

# HOT NEWS FROM LE MANOIR AUX QUAT'SAISONS, A BELMOND HOTEL, OXFORDSHIRE

New for 2025, Le Manoir Le Manoir aux Quat'Saisons, A Belmond Hotel, Oxfordshire has introduced a series of experiences including a *Grow, Cook, Eat Course* – bringing the best of The Raymond Blanc Cookery School and The Raymond Blanc Gardening School together; a *Hive to Plate* Course with the property's resident beekeeper; Spring Wreath making workshops using seasonal blooms from Le Manoir's gardens; an Easter weekend experience and a sleep-enhancing Dream Escapes Package.



Le Manoir is Britain's original garden to table destination, proudly celebrating 41 years of two Michelin Stars in 2025, as well Green Star status with Raymond Blanc OBE as Chef Patron and Executive Head Chef Luke Selby leading the brigade.

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# 1.

## Give The Gift of Sleep this Mother's Day

This Mother's Day, give the **gift of rest and relaxation** at Le Manoir aux Quat'Saisons. Designed to help unwind for the ultimate night's rest, the new ***Dream Escapes package*** has been curated to provide sleep-enhancing methodologies. After a slow afternoon of exploring the properties gardens and indulging in a three course Michelin Star A La Carte dinner, guests can retire to their suite where they'll find a sleep wellness set including a silk eye mask, gratitude journal and a 'Learn How to Breathe' Guidebook to help mothers fall into a deep slumber. A sleep-enhancing turndown service includes a Sweet Dreams tray with lavender bath salts and essential oils along with a sleep enhancing tea.

*Dream Escape Package starts from £1,395 based on two adults sharing a Deluxe room for one night including breakfast and dinner.*



# 2.

## Indulge in Michelin Starred Lunches

Treat your palate and soul to a harmony of flavours, techniques and organic ingredients with Chef Raymond Blanc OBE at the **only country house hotel to have retained two Michelin stars for over four decades**. In April, *Lunch With Raymond* and enjoy a culinary journey that begins with a warm welcome accompanied by a glass of chilled champagne and canapes. A five-course lunch with sommelier select wines follows, featuring vegetables harvested from Le Manoir's 11 gardens. **In July, Blanc joins forces with Chef Yannick Alléno** for an all stars *Four-Hands lunch*. The two Michelin-starred Chefs come together to combine their love of **French cuisine** with their globally recognised mastery of techniques.

*Lunch with Raymond takes place Wednesday 2nd April from 11:30 - 15:00, £325pp*

*The Four Hands Lunch takes place Wednesday 9th July, tickets to be released soon.*



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### 3.

#### **Get Creative at The Raymond Blanc Cookery School**

Create extraordinary and imaginative dishes this year at a selection of new courses at **The Raymond Blanc Cookery School – the first of its kind in the UK to be run by a Michelin-starred kitchen.** New for 2025, Le Manoir introduces **Chef's Sauces** where guests can craft restaurant-quality sauces using professional techniques and methods. *Grow, Cook, Eat* is a collaboration between Raymond Blanc's Cookery and Garden Schools, where budding chefs can explore the versatility of seasonal vegetables. Enthusiasts will **learn the secrets** of growing their own produce, how to sow and harvest seeds at home, concluding with the creation of mouthwatering dishes, each with homegrown vegetables at their core.

*Courses range from half-day and full-day courses.*

*Prices vary depending on course.*



### 4.

#### **Your Perfect Easter Getaway: Easter in Oxfordshire Package**

Escape to the serene beauty of rural Oxfordshire this Easter with a two-night break ideal for the whole family. On Easter Sunday, guests of all ages can embark on an **Easter Egg hunt** throughout Le Manoir's gardens before enjoying 2 Michelin starred dining. Fill the afternoon with a selection of **Spring themed events** including flower pressing with the resident artist, witness birds of prey take flight from Le Manoir's Avery or join the Chefs in the kitchen for a seasonal cookery demonstration, focusing on the **fresh flavours of Spring.**

*Prices start from £3,405 based on two adults sharing a Deluxe room for two nights between 17<sup>th</sup> April & Monday 21<sup>st</sup> April.*



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## 5.

### Get Tastefully Floral

Join the team at Le Manoir for flower focused masterclasses this Spring. Taking place Easter Monday is a spring wreath-making workshop inviting guests to **unleash creativity** with fellow floral enthusiasts to create unique Easter-themed wreaths, budding with seasonal flowers. Alternatively, guests can opt for the *Going Tastefully Floral For Spring* experience where they can learn the art of flower arrangement, followed by a floral macaron-making demonstration, and ending the day with a champagne afternoon tea.

*Spring Wreath Making is available on Monday 21<sup>st</sup> April, £135pp*

*Going Tastefully Floral For Spring is available on 9<sup>th</sup> May, £275pp*



## 6.

### Unearth New Skills at The Raymond Blanc Gardening School

Join Le Manoir's resident beekeeper, Steve Barrett, to explore the world of bees and beekeeping with a new Hive to Plate Course. Taking place in the property's Botanic Glasshouse, Steve shares his 50 years of experience to guide guests in **safely finding the queen bee**, a honey tasting experience, working lunch and a demonstration of **honey-inspired dishes** from the cookery school team. Also new for 2025 is a half day **'The Lost Orchard'** course introducing guests to the heritage orchard, home to **over 220 varieties of fruit** and how to propagate using the 'Whip & Tongue' method with the property's orchard gardener.

*The Hive to Plate course is available on 25th April & 23<sup>rd</sup> May, £395pp*

*The Lost Orchard is available on 28<sup>th</sup> July, £285pp*



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## NOTES TO EDITORS

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### 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](#)

### 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 45 properties spread across 26 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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