



Have some festive fun...

Learn to cook with



The Raymond Blanc Cookery School

All new for Christmas!

HALF DAY COURSES This fast, interactive and exciting three hour course will inspire and exhaust even the most unlikely junior chefs! You will have fun in the kitchen working together to create three delicious and seasonal dishes inspired by Raymond Blanc. This workshop is a combination of demonstrations and practicals.

FULL DAY COURSES Under the guidance of The Raymond Blanc Cookery School team, this course provides a hands-on opportunity for students to develop their culinary skills in a fun and interactive learning environment. Students will master the skills and techniques to create an incredible seasonal lunch, whilst using fresh produce harvested from the gardens at Belmond Le Manoir. This workshop is a combination of demonstrations and practicals.

Monday 17th December 2018

Young Chefs (age 9 to 12 years) 9:30am to 12:30pm. Price £99

Young Chefs (age 9 to 12 years) 1:30pm to 4:30pm. Price £99

Tuesday 18th December 2018

Young Chefs (age 13 to 16 years) 9:30am to 3:30pm. Price £149

**VENUE: St Helen and St Katharine,
Faringdon Road, Abingdon, Oxfordshire, OX14 1BE**

Each course includes full tuition, ingredients, equipment, course notes and chef jacket to take home. Lunch is only included on full day courses. Minimum number of 4 students per course and maximum capacity of 8 students.

THE
**RAYMOND
BLANC**
COOKERY SCHOOL




BELMOND
LE MANOIR AUX QUAT'SAISONS
OXFORDSHIRE

To book onto a course, please contact:

Belmond Le Manoir aux Quat'Saisons

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