

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

## 1.

**Michelin Starred Four Hands Lunch | 8th July 2025**

In July, Chef Raymond Blanc will join forces with Chef Yannick Alléno for an exclusive Four Hands Lunch. The two Michelin-starred Chefs will come together, combining their deep respect for French culinary heritage with their world-renowned mastery of techniques for a **one-off dining experience**. An unforgettable epicurean experience, the two legends of the culinary scene unite over a passion for terroir, ingredients and technique.

Sample menu includes tomato essence; red mullet served with chorizo butter, chermoula sauce, clams, and parsley; and a decadent Salted Caramel Ganache with yellow wine ice cream, mushroom extraction, and honey.

**HOW:** [IMAGES](#) | [WEBSITE](#) | £395 per person.



## 2.

**Legendary Summer Garden Party | 13th July 2025**

Join Chef Raymond Blanc at this year's Summer Garden Party as he returns to his French roots to **celebrate Bastille Day in Provençal style**. Guests are invited to a showcase of local artists, producers and craftsmen for an afternoon of vibrant alfresco celebrations. Enjoy the spirit of Le Manoir as its gardens come alive with live music, deliciously curated seasonal dishes from the Michelin starred kitchens and The Raymond Blanc Cookery School, entertainment and local creativity.

For an extra slice of indulgence, guests can combine an overnight stay with the Summer Garden Party and enjoy a leisurely morning with a breakfast experience included.

**HOW:** [IMAGES](#) | [WEBSITE](#) | £385 per person, rooms from £710 per room.



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### 3.

#### Garden to Glass Cocktails

Elevating its position as Britain's original garden to table destination, this summer Le Manoir welcomes an innovative selection of cocktails inspired by **homegrown botanicals** in the property's 11 gardens. **New cocktails** include **'Ambre'** mango-lemon verbena that combines one of the most abundant herbs in the garden, lemon verbena with mango, for a refreshing tippie. Inspired by Raymond Blanc's childhood is the **'Rouge'** raspberry and tomato cocktail that pairs tequila with tomato and raspberry for a refreshingly savoury twist on summer sipping, while **'Corail'** peach-chilli cocktail fuses one of the garden's most gentle fruits with one of the most fiery vegetables.

**HOW:** [IMAGES](#) | [WEBSITE](#) | £99 per person, including two cocktails and a selection of small dishes such as summer vegetable arancini, tuna tacos, and mini wagyu burgers.



### 4.

#### Nourish in Nature Family Escape

Discover the restorative power of nature in Oxfordshire during the summer holidays. Families can enjoy a two-night stay to switch off, with a morning yoga session in the serene surroundings of the heritage orchard. Those with green fingers can get involved with a **hands-on seeding and planting workshop** to learn new skills or for the ultimate relaxation, create lavender bath salts in an immersive workshop. A Harris' Hawk handling session with the properties' **birds of prey expert** is also included alongside plenty of time to discover the tranquility of the **Japanese Tea Garden** or explore the botanic herb gardens. As the evening draws in, a three-course dinner is included for adults, while children dine complimentary.

**HOW:** [IMAGES](#) | [WEBSITE](#) | From £1,460



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## 5.

### New Dining Experiences

Celebrating 41 years of two Michelin star status, Le Manoir translates the summer months through a series of new dining experiences. A **new three-course summer lunch** menu offers guests a taste of fresh flavours with dishes including confit aged salmon with a yoghurt & elderflower granita, assiette of herdwick lamb with asparagus & wild garlic. For vegetarians, there's a garden beetroot terrine & horseradish sorbet or a risotto of garden vegetables & spring herbs. Those that prefer alfresco dining can enjoy a **Veuve Clicquot Picnic** experience and make the most of the balmy summer weather and peaceful gardens. Le Manoir picnics include a bottle of Veuve Clicquot Champagne, complemented with charcuterie, freshly baked scones with clotted cream and homemade strawberry preserve as well as fresh fruit, sandwiches, macaroons, olives and almonds.

HOW: [IMAGES](#) | [WEBSITE](#) | From £150 per person.

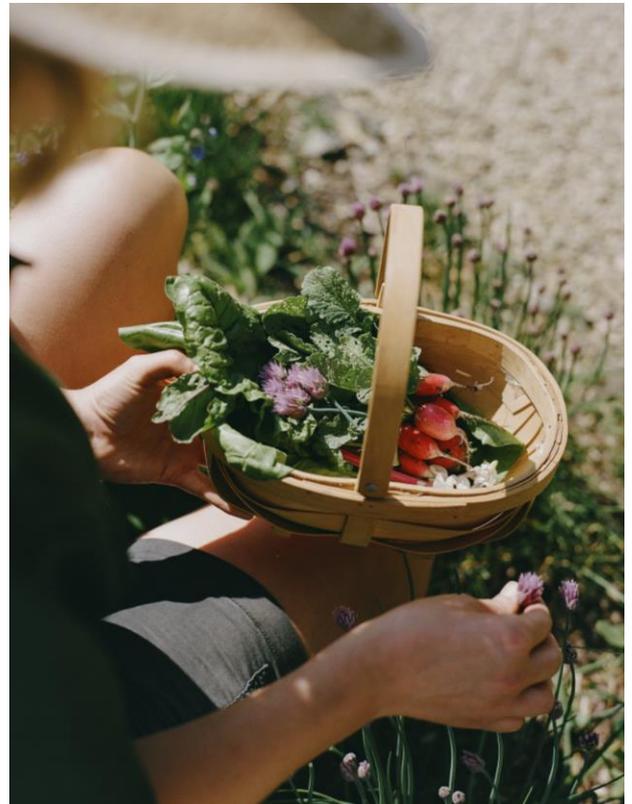


## 6.

### Let Botanical Skills Blossom with New Half Day Courses

During August, keen gardeners and passionate allotmenters can **learn the secrets** of Le Manoir's own world-class gardeners with new half day courses at The Raymond Blanc Gardening School. Based in heart of Le Manoir's heritage garden for the morning or afternoon, guests can embark on an interactive session to take home advice, ideas and inspiration. Choose from a range of some of the school's most sought-after courses including The Art of Propagation, How to Grow Your Own Herbs, Summer Fruit Pruning and Soil to Plate.

HOW: [IMAGES](#) | [WEBSITE](#) | £99 per person.



# 7.

**Visit 'The King's Rose', first unveiled at RHS Chelsea Flower Show  
by David Austin Roses**

Following the launch of 'The King's Rose' at this year's RHS Chelsea Flower Show, Le Manoir has become home to the spectacular new rose, created as a tribute to His Majesty King Charles III. Created by David Austin Roses, 'The King's Rose' is the first striped rose variety; the delicate petals boast distinct stripes in shades of fuchsia pink and white that have undergone an exceptionally thorough breeding process. A glorious arrangement of The King's Rose has been planted within the new immaculately manicured David Austin Rose bed at the foot of Le Manoir's original Dovecote, exclusively for guests to view throughout the summer. To celebrate, The Raymond Blanc Gardening School and David Austin Roses will collaborate on joint pruning courses later in the year. For those who simply wish to stroll the glorious gardens, Raymond Blanc's favourite signature Rose Petal Martini Cocktail, available from the cocktail bar, is the perfect compliment.



## NOTES TO EDITORS

Images [HERE](#)

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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](#)

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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 safari lodges, Belmond's Slow Luxury invites guests to discover a new pace of travel as they savour time, engage with local culture, and connect with nature and people around them through incomparable experiences and 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. Belmond 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).

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

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