



LOTUS

EVENTS

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, Parties and Weddings.

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





FOOD

RICHARD LLOYD
EXECUTIVE CHEF



Having begun with his Apprenticeship, Richard Lloyd was traditionally trained in a Michelin star restaurant. Followed by a 16 year career working professionally in renowned establishments and with chefs such as Angela Hartnett, David Cavallier, Luke Holder and John Campbell. During this time, of which he has amassed experience in advanced techniques and the science behind food, Richard made the decision to move on and accept a new and bigger challenge in the events world.



In 2017, Richard joined Lotus Events to become the creative force behind our amazing food. He is a master in sourcing the best seasonal ingredients to create fabulous menus for all types of functions. Richard heads a team of inspired dedicated chefs producing great catering for events up to a 1200 people.





TO START

REFINED AND CONSIDERED SEASONAL FARE



STARTERS

FROM THE LAND

Dedham Vale Beef Carpaccio,
Baby Organic Beetroots, Burnt Onions, Capers & Wild Flowers

Wild Wood Pigeon,
Earl Gray Tea Smoked, Pearl Barley, Casu Franco & Juniper Scented Yogurt

Truffled Chicken & Leek Terrine,
Pickled Roots & Fermented Mustard

Smoked Lamb Neck Salad,
Organic Beetroot, Lambs Leaf, Crispy Capers & Lemon Zest

FROM THE SEA

Loch Duart Poached Salmon
Purple Violet Potato Salad

Octopus Carpaccio,
Blood Orange, Shaved Pickled Fennel & Greek Basil

Torched Cornish Coast Mackerel
Torched Soused Mackerel Fillet, Carrot Escabeche, Wild Herbs & Baby Gem

Grilled Red Mullet,
BBQ White Onion & Pesto Gnocchetti

FROM THE SOIL

Blackened Peppered Leeks
Crispy Oyster Mushrooms, Parsley and Grated Lemon

Goats Cheese & Squash Crumble
New Season Pumpkin & Squash, Neal's Yard Goats Cheese, Pumpkin Seed Crumble & Due Valle Balsamic

Spring Garden
Local Curd, Spring Vegetables & Sprouting Shoots, Black Olive Top Soil & Lavender Honey

Aubergine Carpaccio,
Sicilian Caponata, Baby Aubergine & Wild Flowers





THE MAIN

ELEGANT, TIMELESS AND CREATIVE



MAIN COURSE

FROM THE LAND

Creedy Carver Confit Duck Leg,
Ratte Potato, Charred Asparagus, Pickled Onions & San Manzano Tomatoes

Dedham Vale Flat Iron Steak,
Charred Flat Iron, Burnt Onions, Rocket, New Potatoes & Single Estate Olive Oil

Chicken & Leek a la Grecque
Charred Baby Leeks, Pousse, Elephant Garlic & Jersey Royals

Traditional Braised Feather Blade of Beef,
Cumin & Whole Grain Mash, New Season Broccoli & Balsamic Glazed Shallot

Langley Chase Rump of Lamb
Rainbow Carrots, Broad Beans, Artichoke & Lemon

FROM THE SEA

Stone Bass, & Wild Fennel
Asparagus, Pickled Muscat Grapes, Cornish Crab & Pink Pepper

Loch Duart Seared Salmon
Grilled Fillet, Wye Valley Asparagus, Organic Spinach & Lemon Confit Potatoes

Gilthead Sea Bream
Lemon Scented "Peas a la Francaise" Spinach, Gem Lettuce & Torn Basil

Cornish Cod Fillet
Smoked Cornish New Potatoes, Sea Purslane & Puttanesca

FROM THE SOIL

Open "Carciofo" Lasagne
Spring Truffles, Fresh Pasta, Artichoke & Tropea Onions

White Polenta & Truffle Ravioli
Purple Violet Artichokes, Dried San Marzano Tomatoes, Oregano & Parmigiano Reggiano

Seasonal Wellington
Candied Beetroots, Heritage Carrots & Artichoke. Thyme, Roasted New Potatoes & Salsa Verde


Portobello
Garlic & Thyme Infused Mushroom, Burnt Onions & Roasted Mini New Potatoes





FOR DESSERT

DECADENT, INVITING AND COLOURFUL FINAL COURSE



DESSERTS

Tiramisu,
Coffee Soaked Muscovado Sponge, Chocolate Ganache & Marsala Sabayon

Lemon & White Chocolate Cheesecake,
Candied Oats, Braised Berries, Basil & Lemon Balm Cress

Charred Peach Eton Mess,
Charred Peaches, Crushed Meringue, Lemon Verbena Chantilly

Goat's Milk Panna Cotta,
Cardamom, Wild Honey Jelly, Borage Flowers & Honey Comb

Lemon Posset,
Blueberry, Greek Basil & Roasted White Chocolate Crumb

Amedei Dark Chocolate Mousse,
Crushed Cherries & Amaretto Espuma

BOWL DESSERTS

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



CANAPES

FROM THE LAND

Minted Lamb Kofta
Chilli & Oregano, Yogurt & Cucumber Raita

Sesame Seed Ginger Chicken,
Honey, Dark Soy & Traditional Green Chutney

Thai Infused Chicken,
Coconut Poached Chicken, Thai Green Sauce, Coriander & Kaffir Lime

6 Hour Braised Salt Beef,
Braised Brisket, Dijon & Honey Glaze, Chives & Cornichons

“Bresaola Con Rucola”
Red Wine Cured Spiced Beef, Organic Rocket & Sticky Fig Compote

Asian Style Pork Belly
Coriander, Spring Onion & Red Chilli

FROM THE SEA

Spiced Tuna Tartar
Avocado, Green Chilli & Sesame Seed Cone

Saffron Pickled Mackerel,
Escabeche of Baby Vegetables & Squid Ink Tapioca

Polenta Crusted Baby Squid,
Shallow fried, Hot smoked Paprika harissa

Paprika Spice Prawns
Chargrilled, Cayenne Pepper, Burnt Lemon & Marjoram

Smoked Mackerel Pate Cones
Nutmeg & Cream Cheese, Onion Seed & Chive

Steve Hodges Smoked Salmon
Toasted Pumpernickel & Oscietra Caviar

FROM THE SOIL

Pea & Mint Arancini,
Mozzarella, Preserved Lemon, Rosemary & Oregano

Heritage Beetroot Bom Boms,
Roasted & Pickled Beetroots, Goats cheese, Spice Of Angels, Chilli & Coriander

Avocado & Roasted Coffee Mousse Cones
Red Chilli, Basil & Lime

Isle Of Wight Tomato Bruschetta,
Shallot, Garlic, Basil served on Toasted Ciabatta





BOWL FOOD

DELICIOUS AND EXCITING, DISTINCTIVE AND FULL OF FLAVOUR



BOWL FOOD

FROM THE LAND

Peppered Flat Iron Steak
Tuscan Panzanella Salad, Single Estate Olive & Basil

Aged Beef Polpette,
White Truffle Spaghetti Bianco

Chicken Tikka Slaw
Garam Masala Spiced Chicken, Yogurt Raita, Slaw & Spiced Salted Seeds

Lamb Tagine,
Harissa Spiced Couscous, Apricots, Mint & Coriander

Confit Lamb Shoulder,
Peppered Courgettes, Charred White Italian Onions, Orzo, Capers & Mint

FROM THE SEA

Cod Loin & Puttanesca
SweetHeart Artichokes and Amalfi Coast Lemon

Olive Oil Poached Pollock
Wild Rice, Caper & Raisin Puree, Bronze Fennel Top, Orange Zest & Basil

Fish Tikka
Kachumber Salad & Spiced Rice

Thai Red Prawn Curry
Jasmine Rice & Asian Slaw

Salt & Pepper Squid Cones
Spring Onion & Red Chilli Garnish

FROM THE SOIL

Tuscan Panzanella Salad,
Stale Soaked Ciabatta, Heirloom Tomatoes, Black Olives & Torn Basil

Rigatoni Napolitano,
San Marzano Tomato Passata, Romano Peppers, Olives, Basil & Pangritata

Vegan Bangers n Mash
Sage & Onion Gravy, Burnt Onions & Lemon Thyme

Vegetarian Thai Green Curry
Thai Aubergine, Baby Corn, Sweet Potato, Red Pepper & Jasmine Rice

Masala Chickpea & Stewed Tomato Curry
Roasted Seeds, Coriander & Pickled Onion Salsa





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.



GET A QUOTE

CONTACT : 07958 930907

EMAIL : jaimin@lotus-events.co.uk