

AWARDS AND ACCOLADES

RESTAURANT AWARDS

Michelin Guide	Two Stars (No. 2) for 28 Years
The Sunday Times Britain's Top 100 Restaurants	Voted 2 nd best UK restaurant
Which Good Food Guide 2012	Voted No.6 in Top 50 Restaurants scoring 8/10
Which Good Food Guide 2011	Awarded 3 rd place in top UK restaurant scoring 8/10
Which Good Food Guide 2010	Awarded 3 rd place in top UK restaurant scoring 8/10
Which Good food Guide 2009	Awarded 4 th place in top UK restaurant
Which Good Food Guide 2008	Awarded 3 rd place in top UK restaurant scoring 9/10
Which Good Food Guide 2007	Voted in Top 3 restaurants, highest standards of cooking in the UK
Which Good Food Guide 2006	Voted No. 9 Best Restaurants in the UK
AA Restaurant Guide 2007	Retained Five Rosettes (No. 1)
Zagat Guide 2012	Voted No.2 best decor Voted No.4 best food Voted No.4 best service
Zagat Guide 2011	Voted No.5 best restaurant decor
Zagat Guide 2008	Voted in Top 4 restaurants in the UK
Zagat Guide 2007	Voted in Top 4 restaurants in the UK
Zagat Guide 2006	Voted in Top 4 restaurants in the UK, with 28/30 for dining
Harden Guide 2011	Coeur de Cognac Award for Best Dessert Voted 6 th best restaurant in UK in Harden's/ <i>Sunday Times Food List</i> Voted No.2 for "Places People Talk About Outside London"
Harden Guide 2010	Voted 5 th best restaurant in the UK Voted No.2 for "Places People Talk About Outside London"
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

National Restaurant Awards 2011	Hotel Restaurant of the Year Voted 12 th best UK restaurant
National Restaurant Awards 2010	Voted 19 th best UK restaurant
National Restaurant Awards 2009	Front of House Award
Hideaway Report 2011	No. 6 in the top 20 Food & Wine resorts

HOTEL AWARDS / GUIDES

Andrew Harper's Hideaway Report UK 2011	Readers' Choice Award 'Top 20 Food and Wine Resorts'
Condé Nast Traveller, UK 2011	Voted No.3 of best UK Leisure Hotels
Condé Nast Traveller, UK 2010	Gold List –One of best hotels in the World for food
Condé Nast Traveller, UK 2010	Readers' Travel Awards, Selected "Best Food/ Restaurant" in UK hotel (93.64), 4 th best UK Leisure (89.04) Ranked 62 in the World's Top 100 List
Condé Nast Johansens 2010	The Most Excellent Restaurant 2010
Condé Nast Traveller, UK 2009	Runner up - Favourite UK Leisure Hotel
Condé Nast Traveler, U.S.A.	'Gold List' Voted amongst top hotels in Europe (93.7)
Condé Nast Traveller, UK 2008	Readers' Travel Awards, Selected "Best Food/ Restaurant" in UK hotel (97.50), 4 th best UK Leisure (88.35) Gold List – Voted 6 th best hotel in the World for food (95.35)
Condé Nast Traveller, UK 2007	Winner of the Readers' Travel Awards – Best UK Leisure Hotel
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
Relais & Chateaux 2011	Innovation Award
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
TripAdvisor Poll 2011	Le Manoir voted 5 th Most Romantic Hotel in Britain
The Cateys	Hotel of The Year 2011 Manager of The Year 2011
The Cateys	Front of House Team of the Year 2010
Departures Reader Survey, U.S.A.2004	Voted second amongst the best Hotels
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 all-round performance.
Harden Guide 2010	Voted 3 rd in the Rémy Martin X.O. Excellence Award
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"
RAC Guide 1999	Gold Ribbon and four stars awarded
Good Hotel Guide 1990	Described as 'Perfection'

GREEN AWARDS

Considerate Hotel of the Year 2010/2011	Certificate of Excellence - celebrates the excellence of Le Manoir aux Quat'Saisons and the work of the Eco-Brigade
Sustainable Restaurant Association (SRA)	3 Star SRA Sustainable Champion Award

Raymond Blanc OBE
Chef Patron of Le Manoir aux Quat' Saisons
Vice President, Orient-Express Hotels

DATE OF BIRTH:	19 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	Les Quat'Saisons achieved - One Star/Egon Ronay Guide - One Star/AA Guide - Pestle & Morter Award/Good Food Guide Opening of Maison Blanc, Pâtisserie/Boulangerie Director/Chairman until December 1988
1979	Les Quat'Saisons achieved - One Star/Michelin - Two Stars/Egon Ronay Guide - Egon Ronay Restaurant of the Year - Two Stars/AA Guide - Pestle & Mortar Award/Good Food Guide
1982	Les Quat'Saisons achieved - Two Stars/Michelin.
1984	Creation of Blanc Restaurants Ltd - Egon Ronay Restaurant of the Year - Opening of Le Manoir aux Quat' Saisons, Chef Patron.
1991	Opening of Le Manoir's "Raymond Blanc Cookery School"
1996	Opening of Le Petit Blanc brasserie, Oxford - Awarded one Michelin Star in its first year - Classed amongst the 10 best restaurants in Britain
1998	Opening of Le Petit Blanc brasserie, Cheltenham
1999	Opening of Le Petit Blanc brasserie, Birmingham
2000	Opening of Le Petit Blanc brasserie, Manchester

2004	Opening of Le Petit Blanc brasserie, Tunbridge Wells
2006	Le Petit Blanc re-launched as Brasserie Blanc
2007	Opening of Brasserie Blanc, Leeds
2007	Opening of Brasserie Blanc, Milton Keynes
2008	Opening of Brasserie Blanc, Bristol
2008	Opening of Brasserie Blanc, Winchester
2009	Opening of Brasserie Blanc, Portsmouth
2009	Consultant to Maison Blanc
2010	Opening of Brasserie Blanc, London
2010	Opening of Brasserie Blanc, Chichester
2010	Vice President, Orient-Express Hotels Ltd.

PERSONAL AWARDS

2011	Winner of 'The Food and Drink Own Label' at The Grocer Awards
2011	Awarded honorary doctorate of Thames Valley University
2010	RB awarded 'Lifetime Achievement Award' from The Good Food Guide 2011
2010	Ambassador – Comte Cheese
2010	RB Patron 'Pedal for Yorkshire'
2010	Considerate Hoteliers Good Egg Award
2009	Tatler Restaurant Awards 2009 Champagne Louis Roederer Lifetime Achievement Award
2009	Francais of the Year, RB received 'Chef of the Year'
2009	RB received 'Lifetime Achievement Award' at AA Hospitality Awards
2009	RB awarded 'Lifetime Achievement Award' from Caterer & Hotelkeeper
2009	Trustee of Oxford Philomusica
2008	Awarded an OBE by her Majesty the Queen In recognition of services promoting culinary excellence and for raising awareness of the importance of healthy food as a central element of family life
2008	Honorary Professor of Thames Valley University
2007	Disciples d'Escoffier of Great Britain - Association Culinaire Francaise
2007	Member of judging panel for the Morgan Stanley Great Britons '07
2007	Patron – SeeSaw
2007	Ambassador – Action Against Hunger
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, Hospitality Action
2006	Patron – Oxford Inspires
2005	Voted AA's Chef's Chef Of The Year Award 2005
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 11 th 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 16 th 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

Member of the French Foreign Trade Advisors Group in the UK

Countryside Ambassador for CPRE (Campaign to Protect Rural England)

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
2007	Arsenal Football Club, Diamond Club
2006/07	Consulting Editor for Saveur Magazine (USA)
1994 - 2002	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

February 2011	'Kitchen Secrets' published by Bloomsbury Publishing
October 2008	'A Taste of My Life' published by Bantum Press
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.

TV APPEARANCES

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 as well as 'The Restaurant', a BBC 2 series hosted by Raymond where nine couple compete to win their own restaurant.

2011	BBC Kitchen Secrets 2 Second series of cookery show with a range of achievable and inspirational recipes for cooks of all abilities
2010	BBC Kitchen Secrets Cookery show with a range of achievable and inspirational recipes for cooks of all abilities.
2009	BBC 'The Restaurant' – Series 3
2008	BBC 'The Restaurant' – Series 2 Over eight weeks, nine couples compete to win a restaurant personally supported By Raymond Blanc.
2007	BBC 'The Restaurant' – Series 1 Eight part BBC Two series. Nine couples are put through their paces to see if they have what it takes to run their own restaurant in a brand new television series
2004	"So What Do You Do All Day" Dedicated episode of BBC Two series, which follows a high profile professional through a typical working day

2002	“Passion for Perfection” Twelve part Carlton Television series
2001 to 2007	‘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
1985	“Take Six Cooks”

Raymond Blanc, Chef Patron / Chairman, OBE

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 22 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 Le Petit 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.

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. Subsequently the group was re-launched as Brasserie Blanc and additional restaurants are situated in Tunbridge Wells, Leeds, Milton Keynes and Bristol.

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*', '*Foolproof French Cookery*' and his most recent book titled '*A Taste of My Life*'.

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.

In October 2008, Raymond Blanc was awarded an honorary OBE (Officer of the British Empire) by her Majesty the Queen. Culture Secretary, Andy Burnham, presented this prestigious award to Raymond in recognition of his services in promoting culinary excellence and for raising awareness of the importance of healthy food as a central element of family life.