Chef, Luke Selby, has led a dedicated and passionate team in the pursuit of excellence, embodied in today's achievement. Earning the two star status, the Green Star for our pioneering commitment to sustainability, alongside the Three Key status achieved last year, reinforces Le Manoir's position as one of the U.K.'s leading hotels."

In 2023, the property welcomed back Luke Selby, a former Le Manoir alumnus, as Executive Head Chef. Together, Raymond and Luke ensure the restaurant, and its country house setting continue to be regarded as one of the finest in Britain. The restaurant's two Michelin stars reflect not only the chef's extraordinary talent but also the impeccable quality of ingredients, harmonious flavours, masterful techniques, and the consistency of excellence across every dish.

Le Manoir is also home to The Raymond Blanc Gardening School (courses from £110 per person for a half day class) and The Raymond Blanc Cookery School (courses from £210 per person for a half day class), where sustainability and provenance are at the heart of the learning experience. These schools offer guests the chance to explore the restaurant's philosophy and techniques while gaining insider knowledge in a creative and relaxed setting. The focus on sustainable practices is evident throughout, reflecting the ethos that drives the entire establishment.

Luxury overnight accommodation at Le Manoir aux Quat'Saisons starts from £930 per night based on double occupancy on a bed and breakfast rate. For day visitors, lunch is served from Thursday to Sunday inclusive and dinner is served daily. Guests are encouraged to arrive early and take time to discover the 11 gardens within Le Manoir's 27-acre grounds.

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ENDS



NOTES FOR EDITORS

Pictures of Le Manoir aux Quat'Saisons, are available at the following link: [Image Library](#)

For more information, please contact:

Kate Alexander, ModusBPCM

kate@modusbpcm.com

ABOUT LE MANOIR AUX QUAT'SAISONS, A BELMOND HOTEL, OXFORDSHIRE

Le Manoir aux Quat'Saisons, A Belmond Hotel, Oxfordshire is Britain's original garden to table destination, nestled in the tranquil English countryside, with swift connections to both Oxford and central London. With Raymond Blanc OBE as Chef Patron and Executive Head Chef Luke Selby leading the brigade, the legendary restaurant has retained two Michelin-stars for every consecutive year since its opening in 1984, in addition to as achieving Green Star status in 2023 for a proven commitment to sustainability. Famously an institution in culinary excellence and nurturing grass roots talent, over 30 chefs have gone on to achieve their own Michelin stars. Guests can enjoy discovering the 11 unique gardens – including the Japanese tea garden, fruit orchards, the renowned organic potager vegetable and herb garden which supplies the restaurant with the freshest premium ingredients. Practical courses are also on offer, for every skill level at The Raymond Blanc Cookery School and The Raymond Blanc Gardening School, all lovingly curated and inspired by the seasons. With 32 rooms and suites - each with a distinct character and interior design theme, and many with their own private terrace gardens, guests can experience joie de vivre in a quintessentially English setting.

Follow Le Manoir aux Quat'Saisons: [Instagram](#)

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ABOUT BELMOND

Belmond was born from a passion for connecting discerning travellers with the world's most remarkable properties, locations and journeys. From hotels and trains to river cruises and safaris, Belmond curates incomparable experiences and crafts unforgettable stories. With a legacy spanning over 45 years, since the acquisition of Hotel Cipriani in Venice in 1976, Belmond has grown into a global collection of 44 properties spread across 25 countries and territories. Exceptional destinations connected by legendary journeys are the very soul of Belmond, where the path that brings you to a place is as important as the destination itself. A pioneer of slow travel, Belmond has been operating the Venice Simplon-Orient-Express since 1982. The group later expanded to include pristine beach resorts, such as Maroma on the Riviera Maya, historic hideaways such as Villa San Michele in the Florentine foothills, urbane icons, such as Copacabana Palace in Rio de Janeiro, and gateways to UNESCO world heritage sites, such as Hotel das Cataratas in Brazil's Iguassu National Park. As proud custodians of storied properties, Belmond is committed to building on the past to create a new legacy: the heritage of the future. Working with communities and local talents, together with the world's most respected chefs, designers and artists, Belmond continues its purpose of perpetuating the legendary art of travel. Since 2019, Belmond has been part of the world's leading luxury group, LVMH (Moët Hennessy Louis Vuitton).

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