



Christmas Venues

DUTCH HALL

7 AUSTIN FRIARS
CITY OF LONDON



Lotus events is one of London's leading event catering companies providing services at unique and diverse London Venues. Our aim is to provide seasonal and freshly prepared food bursting with flavours, for any type of event including Conferences, Gala Dinners, Awards, Product Launches, Exhibitions, Weddings and Christmas Partys

Established for over 10 years, we have a great reputation for providing delicious, diverse and inspired catering to suit all types of events.



GET A QUOTE

CONTACT : 020 8428 6300

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DUTCH HALL

7 AUSTIN FRIARS
CITY OF LONDON

VERSATILE EVENT VENUE IN
THE HEART OF THE CITY

Located in the city of London, a short walk from Bank and Liverpool street station, The Dutch hall provides a unique event space to hold your conference, Awards dinner or Drinks reception. The venue is also licensed to hold weddings and ideal for private events such as barmitzvah, batmitzvah and birthday parties.

There are three event spaces within the building : the grand hall, the van gogh room and the Library. All of these can be utilised fully as main event area, break out rooms or arrival drinks. The history of the building in Austin Friars goes back 500 years and it was rebuilt after war damage during the second world war. The facilities are modern such as underfloor heating, in build projectors and some in house furniture is available if required.

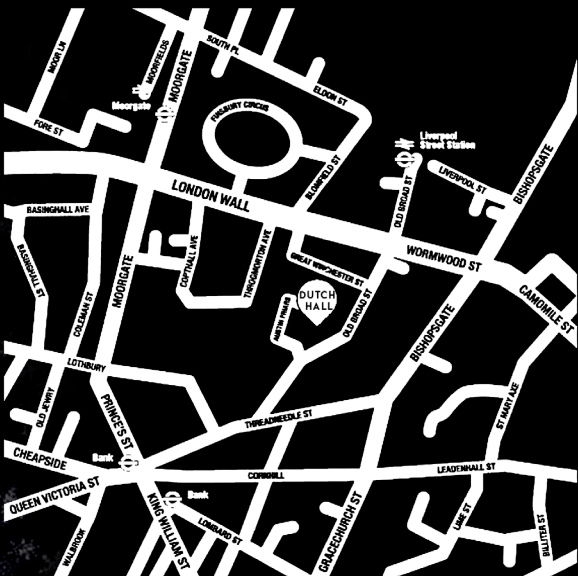


LOTUS

EVENTS



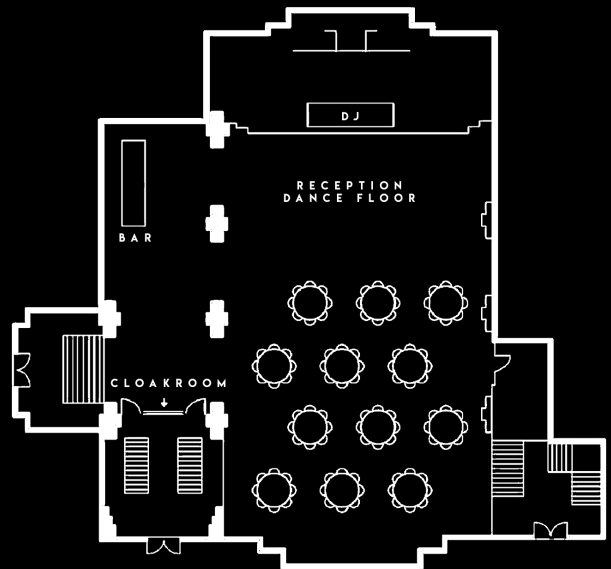
Book your Christmas The Dutch Hall is a beautifully renovated church in the heart of the City with a history dating back to 1550. The original building was frequented by the Dutch master Vincent Van Gogh and depicted in an early sketch during his time living in London. Rebuilt in neo-classical style from the destruction of the Blitz in 1940, this historic beauty is incredibly central yet secluded and away from the busy roads, which makes it even more private and exclusive. We are now able to offer clients the possibility to host great events in this wonderful building. Lotus Events and their team offer an experienced, professional and friendly approach to all the events at the Dutch Hall event venue.



LOCATION

Liverpool Street Station
& Bank Station
5 minute walk

Dutch Hall
7 Austin Friars
London



VENUE MAP

The Venue is Suitable for seated dinners and standing events with arrange of catering options available


Seated Dinner : 120-170
Standing Reception : 175-380
Capacity : 150-350





LOTUS

EVENTS



Grade II listed building Dutch Hall boasts a prime location in the heart of the city, a short walking distance from Liverpool Street and Bank stations. Ornate stained glass windows take pride of place in the classically design Great Hall, which benefits from highceilings for a elegant look. Benefiting from both stunning original features and clean, contemporary design, this venue creates a unique setting for a Christmas party.


WHAT'S INCLUDED

Exclusive Venue Hire (18.30 till
Midnight; bar closes at 23.30)
Prosecco Reception
Three Course Dinner
All Inclusive House wine, bottles Beer
& Soft Drinks Xmas Crackers
Table Centres
DJ & Disco
Ambient Lighting & Uplighting
PA System for Background Music
and Speeches Occasional Furniture;
Sofas; Tables & chairs Fully Staffed
Cloakroom
Event Security
Event Management

TO GET A QUOTE, CHECK AVAILABILITY AND TO ARRANGE A SITE VISIT,
PLEASE CONTACT JAIMIN AT LOTUS EVENTS

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Christmas Menus

2021

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TO START

REFINED AND CONSIDERED SEASONAL FARE

CHRISTMAS STARTERS

FISH

Venison carpaccio, Red onion, Caper Berry, Chicory & Bitter Cress
Chicken & Leek Terrine, New season sprout tops, Trompette Mushrooms & Chestnuts
Ham Hock Terrine, whole grain mustard, Apple and Vanilla, Chervil Cress
Roast Quail, Pear & Walnut, Salted Celeriac & Lemon Thyme
Tea Smoked Mallard, Beluga lentils, Pickled Girolles, Heritage Beetroot & Wood sorrel
Peppered Fillet of Beef, Wild Dandelion & Truffled Bulgur Wheat.

MEAT

Loch Duart Salmon, Cured in Christmas flavours, Wood sorrel, Clementine & Chestnut
Cod Roe Mousse, Rainbow Radishes, Spice of Angels, Pink Pepper & Lavroche Crackers
Hot Smoked Salmon, Wild herbs, Pickled chervil root, Long pepper & Trompette de la mort
Mackerel Fillet, Soused, Escabeche of Vegetables, Coriander & Saffron
Spiced Isle Of Wight Crab Ramekin, Brown Shrimps, Sourdough, Courgette & Basil
Baby Red Mullet, White Onion & Rosemary Puree, Crispy Confit Onions & Flaked Almonds

VEGETARIAN

Goats Curd & Wild Honey, Winter Truffles, Young Vegetable Crudites & Pumpkin Seeds
Red Onion Tarte Tatin, Baked Red Onions, Puff Pastry, Aged Balsamic & Watercress
Stuffed Baby Aubergine, Green Olive & raisin spiced caponata & rocket pesto
Chargrilled Pear, Mozzarella, candied tomatoes, purple basil & Pain d'epice
Fig tartlets, Merlot vinegar, chicory, oak barrel aged Feta with rosemary & cumin leaf
Lentil bake, red & green lentils, Yogurt & Ras Al- Hanout, celery & apple salad
Truffle goats cured, radishes, lavroche crackers, Italian fennel, pink pepper & candied seeds



THE MAIN

ELEGANT, TIMELESS AND CREATIVE



CHRISTMAS MAIN COURSE

FROM THE LAND

Pheasant en crouete, Savoy Cabbage, Chestnuts & Bacon, Winter Herbs & Truffle Jus

Denham Vale traditional Braised Feather Blade of Beef, Purple Sprouting Broccoli, Cumin & Mustard Seed Potato & Lemon Thyme.

Confit Duck Leg, Crushed Celeriac, Kale, Poached Cranberries & Coco Nib Duck Sauce

Lincolnshire Red Rare Breed Fillet of Beef on the Bone, Fermented Garlic, Braised Onion & Jerusalem Artichokes.

Guinea Fowl, Swede Hash, New Season Sprout Tops, Port & Cranberry, Sage & Trompette De La Mort.

Grove Smith Turkey Breast, Date & Truffle Stuffing, Goose Fat Potatoes, Honey Roast Piquillo Parsnips, Candied Chestnuts, Kale & Pan Roasted Sprouts.

FROM THE SEA

Chargrilled Fillet of Halibut, Green Olive, Spinach & Aubergine Caponata.

Brill Fillet, Poached In Red Wine , Chanterelle Mushrooms, Crushed Celeriac & Preserved Lemon.

Loch Duart Salmon, Roasted Celeriac & Sea Beet, Lemon Oil & Samphire.

Cornish Coast Sea Bass, Braised Fennel, Pickled Muscat Grapes, Crab & Tarragon Butter.

English Coast Red Mullet, Grilled Fillet, Artichoke Cream, Almond & Rosemary Puttanesca.

Cod Fillet, Braised Cavalo Nero, Fennel Seed & Chilli, Pumpkin Fondant & Black Olive Oil.

FROM THE SOIL

Roasted Gnocchi, Walnuts, Blue Cheese, Red Wine Poached Pears & Watercress.

Baked Apple, Cumin Spiced Broccoli, Flaked Almonds, Chestnuts & Parsley Root.

Pearl Barley & Chervil Root Risotto, Basil, Lemon & Crone Artichoke.

Christmas Wellington, Rosary Farm Goats Cheese, Parsnips, Purple Kale & Wild Mushrooms.

Orzo Pasta, Herb pesto, Salsifi, & Oak Barrel Aged Rosemary Scented Feta.

Pumpkin Risotto, Candied Lemon, Basil, Toasted seeds & Pumpkin Oil.





FOR DESSERT

DECADENT, INVITING AND COLOURFUL FINAL COURSE



CHRISTMAS DESSERTS

Traditional Christmas pudding, Brandy creme anglaise
Muscovado Tart 'Khaand' & Devonshire Clotted Cream
Poached Winter Fruits, Vanilla Chantilly & Candied Brioche
Spiced Apple Tart Fine, Almond Frangipane & Christmas Spiced Whipped Cream


DESSERT CANAPES

Chocolate, Strawberry, Vanilla Cream, Pecan Brownie
Mini Chocolate Espresso, Madeira & Coffee Creme Patissiere
Glazed Amalfi Coast Lemon Tart
Ferrero Rocher, Crisp Dark Chocolate, Walnut & Almond
Mini Pavlova, Seasonal Berries & Crisp Meringue
Treacle Tart Bites, Candied Lemon Zest & Lemon Balm Cress

CHEESE

We are extremely passionate about the cheeses of the world.
And at Lotus we work tirelessly in sourcing the finest of cheese.

We are fascinated by the history, passion and dedication
of its producers, especially that of British farm house and artisan
cheeses and wish to share the energy and love that goes
hand in hand for you to savour, delight in and enjoy.





CANAPES

VISUALLY STRIKING RECIPES TO ENTICE THE SENSES AND WARM THE APPETITE



CHRISTMAS CANAPES

MEAT

Duck Liver Parfait, Spiced Orange marmalade & Amaranth Leaf
Mini Pigs in Blankets, Thyme & Black Pepper & Roasted Apple & Lemon Puree
Duck Roulade, Pickled Raisins & Celeriac Remoulade.
Charred Peppered Beef, Mini Yorkshire pudding, Horseradish Creme Fraiche
Tea smoked Lamb Fillets, Sweet Shallot Caramel & Crispy Onions & Rosemary Skewers
Parma Ham Pancakes, Rolled Parmham & Green Olive Tapenade
Sesame Seed Ginger Chicken, Dark Soy, Honey & Green Chutney

FISH

Salmon Tartare, Red Chicory, Crispy Capers, Lemon, Whole Grain Mustard & Nasturtium Leaf
Salt Cod Brandade, Olive Oil, Pink pepper, Wood Sorrel & Smoked Paprika Croutons
Sea trout, Cured For 24 Hours In Christmas Spices, Toasted Seeds Lemon Balm & Pumpkinickle
Smoked Mackerel Pate, toasted Brioche & Lemon Balm Cress
Prawn Tempura, Sage, Chilli & Ginger
Crab & Pickled Beetroot Bom Boms.

VEGETARIAN

"Molten" Brie & Cranberry Filo parcels
Winter Mushroom Arancini, Winter Truffles, Parsley & Lincolnshire Poacher
Candied Lemon Scented Cherry Tomato, Herb Crusted Bocconcini & Salsa Verde
Beetroot Bom Boms, Pickled & Roasted, Truffle Goats Cheese Candied Lemon
Waldorf Salad, Red Chicory, Red Wine Poached Pear, Candied
Walnut, Cumin Dried Grapes & Celery Cress
Crottin De Chavignol Cheese, Toasted Brioche, Baby Courgette & Black Olive Tapenade
Stuffed Baby Aubergine, Winter Bruschetta, Parsnip, Artichoke & Ras El Hanout



As one of the premier London event management and catering companies, operating for over 10 years, we are incredibly proud to have built a team of experienced, passionate and dedicated industry professionals

Our aim at Lotus has always been simple. To be a leader in our field. And to exercise our knowledge and passion, our love for the game and the challenges it offers. To excite and inspire but most importantly to continue and deliver to the highest standard the industry can offer.

When you have an idea for an event and you want the experience of receiving exceptional service by professionals from introduction and planning through to execution.

We want you to think Lotus.

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