

# LE FESTIVAL aux Quat'saisons 2011

R A Y M O N D B L A N C W E L C O M E S



Friday 7th October  
**Nigel Kennedy**  
and musicians  
A SPECIAL 1½ HOUR PERFORMANCE



Saturday 8th October  
**Gaëlle Arquez**



*le* **manoir**  
AUX QUAT'SAISONS



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## LE FESTIVAL aux Quat'saisons 2011

THE  
PERFORMANCES

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SATURDAY 8TH OCTOBER

**Gaëlle Arquez**

THE  
PROGRAMME

SATURDAY AT 7.00PM

FRIDAY EVENING AT 6.30PM

Reception with Champagne Laurent-Perrier and canapés at Le Manoir

SATURDAY AT 7.40PM

FRIDAY EVENING AT 7.10PM

Torch lit walk to St Mary's Church for the evening's concert performance

9.15PM

Return to Le Manoir for a celebration dinner created by Raymond Blanc and Gary Jones for the occasion, with selected wines from the extensive cellar

## welcome to le festival aux quat'saisons

I wish you the warmest welcome to Le Manoir and to Le Festival aux Quat'Saisons, now in its 20th year. I am delighted that you are sharing this wonderful experience with me.

For 2011, each of our performers combines their remarkable talent with elegance and grace, Nigel Kennedy who for over 25 years has been acknowledged as one of the world's leading violin virtuosos and Gaëlle Arquez with her stunning mezzo-soprano voice is joining us from my homeland of France.

I am very honoured that they will perform for us in the intimate setting of our neighbouring 12th Century St Mary's Church. For such a prestigious occasion, you will be welcomed with a Champagne Laurent-Perrier reception, served with the most delicate canapés, whilst enjoying the Fifi La Mer duo, an accordion and guitar duo who have previously performed at the Royal Albert Hall. After the performances, I have created a wonderful dinner for you to enjoy with some of my favourite wines.

Let us enjoy it together.



CHEF PATRON / CHAIRMAN

*Raymond Blanc*  
RAYMOND BLANC, CBE

FRIDAY 7TH OCTOBER

# Nigel Kennedy and musicians

A SPECIAL 1½ HOUR PERFORMANCE



LE FESTIVAL aux Quat'saisons

FRIDAY 7TH OCTOBER

For over 25 years, Nigel Kennedy has been acknowledged as one of the world's leading violin virtuosos and he is, without doubt, one of the most important violinists Britain has ever produced. His virtuoso technique, unique talent and mass appeal have brought fresh perspectives to both the classical and contemporary repertoire. He is the best selling classical violinist of all time. From a young age, he was Yehudi Menuhin's most famous protégé, studying first at the Menuhin School.

Nigel Kennedy has attracted an enormous amount of worldwide media attention throughout his extraordinary career. His television appearances have been wide and varied and he has given numerous public and private performances for members of the British Royal Family. He has also been presented with many awards including, amongst others, Outstanding Contribution to British Music and Male Artist of the Year at the UK Brit Awards; in France a Vivement Dimanche Gold Award and Switzerland's Gold Rose of Montreux.

As well as several customised five string electric violins, Nigel Kennedy plays a 1732 instrument by the great violin maker, Carlo Bergonzi of Cremona.

**Nigel's programme tonight will include:**

**Nigel solo: Bach Partitas/Chaconne in the first half and an arrangement of Fats Waller for violin, guitar and bass in the second half.**

## le menu

POTAGE DE POULE FAISANE ET CHÂTAIGNES  
Hen pheasant and roast chestnut soup

~

TERRINE DE LAPIN CONFIT ET FOIE DE CANARD,  
LEGUMES AU VINAIGRE  
Terrine of rabbit confit and duck liver, pickled baby  
vegetables

~

FILET DE LOUP DE MER ET LANGOUSTINES GRILLÉES,  
SAUCE A L'ANIS ETOILÉ  
Seared Cornish sea bass, Scottish langoustines, anise jus

~

DAUBE DE BŒUF BRAISÉE, PURÉE DE CHOU-FLEUR,  
ÉCHALOTE GRILLÉE, SAUCE BORDELAISE  
Braised daube of beef, cauliflower purée,  
char-grilled shallot, sauce Bordelaise

~

MOUSSE DE POMMES TATIN, CARAMEL AU BEURRE  
SALÉ, GLACE CANNELLE ET VANILLE  
Apple mousse tatin, salted caramel cremeux,  
cinnamon and vanilla ice cream

~

CAFÉ PUR ARABICA, PETITS FOURS  
ET CHOCOLATS DU MANOIR

MONSIEUR BLANC, GARY JONES ET LEUR ÉQUIPE  
VOUS SOUHAITENT "BON APPÉTIT"

## Gaëlle Arquez



## le menu

CRÈME D'AGLEFIN FUMÉ ET WHISKY  
Smoked haddock, whisky and potato soup

~

CONFIT DE FOIE DE CANARD, ANANAS, PANCETTA  
Confit of duck liver, Victoria pineapple, pancetta bacon

~

RAVIOLE DE HOMARD, FENOUIL, ARTICHAUTS,  
BISQUE AROMATISÉE AU CUMIN  
Cornish lobster ravioli, fennel, artichoke, cumin scented bisque

~

CAILLE RÔTIE FAROIE, GRATIN DE NAVETS, SAUCE PINEAU  
DES CHARENTES  
Stuffed roasted quail, turnip gratin, Pineau des Charentes sauce

~

CROUSTILLANT DE POIRE CARAMELISÉE ET SON SORBET  
Caramelised pear wrapped in a thin crust and its own sorbet

~

CAFÉ PUR ARABICA, PETITS FOURS  
ET CHOCOLATS DU MANOIR

MONSIEUR BLANC, GARY JONES ET LEUR ÉQUIPE  
VOUS SOUHAITENT "BON APPETIT"

After graduating in musicology, Gaëlle Arquez was the winner of the 2009 Gold Medal Singing Competition at the Conservatoire National Supérieur de Musique de Paris. She studied with Malcolm Walker, Kenneth Weiss, Jeff Cohen and Susan McCulloch. Winner of further competitions such as Bourses Musicales des Zonta Clubs de France in 2006 and the Yamaha Music Foundation of Europe Competition in 2007, Gaëlle Arquez gave recitals on the stage of the Teatro Marcello in Rome, the Salle Pleyel in the series "Prélude au Concert" and the Louvre. She then received invitations from the Festival des Nouveaux Talents in Villers-sur-Mer, the Journées Ravel in Monfort l'Amaury and the Internationale Messiaen-Woche in Neustadt, Germany.

She has sung Messiaen's works in Karlsruhe and at the Musashimo Cultural Foundation of Tokyo. Between 2007 and 2008, she sang the part of l'Enfant in L'Enfant et les Sortilèges on tour in France. In 2009, she sang the title role of The Cunning Little Vixen for the C.N.S.M.D.P in a production directed by Vincent Vittoz and conducted by Yann Molenat. She also sang this role at the Theatre Royal de Wallonie in Liège and at the Grand Theatre de Reims. Last summer, she was selected by Pierre Boulez to give a Messiaen/Wagner recital at the Festival Messiaen au Pays de la Meije, France. She will make her debut at the Paris Opera next season as Zerlina in Don Giovanni.

# history of le festival aux quat'saisons

Le Manoir aux Quat'Saisons is the fulfilment of Raymond Blanc's personal vision – to create a hotel and restaurant in harmony, where guests will find perfection in food, comfort, service and welcome. Le Manoir is a house that loves to celebrate and for 20 years, Le Festival aux Quat'Saisons has welcomed many of the most established artists from the world of opera, classical music and jazz. Past performers have included Rick Wakeman, Alfie Boe, Cleo Laine and John Dankworth, Julian Lloyd Webber, Inessa Galente, Montserrat Caballé, Tasmin Little, the Jacques Loussier Trio and Melvyn Tan.



## tickets

Tickets for Le Festival aux Quat'Saisons include a Champagne Laurent-Perrier reception upon arrival, the evening's concert performance at St Mary's Church, followed by a celebration dinner at Le Manoir, with accompanying wines. All reservations are taken on a strictly first come, first served basis.

**Dress is black tie. You will be seated at tables with fellow guests in either La Belle Époque or the restaurant.**

**FRIDAY 7TH OCTOBER £350.00 PER PERSON (A SPECIAL 1½ HOUR PERFORMANCE)**

**SATURDAY 8TH OCTOBER £275.00 PER PERSON**

## overnight accommodation

For those guests wishing to stay overnight, Le Manoir has a choice of 32 elegant bedrooms and suites offering the highest standard of comfort and luxury, each with their own spark of individuality.

For further details and reservations, please telephone on 01844 277484 or e-mail [hannah.ferguson@blanc.co.uk](mailto:hannah.ferguson@blanc.co.uk)

All menus are subject to change without prior notice.

## directions

### From Oxford, the South and the West

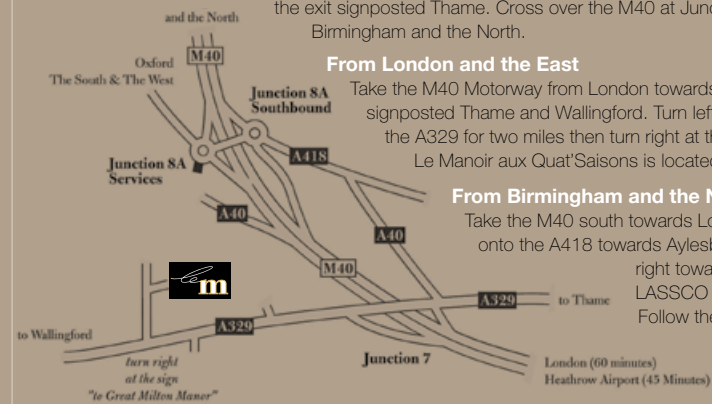
Take the A40 from Oxford towards London. Three miles after the Headington roundabout take the exit signposted Thame. Cross over the M40 at Junction 8 and follow the directions from Birmingham and the North.

### From London and the East

Take the M40 Motorway from London towards Oxford. Leave the Motorway at Junction 7 signposted Thame and Wallingford. Turn left at the junction onto the A329. Continue on the A329 for two miles then turn right at the sign for Le Manoir aux Quat'Saisons. Le Manoir aux Quat'Saisons is located 200 yards on the right.

### From Birmingham and the North

Take the M40 south towards London. Leave the Motorway at Junction 8 onto the A418 towards Aylesbury and Thame. After 1/4 of a mile turn right towards Wallingford. At the T-junction after the LASSCO Three Pigeons turn right onto the A329. Follow the A329 for two miles then turn right at the sign for Le Manoir aux Quat'Saisons. Le Manoir aux Quat'Saisons is located 200 yards on the right.



LE MANOIR AUX QUAT'SAISONS  
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*le* **manoir**  
AUX QUAT'SAISONS

by ORIENT-EXPRESS

RAYMOND BLANC



CHAMPAGNE  
**Laurent-Perrier**  
MAISON FONDÉE  
1812

