

Awards and Accolades

Restaurant Awards

Michelin Guide	Two Stars (No. 2) for 22 Years
AA Restaurant Guide 2006	Retained Five Rosettes (No. 1)
Which Good Food Guide 2007	Voted Top 3 Restaurant, highest standards of cooking in the UK
Which Good Food Guide 2006	Voted No. 9 Best Restaurants in the UK
Zagat Guide 2006	Voted Top 4 in the UK with 28/30 for dining
Harden Guide 2006	Voted No.2 for "Food" and "Places People Talk About"
Harden Guide 2005	UK No 1 dining destination 2005
Time Out Guide 2005	Voted No. 2 in the "Eating & Drinking in Great Britain & Ireland" survey
Gault & Millau	19 out of 20 and 4 toques (highest awards) 2004 Best Restaurant in Great Britain 1996
Caterer & Hotelkeeper	Readers first choice of restaurant 2000
Good Housekeeping Food Awards	Voted 'Best Restaurant' 2005
Restaurant Magazine Annual Awards	Voted 28 th best restaurant in the world 2005 (top 50 listed)

Hotel Awards / Guides

Relais & Chateaux 2007	The Garden Trophy, one of two properties in the world awarded for demonstrating exceptional and creative taste in the aesthetic shaping of an environment in which nature reigns supreme
Condé Nast Traveller, UK 2007	Gold List –Best Hotel in the World for food (97.91)
Condé Nast Traveller, UK 2006	Selected "Best Food" in any UK hotel with 98% 7 th within the UK Leisure Hotel category (89.92%)
Condé Nast Traveller, UK 2005	Gold List – Voted Number One in the Best Hotels in the World for food
Condé Nast Traveler, U.S.A.	Voted Number One Hotel in the British Isles Voted 34 in the Best Hotels of the World
Departures Reader Survey, U.S.A. 2004	Voted second amongst the best Hotels
RAC Gold Ribbon Award	The pinnacle star rating give by the UK motoring association.
Travel & Leisure Magazine, U.S.A.	Positioned at 32 out of 100 in the World's Best Hotel Survey.
Tradition and Qualité	One of three restaurants in Great Britain to belong to this prestigious membership organisation.
AA Hotel Guide	5 red stars. The award of red stars to a hotel is the most prestigious that the AA can give, indicating consistent all-round excellence in facilities offered.

Harden Guide 2005	Voted one of only 27 of Britain's "Exceptional" hotels Top recommendation in categories "Top Country House Hotels", "Top Foodie Destinations" and "Recommended Romantic Hotels"
Which Hotel Guide 2004	Voted one of only three properties labelled "Blow out treats" (alongside Chewton Glen and Bodysgallen Hall)
1999	RAC Guide, Gold Ribbon and four stars awarded
1990	Good Hotel Guide, described as 'Perfection'

Raymond Blanc

Chef Patron of Le Manoir aux Quat' Saisons

Date of Birth	19 th November 1949, Besançon, France
Professional	Raymond Blanc was never formally trained. His expertise and experience grew from intuition, enhanced by experimenting and accumulating technical experience and surrounding himself with people who share the same vision.
1969 – 1970	Commis de rang, Nouvel Hôtel, Besançon
1971 – 1972	Demi chef de rang, Palais de la Biere, Besançon
1972 – 1973	Chef de rang, Rose Revived, Newbridge, England
1974	Chef de rang, Hotel Wiesbaden, Germany
1975 – 1976	Chef de rang, La Sorbonne, Oxford, England
1976 – 1977	Manager & Chef de Cuisine, Bleu, Blanc, Rouge, Oxford, England
1977	Opening of Les Quat' Saisons, Oxford as Chef Patron
1978	<p>Les Quat' Saisons achieved</p> <ul style="list-style-type: none"> - One Star/Egon Ronay Guide - One Star/AA Guide - Pestle & Morter Award/Good Food Guide <p>Opening of Maison Blanc, Pâtisserie/Boulangerie Director/Chairman until December 1988</p>
1979	<p>Les Quat' Saisons achieved</p> <ul style="list-style-type: none"> - One Star/Michelin - Two Stars/Egon Ronay Guide - Egon Ronay Restaurant of the Year - Two Stars/AA Guide - Pestle & Mortar Award/Good Food Guide
1983	<p>Les Quat' Saisons achieved</p> <ul style="list-style-type: none"> - Two Stars/Michelin.
1984	<p>Creation of Blanc Restaurants Ltd</p> <ul style="list-style-type: none"> - Egon Ronay Restaurant of the Year - Opening of Le Manoir aux Quat' Saisons, Chef Patron. Two Michelin Stars awarded immediately.
1991	Opening of Le Manoir's "Raymond Blanc Cookery School"
1996	<p>Opening of La Petite Blanc brasserie, Oxford</p> <ul style="list-style-type: none"> - Awarded one Michelin Star in its first year - Classed amongst the 10 best restaurants in Britain

- 1998 Opening of La Petite Blanc brasserie, Cheltenham
- 1999 Opening of La Petite Blanc brasserie, Birmingham
- 2000 Opening of La Petite Blanc brasserie, Manchester
- 2004 Opening of La Petite Blanc brasserie, Tunbridge Wells

Personal Awards

- 2007 Awarded an OBE by her Majesty the Queen
In recognition of services in promoting culinary excellence and for raising awareness of the importance of healthy food as a central element of family life
- 2007 Patron - UK Children's Food Festival
- 2006 Patron - The Henley Food Festival
- 2006 Honorary Award – Craft Guild of Chefs
- 2006 Vice President – Garden Organic (HDRA)
- 2006 Patron – Oxford Inspires
- 2005 Voted AA's Chef's Chef Of The Year Award 2005
A most prestigious national award as it is voted by poll of the 1800 Chefs and Hoteliers whose restaurants are featured in the AA Restaurant Guide

"This award isn't chosen by hotel inspectors or the public, but by fellow chefs who know their industry inside out. To be awarded Chefs' Chef of the Year is the greatest recognition of a chef by his peers."

Peter Birnie, the AA's Chief Hotel Inspector

- 2005 Honorary Member, Culinary Division – International Food, Wine & Travel Writers Association
- 2004 Patron – Hospitality Action
- 2004 Board of Friends – University of Surrey, Food & Wine Society
- 2002 Winner - 'Special Award' by the Craft Guild of Chefs on 11th June. This award was based upon the individual's commitment and contribution to the industry as a whole.
- 2002 Finalist – representing Great Britain for the Wedgwood World Master of Culinary Arts award at the Grand Final on the 16th May 2002 in Paris.
- 2000 'One of the two Chefs who has had the most influence in our industry' (Caterer and Hotelkeeper Magazine).
- 2000 Brookes University, Oxford
- Honorary Doctorate of Business Administration

1999	Voted the most 'Respected Chef in Great Britain' by readers of Caterer and Hotelkeeper Magazine
1992	L'Ordre de Napoléon
1990	Catey Chef of the Year
1990	Personnalité de l'année
1989	European Chef of the Year Marketing Catey Award (The Festival of Music)

Membership of Professional Bodies

Club des Cents

Académicien de l'Association International des Maîtres Conseils en Gastronomie Française

Member of the Academy of Culinary Arts

Member of the Restaurateurs Association of Great Britain

Member of the Guild of Food Writers

Maître of the Confrérie de la Chaîne des Rôtisseurs

Consultancies

Present	Partnerships with many Worldwide brands
2006/07	Consulting Editor for Saveur Magazine (USA)
1994 - present	Consultant to Waitrose
1991 – 1995	Consultant for in-flight food for Virgin Atlantic Airways (voted Airline of the Year 1991, 1992, 1993 & 1995)
1989 - 1995	Consultant to Marks & Spencer

Publications

September 2002	'Foolproof French Cookery' published by BBC books
February 1998	'Blanc Vite' published by Hodder Headline.
October 1996	'A Blanc Christmas' published by Hodder Headline.
September 1994	'Blanc Mange' published by BBC books to accompany TV series.

- September 1991** 'Cooking for Friends' published by Hodder Headline.
- November 1988** 'Recipes from Le Manoir aux Quat' Saisons' published by Little Brown. Sunday Times Best-seller list for 11 weeks.

Raymond Blanc has made numerous appearances on all major television stations, during prime time viewing, in Great Britain. Including his own series Food & Drink in 1987, Take Six Cooks in 1986 and Masterchef in 1990, 1991, 1992, 1995 & 1998.

He is also regularly asked to comment on industry issues for current affair programmes and has spoken about British beef, organic farming and GM foods.

- 2002** 'Passion for Perfection'
Twelve part Carlton Television series.
- 2001** 'BBC Radio 4'
Discussing topical industry issues, including organic produce
- 2001** 'Newsnight'
Foot and Mouth issues - appeared with representatives from the Soil Association and the National Farmers Union
- 2001** 'SKY News'
Relevant and topical industry issues
- 2001** 'Housecall'
BBC1 daytime programme, hosted by Lowri Turner.
RB appeared on a few of the shows 'cooking slots'
- 2000** 'Friends for Dinner'
Six part BBC2 series with high profile chefs participating in individual episodes
- 1994** 'Blanc Mange'
Six part BBC2 series on food and chemistry
- 1987** ' Food & Drink'
Six part series on BBC2

The People behind Le Manoir aux Quat' Saisons

Raymond Blanc, Chef Patron / Chairman

Born in Besançon, France in 1949, Raymond Blanc is acknowledged as one of the finest chefs in the world. His exquisite cooking has received tributes from every national and international guide to culinary excellence.

Raymond Blanc arrived in England in 1972 to work as a waiter at the Rose Revived Restaurant near Witney. When the chef became ill, he took over and two years later, the restaurant gained entry into the Michelin Guide.

At the age of 28, Raymond Blanc opened his first restaurant, 'Les Quat' Saisons' in Summertown, Oxford. After just one year, the restaurant was named Egon Ronay Restaurant of the Year and a host of other accolades including Michelin Stars and Pestle & Mortar awards followed.

It was in 1984, however, that he fulfilled a personal vision, creating a hotel and restaurant in harmony when he opened Le Manoir aux Quat' Saisons in Great Milton, Oxford. Le Manoir is the only country house hotel in the UK which has achieved two Michelin Stars for a total of 19 years.

In 1991, Raymond Blanc established The Raymond Blanc Cookery School, welcoming both enthusiastic amateurs and professional cooks to the kitchen. The school provides the opportunity to develop their skills while learning some of Raymond Blanc's kitchen secrets.

In 1996, Raymond Blanc opened his first La Petite Blanc brasserie in Oxford. His aim was to be the best within the brasserie scene in England – serving good quality, freshly prepared food at a price that was accessible and represented excellent value.

Subsequently, a second La Petite Blanc opened in Cheltenham in February 1998, then a third opened in Birmingham in September 1999, then a fourth brasserie opened in Manchester in November 2000. The fifth brasserie opened in Tunbridge Wells in June 2004.

Over the past few years, RB has written a selection of best sellers, including '*Cooking For Friends*', '*Blanc Mange*', '*A Blanc Christmas*', the Sunday Times bestseller '*Recipes from Le Manoir aux Quat' Saisons*', '*Blanc Vite*' and his most recent book titled '*Foolproof French Cookery*'.

In 1998 Raymond Blanc worked alongside top interior designer Emily Todhunter completing a major development project at Le Manoir. Together, their visions and creativity prepared the 15th Century Manor for the demands and expectations of the new Millennium.

Sir Terence Conran commented "Raymond Blanc has transformed his Le Manoir aux Quat' Saisons into a hymn of contemporary style. Gone are the heavy chintzes, billowing swags and over-gilded ornamentation and in their place is light and comfortable modernity".

Raymond Blanc comments "as well as refurbishing seven bedrooms we spent £300,000 updating the kitchens with new ranges and our ultimate goal is to achieve a third Michelin star. It is through the dedication and commitment of the whole team at Le Manoir that we strive to meet the guests' demands in every way. We aim to touch excellence in all we do here, whoever we are.