



Raymond Blanc

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About

Born in Besancon, France in 1949, Raymond Blanc is acknowledged as one of the finest chefs in the world. His exquisite cooking has received national and international guide to culinary excellence. He 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 an 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 18 years and sustained the Relais and Chateaux Purple Shield.

Raymond has written a selection of best sellers, including `Cooking for Friends`, `A Blanc Christmas`, `Recipes from Le Manoir aux Quat` Saisons` and `Blanc Vite`.

The third series of his successful BBC2 series THE RESTAURANT goes out on BBC2 in October 2009.

His latest book, a memoir of his life in food, was published by Transworld in September 2008.

www.manoir.com