



# Raymond Blanc OBE

Celebrity Chef



CSA Celebrity Speakers Ltd

Raymond Blanc is one of the world's most respected chefs, totally self-taught. He is the owner and chef at Le Manoir aux Quat'Saisons, where magnificent surroundings are combined with gastronomic excellence. It is the only UK country house hotel to have retained two Michelin stars for the past 30 years.

**"I love difficulties and huge challenges. In fact, I live for them.." Raymond Blanc**

## In detail

His story begins in Besançon, where Raymond was born. He was inspired by the local terroir, and most of all by his mother. In 1977, Raymond opened his first restaurant, Les Quat'Saisons in Summertown, Oxford which was an overnight success, winning Egon Ronay Restaurant of the Year. Raymond has always felt compelled to share his culinary knowledge and, in 1991, he established The Raymond Blanc Cookery School. In 1996, he opened his first Le Petit Blanc brasserie. More brasseries followed. In 2006 the group was re-launched as Brasserie Blanc and there are now some 20 restaurants across England. A regular celebrity guest on television, his television series with the BBC and Kew Gardens Kew on a Plate was broadcast in 2015 and his BBC2 television series have included The Very Hungry Frenchman, Kitchen Secrets and How to Cook Well. He is also a bestselling author.

## What he offers you

Raymond Blanc talks in depth about his experiences as one of the world's top chefs and offers audiences wonderful insights into the reasons behind his incredible success. He shares his culinary knowledge, creative skills, kitchen secrets and some funny stories.

## How he presents

An experienced media personality, Raymond is a relaxed and engaging presenter equally at home delivering an entertaining after dinner speech or talking in detail about his business strategies.

## Topics

French Cuisine  
The Restaurant Business  
Culinary Excellence  
After Dinner

## Languages

He presents in English and French.

## Want to know more?

Give us a call or send us an e-mail to find out exactly what he could bring to your event.

## How to book him?

Simply phone or e-mail us.

## Publications

### 2015

Kew on a Plate

### 2012

Kitchen Secrets

My Kitchen Table

### 2008

A Taste of my Life

### 2006

The Food of France

### 2005

Simple French Cookery

### 2000

Blanc Vite

## Credentials

### 2013

He was awarded with the insignia of Chevalier in the Ordre National de La Légion d'Honneur, the highest French decoration.

### 2007

Awarded an OBE by her Majesty the Queen

Patron - UK Children's Food Festival

### 2006

Patron - The Henley Food Festival

### 2005

Voted AA's Chef of the Year