



# LOWDELL'S

PRIVATE DINING & EVENTS



## Hello from the Chef

Hello, I'm James, the chef behind Lowdell's Private Dining and Events.

Lowdell's was born from my life-long love of cooking, and shaped by years of practice, learning, and gathering around the table with loved ones. What started as a personal passion naturally grew into a desire to create memorable and meaningful food experiences for others.

My love of foraging (that I often do with my children!) brings me great inspiration and a deep connection to nature, and shapes many of our dishes at Lowdell's. Cooking is a way of life for me – and sharing my passion to cater for special events is the beating heart of what we do. Whether we're catering for a wedding, a private celebration, or at one of our supper clubs, we create with thoughtfulness, honesty and imagination. Everything we create is made with purpose, flavour-driven, and with you in mind.

JAMES LOWDELL



## About Us

At Lowdell's, we believe that catering should go beyond just the food. It's about creating an unforgettable experience that reflects who you are and what matters most to you.

With over 20 years of experience in professional kitchens and a passion for crafting modern, creative, and exciting menus, we don't offer one-size-fits-all packages, instead, we take the time to get to know you, and what you envision for your special day. We create bespoke menus, tailored to your unique requirements, crafted to provide a memorable and exceptional taste experience for you and your guests. Inclusivity is important to us, and years of cooking for my vegetarian wife has taught me the sensitive art of catering for all types of dietary requirements.

### AUTHENTIC

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Exceptional, authentic food lies at the heart of everything we do. We take pride in sourcing the finest seasonal produce, working closely with butchers who champion native-breed animals, vegetable suppliers partnered with local farms, and family-run fishmongers who can tell you the name of the boat that brought in the day's fresh catch from British seas.

Authenticity is key to our approach, and we never compromise on quality. From hand-dived scallops to dry-aged, grass-fed beef, we believe that the very best ingredients are the foundation of truly great food.

### CREATIVE

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We specialise in crafting creative, bespoke menus inspired by the seasons, the land, the sea, and local woodlands—letting nature be the artist. Drawing on a wealth of expertise in global cuisines, culinary techniques, and all aspects of cookery, we create a completely unique dining experience tailored just for you. Simply tell us what you love, and we'll bring it to life on the plate.

### SUSTAINABLE

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Sustainability isn't just a trend—it's the foundation of how we cook, source, and serve. Based in the Cotswolds, we are committed to reducing our environmental impact through thoughtful and innovative practices. We strive for zero waste wherever possible and work with a local waste management company that operates a zero waste to landfill policy. By partnering exclusively with local suppliers who deal directly with farms, we keep food miles low and support our community. Our seafood is carefully selected from species approved by the Marine Stewardship Council, ensuring responsible and sustainable fishing. We use only high-welfare meats, often from heritage and native breeds that promote biodiversity and uphold traditional farming methods.



## Our Services

### PRIVATE DINING

For all private dining experiences, we offer bespoke menu curation tailored to your personal tastes and your guests' requirements. Whether you're dreaming of a crowd-pleasing open-fire BBQ, an authentic paella party, or an elegant sit-down fine dining tasting menu, we have you covered. We also collaborate with sommeliers to provide expertly paired wines, if you wish. Additionally, we offer professional waiting staff and, for parties of fewer than twenty guests, we supply all the necessary cutlery and crockery to complete your event.

### EVENT CATERING

From meals for 600 guests to large-scale corporate hospitality, our high standards remain unwavering. Whether it's a milestone birthday, corporate event, anniversary party or wedding, our team ensures every detail is handled with precision. Alongside exceptional food, we can also recommend trusted professionals for additional event requirements, helping to make your occasion effortless and memorable.

## Dietary & allergy info

We are happy to accommodate dietary requirements where possible. Please inform Lowdells of any restrictions at least 28 days before your event.

All food is prepared in a kitchen where cross-contamination may occur, so we cannot guarantee it is allergen-free. Clients are responsible for informing us of allergies in advance. Lowdell's cannot be held liable for any reactions.

## Weddings

At Lowdell's, we know your wedding is one of life's most important celebrations.

From intimate gatherings to large-scale receptions, we'll work with you to create a menu that reflects your taste, style, and story. Every dish is crafted from seasonal, locally sourced ingredients and can be tailored to your preferences.

We happily cater for dietary requirements and allergies, ensuring every guest feels included. With bespoke menu tastings available, you can relax knowing your wedding menu will be as unforgettable as your day.

Final menu choices and guest numbers are confirmed 28 days before your event, so everything is perfectly planned and stress-free.

### SEAMLESS SERVICE ON YOUR BIG DAY

From the moment we arrive, our experienced team takes care of every detail. Our chefs, servers, and event staff ensure your day flows effortlessly, from canapés and dinner service through to late-night food.

We work hand-in-hand with your venue and suppliers, ensuring professional service throughout. With full insurance, health and safety compliance, and contingency plans in place, you can feel confident knowing you're in safe hands.

Whether you're planning a relaxed countryside celebration or an elegant city wedding, we'll make sure the food and service leave a lasting impression.



“

James created the most perfect menu for our outdoor Summer wedding reception. Our guests are still talking about how delicious it was. Thank you James for making it such a special day for us.

SUE

## Example Wedding Menu

### Canapés

ASIAN PORK BELLY BITES  
XO sauce

CHEESE GOUGERS (V)  
Whipped goat's curd, mint

TAKOYAKI TUNA  
Wasabi mayo, crispy wonton

GILDER  
Anchovy, gordel olive and guindilla

SRIRACHA CURED SEA TROUT  
Squid ink cracker

### Plates

#### STARTER

ELDERFLOWER,  
HERITAGE TOMATO & FETA  
Green tomato gel, black olive crumb

#### MAIN

GRASS FED SIRLOIN  
OF BEEF  
Robuchon potatoes, maitake mushroom,  
bordelaise sauce

#### DESSERT

BURNT BASQUE  
CHEESECAKE  
Pedro Ximénez soaked prunes

OR

### Sharing Menu

#### STARTER

A COLLECTION OF  
BRITISH CURED MEATS  
Lowdell's focaccia, Gordal & Kalamata  
olives, guindillas & caperberries, Cotswold  
rapeseed oil & balsamic vinegar

#### MAIN

ROLLED PORCHETTA  
Green salsa verde

BLACKENED SALMON  
Furikake crumb

HOT HONEY SQUASH (V)  
Pumpkin seed dukkah, dill yogurt

#### DESSERT

LEMON MERINGUE TRIFLE  
TO SHARE (V)  
Limoncello soaked lady fingers

#### SIDES

JEWELLED ISRAELI  
SAFFRON COUSCOUS (V)  
Preserved lemon & mint

GARLIC AND HERB ROAST  
NEW POTATOES (V)  
Rosemary oil

KALAMATA GREEK SALAD (V)  
Herbed feta

FREEKEH SALAD (V)  
Sundried tomato and red pepper, mixed seeds

### Evening/Party Food

#### FISH & CHIPS

(both options come with katsu curry sauce & shoestring fries)

SUSTAINABLY CAUGHT  
TEMPURA BATTERED COD or BANANA BLOSSOM

## Classic Canapés

Timeless favourites, crafted with flawless technique and the finest seasonal ingredients.

### SMOKED SALMON

Chive scone, crème fraîche, caviar

### MINI YORKSHIRE PUDDING

Rare beef, horseradish crème fraîche, baby watercress

### CORONATION CHICKEN

Filo cups

### THAI RED CRAB CAKES

Lime mayo, micro coriander

### SMOKED TROUT MOUSSE

Dill, rye, Lilliput capers

### TANDOORI CHICKEN THIGH

Mango chutney

### SPANISH TORTILLA (V)

Smoky red pepper relish

### PARMESAN SHORTBREAD (V)

Basil pesto, baby tomato

### WILD MUSHROOM TARTELETTES (V)

Mushroom ketchup

### HERITAGE TOMATO & BOCCONCINI CAPRESE SKEWERS (V)

Aged balsamic

### HOT MINI SAUSAGES

Honey mustard glaze

### PAN CON TOMATE (V)

Pan de cristal

### PRAWNS

Kaffir lime & lemongrass

### CHICKEN BALLS

Soy, ginger & garlic

### GOAT'S CHEESE BRUSCHETTA (V)

Red onion jam

### SALT BEEF

Mustard & pickle on rye

### SEARED TUNA

Sesame crust, soy & spring onion dip

### SAFFRON ARANCINI (V)

Fennel jam

### TANDOORI SPICED CAULIFLOWER & POTATO SAMOSA (V)

Green chutney

### GREEN HERB & CHICKPEA FALAFEL (V)

Baba ghanoush, sumac

### BARBACOA BEEF TACOS

Jalapeño relish

### ASIAN PORK BELLY BITES

XO sauce

### 'OMELETTE ARNOLD BENNETT'

Croquette, lemon, hollandaise sauce

### MINI LAMB KOFTA SKEWER

Zhoug yogurt

### POMME ANNA

Crème fraîche, lump fish caviar

### LEMON GRASS & KAFFIR LIME

PRAWN CIGARS

Chilli mango gel

### TUNA TARTARE

Watermelon, chilli, lime

### PUNJABI STYLE CARROT & BHAJI (V)

Puffed rice

### JERUSALEM ARTICHOKE JACKETS (V)

Truffle aioli, shaved hazelnut

### POPPY SEED SABLE COOKIE (V)

Buffalo curd

### SRIRACHA CURED SEA TROUT

Squid ink cracker

### GAZPACHO (V)

Watermelon chilli and mint

### CHEESE GOUGÈRES (V)

Whipped goat's curd, mint

### AUBERGINE CAPONATA (V)

Olive oil crostini

### SMOKED MACKEREL PÂTÉ

Granny Smith apple, dill, cucumber

### SALMON PASTRAMI

Elderflower & dill cucumber relish,  
lemon crème fraîche on rye

### TAKOYAKI TUNA

Wasabi mayo, crispy wonton

### CHICKEN LIVER & PORT PARFAIT

Brioche croute, blood orange

### BEEF TARTARE

Fermented wild garlic, capers, beer pickled shallot

### PIG'S CHEEK BON BON

Apple and elderflower jam

### MERGUEZ SAUSAGE

Saffron aioli

### SALT COD POMME DAUPHIN

Bonito mayo, crispy seaweed

### GILDER

Anchovy, gordel olive and guindilla

SUE



## Signature Canapés

Chef's personal specialities, created with premium ingredients and distinctive flavour combinations.

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I just wanted to say a massive, heartfelt thank you. Your food was stunning, well thought out and your flavours were spectacular all delivered in the most extreme of circumstances, several guests said it was the best wedding food they had ever had.

TICK

## Classic Plates

Our classics menu celebrates timeless flavours and elegant simplicity, a refined experience that never goes out of style.

### STARTERS

#### PRAWN COCKTAIL

Marie rose sauce, baby gem

#### GRAVLAX

Cucumber and dill relish, horseradish crème fraîche

#### CHICKEN LIVER & PORT PÂTÉ

Fig chutney, cornichons, French baguette

#### HAM HOCK TERRINE

Crab apple jelly, pickled vegetables

#### SMOKED HADDOCK FISHCAKE

Sauce gribiche

#### LEEK & GRUYÈRE TART (V)

Green salad, French dressing

#### LOBSTER BISQUE

Rouille, Gruyère

#### MUSHROOM AND PORT PARFAIT (V)

Fig chutney, cornichons, French baguette

#### GRILLED GOAT'S CHEESE (V)

Beetroot, walnut, chicory

#### TOMATO & RED PEPPER GAZPACHO (V)

Minted cucumber salsa

#### BURRATA (V)

Broad bean, lemon, cherry tomato, sunflower seeds

#### PORK BELLY

Oriental vegetable ribbons, sesame & soy dressing

### MAINS

#### GRESHAM DUCK LEG

Fondant potato, braised red cabbage, jus

#### BRAISED LAMB SHOULDER

Jersey royals, mint, peas, broad beans, mint pesto

#### BRAISED SHIN OF BEEF

Colcannon, confit carrot

#### PORK BELLY

Cider creamed cabbage, mustard mash

#### CHICKEN KIEV

Green beans, Dauphinoise potatoes

#### SALMON FILLET

Spinach beurre blanc, crushed herbed potatoes

#### SEA BASS

Sauce vierge, shaved fennel, San Marzano tomato, rocket

#### ROAST HAKE

Saffron aioli, samphire spinach, cherry tomato

#### BUTTERNUT SQUASH & SAGE RISOTTO (V)

Pumpkin seed, ricotta

#### SUMMER PEA & MINT RISOTTO (V)

Feta and rapeseed oil

#### GNOCCHI MEDALLION (V)

Roasted summer squashes, borlotti beans, goat's curd, pine nuts

#### AUBERGINE PARMIGIANA (V)

Mozzarella, basil, rocket, pine nuts

#### AUBERGINE MOUSSAKA (V)

Watercress, croutons, rapeseed vinaigrette

#### FREEKEH STUFFED RED PEPPER (V)

White bean purée, harissa yoghurt

### DESSERTS

#### CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream

#### CRÈME BRÛLÉE

Shortbread, seasonal fruit

#### CLASSIC ETON MESS

English strawberries

#### STICKY TOFFEE PUDDING

Caramel sauce, vanilla ice cream

#### CARAMELISED APPLE & BLACKBERRY CRUMBLE

Custard, cream or ice cream

#### VANILLA PANNA COTTA

Rhubarb compote

#### CHOCOLATE MOUSSE

Honeycomb

#### CRÈME CARAMEL

Roast vanilla caramel

#### NEW YORK CHEESECAKE

Fresh strawberries

#### INDIVIDUAL PAVLOVA

Summer berries, whipped cream, Chantilly cream

#### LEMON POSSET

Shortbread

#### PEAR FRANGIPANE TART

Crème fraîche

#### TIRAMISU

Amaretti soaked sponge

#### GOOSEBERRY & ELDERFLOWER FOOL

Ginger streusel

## Signature Plates

Our signature dishes showcase bold ideas and seasonal ingredients, crafted with creativity to offer a distinctive and refined experience.

### STARTERS

ELDERFLOWER,  
HERITAGE TOMATO & FETA  
Green tomato gel, black olive crumb

#### CORNISH CRAB

Avocado and fennel pollen puree,  
shaved fennel & tomato

#### SEAWEED CURED SALMON

Wasabi mayo, green apple, pickled cucumber & dill

#### CHICKEN CAESAR CROQUETTES

Shaved parmesan, pancetta crisps

#### BBQ LAMB BREAST

Hedgerow salad, labneh, wild garlic  
salsa Verde, hay ash

TORCHED MACKEREL TAKOYAKI  
Beetroot, shiso, horseradish crème fresh

#### SUMMER COURGETTE

Sugar snap peas, burrata, pine nut and basil

#### CHERRYAKI GLAZED DUCK

Cherry togerashi, okonomi slaw

#### THAI PORK BELLY

Nam jim jaew dressing, pad Thai salad

#### WHIPPED GOAT'S CURD

Hazelnut dukkah, lilac honey glazed beets, bitter leaves

#### XL SCALLOP

Caramelised cauliflower, pickled golden raisins,  
curried cauliflower, sea herbs

### MAINS

#### SALT MARSH LEG OF LAMB

Lamb fat potato, black garlic emulsion, spinach & courgette  
purée, wild garlic caper jus

#### GRASS FED SIRLOIN OF BEEF

Robuchon potatoes, maitake mushroom, bordelaise sauce

#### COFFEE GLAZED BEEF SHORT RIB

Crispy onion and chive, watercress, carrot & liquorice puree

#### CORNFED CHICKEN SUPREME

Petits pois à la française, charred baby gem, fondant potato

#### OUTDOOR REARED PORK

Salt baked celeriac, celeriac cream, glazed cheek,  
charred cabbage

#### MONKFISH CHOP WITH CURRY SALT

Warm potato, tartar sauce, dill oil

#### LINE CAUGHT SEA BASS

Fish bone jus, white bean caponata, black olive crumb

#### HAKE AND NDUJA KIEV

Samphire, confit fennel, lobster bisque

#### CONFIT SALMON

Cucumber and jalapeño beurre blanc,  
Wye Valley asparagus

#### CAULIFLOWER STEAK (V)

Chermoula, toasted almonds, cultured yogurt,  
Israeli couscous

#### CELERIAC SCHNITZEL (V)

Sauerkraut, potato salad, caperberries, lemon aioli

#### TANDOORI SPICED PANEER (V)

Saffron velouté, sag aloo, nasturtium yogurt

### DESSERTS

#### PEACH SCHNAPPS BABA (V)

English raspberry, white peach gel, Chantilly cream

#### BURNT BASQUE CHEESECAKE

Pedro Ximénez soaked prunes

#### CHOCOLATE CRÈMEUX

Whiskey jelly, hazelnut praline, roasted vanilla ice cream

#### LEMON POSSET

Rhubarb and gin compote, shortbread

#### CHOUX AU CRAQUELIN

Lemon verbena strawberries, crème diplomat

#### CRÈME CATALAN

Orange & fennel pollen shortbread

#### JAPANESE ROLLED CAKE

Jasmine cream, yuzu ice cream

#### MASCARPONE PANNA COTTA

Gooseberry and lemon balm compote, honeycomb

#### STRAWBERRY & RASPBERRY ETON MESS

Fig leaf syrup

#### BLACK FOREST CHOCOLATE MOUSSE

Griottines cherry

#### STICKY TOFFEE PUDDING

Smoked butterscotch sauce

#### THAI GREEN FROZEN PARFAIT

whipped coconut, mango & Thai basil



## Bowl Food

Perfect for larger events, our bowl food option allows guests to enjoy several smaller dishes from Lowdells! We recommend you choose at least four options – a great way for your guests to enjoy a variety of some of our most delicious mini meals.

### WHITE BEAN & SAUSAGE CASSOULET

Confit duck

### LAMB BREAST LARB

Jasmine rice

### CHICKEN CAESAR SALAD

Pancetta, croutons, parmigiana

### BLOODY MARY CRAYFISH

Avocado, cherry tomato salad

### MERGUEZ SAUSAGE & FENNEL RAGU

Creamed polenta

### TERIYAKI GLAZED SALMON

Charred edamame beans, sesame, bean sprouts

### SMOKED HADDOCK & MUSSEL FISH PIE

Topped with lemon, chive mash

### TEMPURA COD

Tandoori salt, warm potato tartar sauce

### DELICA PUMPKIN & SAGE RISOTTO (V)

Toasted pumpkin seeds, feta

### AUBERGINE CAPONATA (V)

Pine nuts, sun-dried tomato, olive orzo pasta, mozzarella

### RAS EL HANOUT CHICKEN THIGHS

Israeli couscous, harissa yogurt

### KING PRAWN & CHORIZO PAELLA

Saffron, charred red pepper

### BONELESS BUFFALO CHICKEN WINGS

Blue cheese dressing, slaw

### KOREAN BBQ PULLED PORK

kimchi slaw, gochujang mayo

### MONKFISH VADOUVAN CURRY

Pilaf rice

### LAMB KOFTA

Greek salad, tzatziki

“

We recently had the pleasure of hosting an incredible dinner in our Cotswolds home, thanks to the exceptional James Lowdell. The menu was a celebration of locally sourced, seasonal ingredients, with every dish beautifully presented and bursting with flavour. The chef's passion shone through in every detail, from sharing stories about the local producers to seamlessly managing the evening.

Their personal touch allowed us to relax and enjoy a flawless, unforgettable experience. Highly recommended.

JAMES



## Sharing Menu

For large banquets, our generous Sharing Boards are the perfect choice. Featuring hand-carved meats and big bowls of delicious sides, these boards create a true feast to share – bringing a relaxed, communal atmosphere to your wedding celebration.

### STARTERS

**A COLLECTION OF BRITISH CURED MEATS**  
Lowdell's focaccia, Gordal & Kalamata olives, guindillas & caperberries, Cotswold rapeseed oil & balsamic vinegar

#### MEZZE OF HUMMUS (V)

Baba ganoush, salsa verde, crudités, burrata & Lowdell's focaccia

#### FRESHLY BAKED BREAD SELECTION (V)

Flavoured house butters

#### ARANCINI BOARDS

Rocket and parmesan salad, pesto & tomato dip

#### BRUSCHETTA SELECTION

Whipped buffalo curd, mint – broad bean, tomato, basil – fig, prosciutto & ricotta

#### SEA FOOD PLATTER

Salmon gravlax, crayfish salad, taramasalata, radishes, gem lettuce, rye bread & pickles

#### FALAFEL (V)

Flat bread crisps, toum, baba ganoush, smoky red pepper crema

### SUMMER FEASTS

#### ROLLED PORCHETTA

Green salsa verde

#### RAS EL HANOUT CHICKEN SUPREME

Rose harissa and tahini sauce

#### BLACKENED SALMON

Furikake crumb

#### GLAZED JACOBS LADDER

Chimichurri

#### HOT HONEY SQUASH (V)

Pumpkin seed dukkah, dill yogurt

### SIDES

#### NIÇOISE SALAD

Tonnato dressing

#### GREEN HERB TABBOULEH (V)

Tomato, cucumber

#### WATERMELON CHILLI & FETA (V)

Fresh lime

#### JEWELLED ISRAELI SAFFRON

COUSCOUS (V)

Preserved lemon & mint

#### CAESAR COS SALAD

shaved parmesan & croutons

#### KALAMATA GREEK SALAD (V)

Herbed feta

#### TUSCAN PANZANELLA SALAD (V)

Torn basil

#### FREEKEH SALAD (V)

Sundried tomato and red pepper, mixed seeds

#### SCANDINAVIAN POTATO SALAD (V)

Baby capers & dill

#### WALDORF COLESLAW (V)

Red apple & walnut

#### GARLIC AND HERB ROAST

NEW POTATOES (V)

Rosemary oil

#### SUMMER BEANS FENNEL

& GARDEN LEAVES (V)

Green goddess dressing

#### MIXED LEAF (V)

Honey & mustard vinaigrette

### DESSERTS

#### CHOCOLATE MOUSSE (V)

Seasonal fruit

#### ETON MESS BOWLS (V)

English strawberries, lemon curd

#### TIRAMISU TO SHARE (V)

Coffee soaked biscuits, mascarpone zabaglione

#### LEMON MERINGUE TRIFLE TO SHARE (V)

Limoncello soaked lady fingers

#### PAVLOVA (V)

Cut at table with fresh coulis

#### SEASONAL FRUIT CRUMBLE (V)

Custard jugs

#### PAIN AUX RAISINS BREAD

& BUTTER PUDDING (V)

Cream

#### TRIO OF MINI DESSERTS (V)

Chocolate brownie – New York Cheesecake –

Mini lemon posset



### ROASTS

All served your choice of potatoes, 3 sides, Yorkshire pudding and gravy

#### SIRLOIN OF GRASS-FED BRITISH BEEF

Dry aged

#### ROLLED OUTDOOR REARED PORK LOIN

Crispy crackling

#### GLAZED BEEF SHORT RIB

Crispy onion and chive

#### CORN FED CHICKEN POUSSIN

Bread sauce

#### ROLLED SLOW COOKED LEG OF

SALT MARSH LAMB

Lowdell's Mint Sauce

#### SEASONAL VEGETABLE PITHIVIER (V)

Vegetarian jus

#### LOCH DUART SALMON

Watercress velouté

### POTATOES

#### POMMES ANNA (V)

#### DAUPHINOISE (V)

#### BOULANGÈRE

#### BUTTERED JERSEY ROYALS (V)

### SIDES

### VEGETABLES

#### CAULIFLOWER CHEESE

#### CARROT AND SWEDE MASH

#### SEASONAL GREENS

#### ROASTED ROOTS

#### BRAISED RED CABBAGE



AUTHENTIC. CREATIVE. SUSTAINABLE

## Evening/Party Food

This is available as an add-on to your main menu.  
Priced per head.

### DIRTY FRIES

Selection of toppings:

#### CUBANOS

Pulled pork, Gruyère, smoked ham,  
mustard, mojo sauce

#### BEEF OR BEAN CHILLI

Sour cream, double Gloucester, guacamole

#### POUTINE

Fries, gravy, cheese curds

### BAPS

Please choose from one of the following:

#### BBQ PULLED PORK

Apple sauce and ketchup

#### BBQ BEEF BRISKET

Red cabbage slaw

#### BBQ JACKFRUIT (V)

Red cabbage slaw

#### HOT DOG OR VEGGIE HOT DOG

American mustard, ketchup & crispy onion

### MAC & CHEESE

Please choose from one of the following:

#### CLASSIC CHEDDAR & CHIVE

Crispy onion

#### BBQ PULLED PORK

Crispy onion

#### PULLED CHICKEN & BLUE CHEESE

Frank's hot sauce

#### TRUFFLE OIL & MUSHROOM (V)

Crispy bread crumb

### BURRITOS

Stuffed burrito with a choice of:

#### GUAJILLO CHICKEN

Filled with jalapeño salsa & arroz rojo rice

or

#### RE-FRIED BEANS (V)

Filled with jalapeño salsa & arroz rojo rice

### FISH & CHIPS

SUSTAINABLY CAUGHT  
TEMPURA BATTERED COD

or

#### BANANA BLOSSOM

(both options come with katsu curry sauce  
& shoestring fries)

### FLATBREADS

Lebanese flatbread with a choice of:

#### SHAWARMA LAMB

Tzatziki, Shatta sauce, tomato, onion, lettuce

or

#### SHAWARMA PULLED MUSHROOM (V)

Tzatziki, Shatta sauce, tomato, onion, lettuce

### KOREAN FRIED

#### CHICKEN

or

#### CAULIFLOWER (V)

(both options come with gochujang mayo,  
kimchi slaw and skinny fries)

### PAELLA

Please choose from one of the following:

#### ROASTED FENNEL & BUTTER BEAN PAELLA (V)

Cooked in a saffron and thyme broth

#### CHICKEN & CHORIZO PAELLA

Cooked in a saffron chicken broth

#### SAFFRON & SEA FOOD PAELLA

Cooked in a lobster broth

## Why choose us?

At Lowdell's, we offer more than just catering. We deliver a deeply personal, flavour-driven experience rooted in creativity, sustainability, and care.

Guided by a talented team of experienced chefs and imaginative event professionals, we bring a distinctive touch to every occasion. From the food we create to the atmosphere we curate, every element is considered with thought, precision, and respect for your tastes and values, resulting in an experience that feels personal, authentic, and effortlessly refined.

As a family-run business based in the Cotswolds, we take pride in building genuine relationships with our clients. When you work with us, you're not just booking a service, you're inviting us to help tell your story through food. Thoughtful, ethical, and always delicious, we're here to help you create something truly unforgettable.



“

**Fabulous! Thank you James and team for making my husband's birthday celebration so amazing. We had 35 guests, everything delicious, creative and top quality in every respect!**

YVONNE



## FAQ'S

### CAN YOU CATER FOR ALLERGIES & DIETARIES?

Yes, we can accommodate allergies and dietary restrictions where possible. It's important that you provide information about any allergies or special dietary needs at least 4 weeks prior to the event to ensure we can make the necessary adjustments to your menu. If you have specific concerns, please feel free to discuss them with us in advance, and we'll do our best to meet your requirements safely.

### WHAT TYPE OF EVENTS DO YOU CATER FOR?

We cater for a wide range of events, including weddings, corporate events, private parties, banquets, outdoor events, and funerals or memorials. Whether you're hosting an intimate wedding, a large corporate gathering, or a casual BBQ in the garden, we can provide a customised menu to suit your event. We also offer catering for festivals, markets, and pop-up events, ensuring you have delicious food options for any occasion. If you have a unique event in mind, feel free to reach out, and we will be happy to discuss how we can cater to your specific needs.

### HOW FAR IN ADVANCE SHOULD I BOOK?

It's best to book as early as possible to ensure availability, especially for larger events or during peak seasons. We recommend booking at least 6 to 12 months in advance, particularly for weddings or events with specific dates. For smaller or less complex events, a booking of 2 to 3 months in advance is usually sufficient. However, we are happy to accommodate last-minute bookings if our schedule allows, so feel free to reach out at any time!

### DO YOU HAVE A MINIMUM PARTY SIZE?

We don't have a minimum party size, but a flat rate (available on consultation) may be necessary for smaller parties.

### DO YOU PROVIDE STAFF FOR SERVING & CLEAN UP?

Yes, we provide staff for your event! Our catering service includes the necessary staff for food preparation, serving, and overall event support. If additional staff is required, such as for larger events or specific tasks, we can arrange that as well for an additional fee.

This includes clearing plates, crockery, and any other items used during the event. If you'd like more details on the clean-up process or additional staffing options, feel free to ask.

### DO YOU CATER FOR VEGANS?

Yes, we can cater for vegans! We offer dishes that are naturally vegan, and we also strive to create a cohesive menu by providing vegan alternatives to the main dishes. This ensures that the vegan options blend seamlessly with the rest of the menu, so everyone can enjoy a consistent dining experience regardless of dietary preferences.

### CAN YOU SUPPLY BEVERAGES?

We offer a full wine list, carefully designed in collaboration with D'Arcy Wines, which has been paired with our menu. We can offer a bespoke wine flight with our private event. We also offer a curated selection of reception cocktails and fizz to suit your event's vibe.

Should you require a full bar service, we work closely with two mobile bar companies and will be happy to connect you with them to ensure your event has everything it needs.

### WHAT IS INCLUDED IN THE PRICE PER HEAD?

The price per head includes the following:

- 1. Food:** A carefully selected menu tailored to your event, whether it's a plated meal, buffet, or other style of service.
- 2. Staffing:** All staff required for food preparation, serving, and any necessary event support (such as chefs, wait staff, etc.).
- 3. Crockery and Cutlery:** Plates, bowls, and cutlery for each guest, along with any necessary utensils for the service.

If you'd like additional services like upgraded crockery, glassware, linen, or extra staff, these can be arranged for an additional fee. Please note that we work under the presumption that there is an adequate kitchen available to cook your menu. A hire fee for kitchen equipment, such as ovens or other essential appliances, will be added to the bill if any equipment needs to be rented. Final pricing may vary depending on the number of guests, your chosen menu, the event location, and the facilities available on site.

### HOW DO I ENQUIRE ABOUT PRICING?

To enquire about pricing, simply reach out to us via phone or email with the details of your event, such as the type, size, location, and any specific services you're interested in. We'll be happy to provide you with a tailored quote based on your needs. Alternatively, if we have an online enquiry form on our website, you can fill it out with your event information for a customised price estimate. Be sure to include key details like the number of guests, menu preferences, and any additional services like staff or equipment, as this will help us offer an accurate quote. You can also reach us through our social media platforms if that's more convenient. We look forward to hearing from you!



“

James made the food for my Mum's 70th birthday party and it was incredible. His attention to detail is second to none. The flavours were exceptional. All the guests were blown away and were talking about how good the food was all day and the following day. We wish we could do it all over again just to enjoy the food once more!

Highly recommend. Thanks James.

EMMA

## Prices & Packages

Our pricing is tailored to each event and provided upon request. Costs are based on your initial brief, including your chosen menu, guest numbers, event location, and venue facilities. We'll work with you to create a bespoke proposal that reflects your vision and budget.

### PRICING & INCLUSIONS

Our food is priced per head. This includes any staff required for the day, as well as all plates and crockery from our standard range. We offer a variety of plates, linen, cutlery, and glassware upgrades at an additional cost.

### LINEN & EQUIPMENT

Linen can be provided and will be charged based on the number of tables needed. We also offer a wine list and a bespoke reception drinks package tailored to your event. Please enquire for details.

### ADDITIONAL STAFF

The number of staff provided will be based on the guest count and services selected. Additional staff can be arranged at a rate of £25 per staff member per hour.



## How to Book

Contact via email [enquiries@lowdells.com](mailto:enquiries@lowdells.com) or call **07792164405** for a consultation.



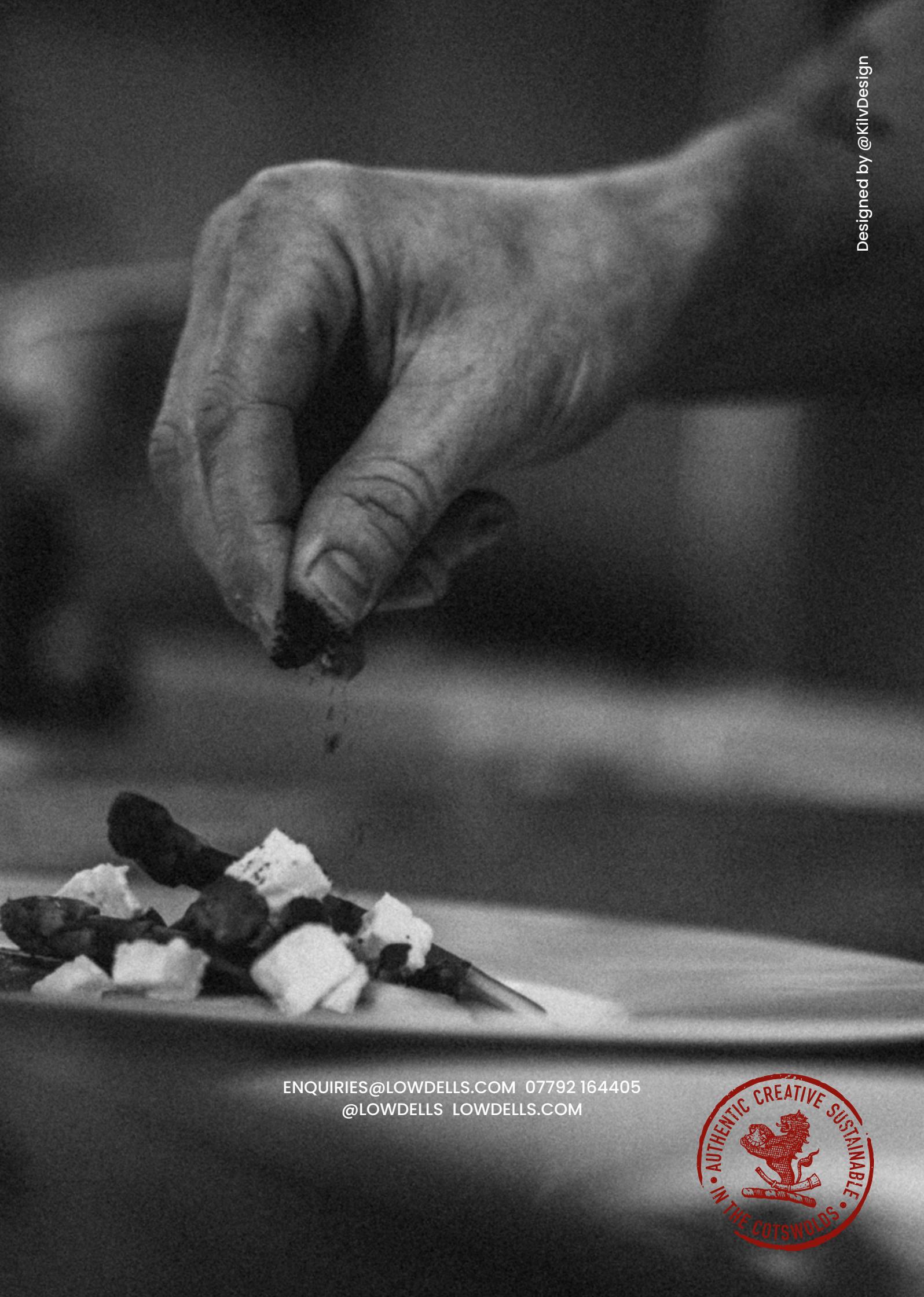
“

I was lucky enough to go to a birthday party that James catered for. The meal was delicious, with some amazing flavour pairings. As a vegan I was blown away by how he managed to integrate my needs with the needs and tastes of the group. Ensuring my meal was every bit as delicious, and satisfying, as everyone else's. He and his assistant were extremely efficient and calm amid us partying while they worked! Thoroughly professional and lovely people to boot.

I would absolutely recommend them whatever your event or occasion.

RACHEL





Designed by @KilivDesign

ENQUIRIES@LOWDELLS.COM 07792 164405  
@LOWDELLS LOWDELLS.COM

