

## **Cotswold Wild Dining**

My name is Richard Webber and I have been a resident of the local area (Naunton) for the past 3 years. Like so many others in recent times, the global pandemic has presented its challenges and unfortunately my 18-year career in the Aerospace industry was cut short when my position within my organisation was made redundant a couple of months ago. For many years I enjoyed the corporate 9 to 5 life however since moving to the Cotswolds often dreamt of a career change to suit my new country lifestyle and so this situation has encouraged me to pursue just that and set up Cotswold Wild Dining.

### **Concept**

An overnight experience where a group of like-minded individuals can escape the stresses of modern-day life and immerse themselves in the tranquillity of the Cotswold countryside whilst enjoying a gourmet meal and local drinks.

Guests will arrive to site which is totally camouflaged from the road and almost 1 mile to the nearest house (by road).

The site itself is half a hectare of copse land owned and maintained by a local farmer with whom we have a lease agreement. There are no power lines, water/drainage pipes or permanent fixtures. The company prides itself in being sustainable and eco-friendly.

The site has undergone a bat activity survey and a wildlife protection assessment. Activities on the site do not impact any local wildlife or harm natural habitats in any way.

We have erected temporary structures to shelter the dining table and cooking area from bad weather and an eco-friendly composting toilet with washing facilities.

Guests will be required to sign a code of conduct on arrival.

A maximum of 12 guests can participate per evening, typically Friday and Saturday evenings during high season (May-October). We anticipate running up to 60 evenings per year.

Guests will enjoy a 4-course meal, we cater for vegetarians, vegans and gluten free individuals along with displaying a list of allergens on site accompanied by 4 complimentary cocktails. We will utilise local produce and local suppliers for over 80% of our ingredients.

There will also be a paid bar running from 6pm-11pm.

Ambient music will be played throughout the evening (up until 11pm) and again during breakfast service in the morning to create an atmosphere.

Guests will stay the night in a private glamping tipi with hot water bottles, solar lighting and extra blankets, all paths are well lit with solar lighting should a guest need to leave their tent after dark.

3 members of staff per event. Staff have completed DBS checks, food hygiene level 2 and we have a designated first aider at every event.

Once Cotswold Wild Dining is up and running, we hope to utilise the site for children's camps during the holidays – similar to the Worldwide movement of Scouts / Girl Guides.

Children will be taught basic life skills, cooking, cleaning, gardening, preparing food, orienteering, wildlife / nature talks, looking after the environment.