



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 starred restaurant. Followed by a 16 year career working professionally in renowned establishments and with chefs such as Angela Hartnett, David Cavalier, 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.





T O S T A R T

REFINED AND CONSIDERED SEASONAL FARE



From the Land

Dedham Vale Beef Fillet (GF) (DF)

Chargrilled Beef Medallion, Pea & Tomato Fondue, Smoked Sweet Corn Relish & Crispy Cumin-Scented Onions.

Prosciutto De San Daniele (GF)

Basil & Olive Oil Compressed Watermelon, Green Tomato Salsa & Parmesan Crisps.

Roast Norfolk Quail (GF) (DF)

Fire Pit Leeks, New Season Truffles, Lilly Put Capers & Frizzy Salad.

Smokehouse Chicken Salad (GF) (DF)

Oak Smoked Poussin Chicken, Roasted Boudin Blanc, Poached Quail Egg, Radishes & Hedgerow Garlic.

Creedy Carver Duck (GF)

Smoked Duck Breast, Honey Roasted Figs, Lemon Ricotta & Sweet Monbazillac Dressing.

Belly of Lamb (GF) (DF)

Confit & Crisp, White Onion & Rosemary Soubise, Asparagus, Candied Beetroot & Fermented Garlic.

From the Sea

Lobster & Red Mullet Terrine (GF) (DF)

Poached Lobster, Red Mullet, Basil Leaves & Tomato Petals.

Sea Trout (GF) (DF)

Poached Sea Trout, Broad Beans, Cucumber, Bronze Fennel, Tomato Water Consomme & Oscietra Caviar.

Cornish Coast Mackerel

Grilled Mackerel Fillet, Carrot & Saffron Escabeche, Wild Herbs & Oyster Emulsion (GF) (DF)

Smoked Cod Roe Mousse "Taramasalata" (GF)

Rainbow Radishes, Pickled Crudités & Hot Smoked Paprika.

Bream Ceviche (GF) (DF)

Thin Slices of Sea Bream, Fennel Slaw, Haricot Blanc, Cucumber, Yuzu & Olive Oil.

Isle of Wight Crab Salad (GF) (DF)

Unpasteurized Hand-Picked Crab, Salad of Granny Smith Apple, Spring Onion & Tapioca Crisps.





T O S T A R T

REFINED AND CONSIDERED SEASONAL FARE



From the Soil

Asparagus & Jersey Royal Potato Terrine (VV)(GF)(DF)
Layers of New Season Asparagus, Jersey Royals & Basil Pesto.

Artichoke & Tomato Bruschetta (VV)(DF)
Artichoke, Heirloom Tomato, Basil, Kalamata Olives, Pickled Garlic & Toasted Focaccia.

Spring Garden (GF)(V)
Local Curd, Spring Vegetables & Sprouting Shoots, Black Olive Topsoil
& Lavender Honey.

Crottin de Chavignol (V)(GF)
Grilled French Goat Cheese, Balsamic Gel, Roasted White Onions & Romano Peppers.

Cannelloni Pasta (VV)(DF)
Crisp Fried Cannelloni, Roasted Courgette, Avocado, Basil & Green Chili Mousse.





THE MAIN

ELEGANT, TIMELESS AND CREATIVE



From The Land

Creedy Carver Confit Duck Leg (GF)(DF)

Asparagus, Rosemary Roasted White Onion Salsa, Cured Beef Tomato & Balsamic Vinegar.

Lake District Dry-Aged Ribeye Steak (GF)

Cooked on the Chargrill, Balsamic Shallots, Shaved Parmesan & Wild Rocket.

Corn-Fed Chicken Breast (GF)(DF)

Roasted Sweet Potato, Spinach, Onion Ragout, Cumin, Lemon & Coriander.

Traditional Braised Feather Blade of Beef (GF)(DF)

6-Hour Slow-Cooked Beef, Whole Grain Mustard Mash, New Season Broccoli & Balsamic Glazed Shallot.

Leg of Lamb Steaks (GF)(DF)

Brushed with Basil Pesto, Cocoa Bean, Artichokes, Lemon & Oven Dried Tomatoes.

Langley Chase Rump of Lamb (GF)(DF)

White Asparagus, Swiss Chard, Preserved Lemon, Oregano & Single Estate Olive Oil.

Creedy Carver Confit Chicken Leg (GF)(DF)

Asparagus, Rosemary Roasted White Onion Salsa, Cured Beef Tomato & Balsamic Vinegar.

From The Sea

Stone Bass & Wild Fennel (GF)(DF)

Asparagus, Braised Italian Fennel, Brown Shrimp & Pickled Muscat Grapes.

Loch Duart Salmon Salad (GF)(DF)

Italian Bitter Leaves, Radishes, Baby Plum Tomatoes, Shallots, Shaved Fennel & Citrus Vinaigrette.

Gilt-head Sea Bream (GF)(DF)

Smoked Aubergine, Lemon Zest, Roasted Garlic & Pepper Caponata.

Roast Pollock (GF)(DF)

Thai-Infused Mussel Broth, Coconut, Lime, Lemongrass, Chili, Coriander & Bok Choy.

Cornish Cod Fillet (GF)(DF)

Smoked Potato Mousseline, Sea Vegetables, Tomato & Olive Puttanesca.

Grilled Plaice (GF)(DF)

Grilled British Coast Plaice Fillet, Brown Shrimp, Sweetcorn & Tomato Salsa.





THE MAIN

ELEGANT, TIMELESS AND CREATIVE



From the Soil

Agnolotti (V)(DF)

Pappa Al Pomodoro, Tuscan Tomatoes Stewed With Sourdough, Chili & Basil Pasta.

The Foraged Dinner (VV)

New Forest Wild Mushrooms, Cream, White Wine, Wild Garlic, Wild Asparagus, Woodland Truffles & Chestnut Gnocchi.

Seasonal Wellington (DF)(VV)

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

North Indian Vegetable Curry (DF)(VV)

Roasted Cauliflower, Courgette, Lentils, Blend of Spices, Coconut Milk, Coriander & White Rice.

Purple Sprouting Broccoli (V)(GF)

Pimenton Spiced Broccoli, BBQ Padron Peppers, Wild Sorrel, Pickled Shallots & Barrel Aged Feta Cheese.





FOR DESSERT

DECADENT, INVITING AND COLOURFUL FINAL COURSE



Tiramisu,

Coffee-Soaked Muscovado Sponge, Chocolate Ganache & Marsala Sabayon

Lemon & White Chocolate Cheesecake (GF)

Candied Oats, Braised Berries, Basil & Lemon Balm Cress

Charred Peach Eton Mess (GF)

Charred Peaches, Crushed Meringue, Lemon Verbena Chantilly

Goat's Milk Panna Cotta (GF)

Cardamom, Wild Honey Jelly, Borage Flowers & Crystallized Ginger.

Amedei Dark Chocolate Mousse Terrine (GF)

Orange Meringue, Salted Chocolate Crumb, Raspberries & Basil Cress





CANAPES

VISUALLY STRIKING RECIPES TO ENTICE THE SENSES AND WARM THE APPETITE



From the Land

Tea-Smoked Lamb Neck (GF) (DF)

Red Onion Caramel, Cumin-Scented Crispy Shallots.

Minted Lamb Kofta (GF) (DF without sauce)

Chili & Oregano, Yogurt & Cucumber Raita.

Sesame Seed Ginger Chicken (DF)

24H marinade, Ginger, Garlic, Blended Sesame Seed & Traditional Green Chilli & Coriandar Chutney.

Thai-Infused Chicken Cakes (GF)(DF)

Minced Chicken, Palm Sugar, Thai Basil, Garlic, Coriander, Kaffir Lime & Onion Seed.

6-Hours Braised Salt Beef (GF)(DF)

Braised Brisket, Dijon & Honey Glaze, Chives & Cornichons.

Pulled Beef Tacos (DF)

Braised Beef, Smoked Paprika, Chopped Tomato & Jalapeno.

Asian-Style Sticky Pork Belly (DF)

Coriander, Spring Onion & Red Chili.

Ham Hock on Toast (DF)

Flaked Ham Hock, Baked Apple Compote, Mustard & Parsley.

From the Sea

Spiced Tuna Tartare (DF)

Avocado, Green Chili & Sesame Seed Cone.

Smoked Belly of Tuna (GF) (DF)

Yuzu & Hibiscus Glaze, Coriander & Garlic Shoots.

Saffron Pickled Mackerel (GF) (DF)

Escabeche of Baby Vegetables & Squid Ink Tapioca.

“Salt Cod Brandade” (GF)

Salt Cod, Garlic & Potato. Olive Tapenade & Lemon Thyme Croutons.

Polenta-Crusted Baby Squid (GF)(DF)

Shallow-fried, Hot Smoked Paprika Harissa.

Harissa Spiced Prawns (GF) (DF)

Chargrilled, Cayenne Pepper, Burnt Lemon & Marjoram.

Smoked Mackerel Pate Cones

Nutmeg & Cream Cheese, Onion Seed & Chive.

Steve Hodges Smoked Salmon Mousse

Savoury Cones, Pink Peppercorn, Nutmeg & Chive.





CANAPES

VISUALLY STRIKING RECIPES TO ENTICE THE SENSES AND WARM THE APPETITE



From the Soil

Pea & Mint Arancini (V)

Mozzarella, Preserved Lemon, Rosemary & Oregano.

Heritage Beetroot Bom Boms (V)

Roasted & Pickled Beetroots, Goat Cheese, Spice of Angels, Chili & Coriander.

Aubergine Caponata (DF) (VEGAN)

Smoked Aubergine, Garlic & Basil, Served On Toasted Ciabatta

New Season Muscat Grape (GF) (V)

Rolled in Burt's Swell Blue, Salted Sunflower & Linseed Crust.

Avocado & Roasted Coffee Mousse Cones (DF) (Vegan)

Red Chili, Basil & Lime.

Isle of Wight Tomato Bruschetta (DF) (Vegan)

Shallot, Garlic & Basil Served on Toasted Ciabatta.

Birds Nest Bhaji (GF) (DF) (Vegan)

Turmeric, Onion, Chili, Cumin & Green Chutney.

Mexican Spiced Vegetable Tacos (Vegan)

Grilled Peppers, Red Onion & Tomato Coriander Salsa.





BOWL FOOD

DELICIOUS AND EXCITING, DISTINCTIVE AND
FULL OF FLAVOUR



From the Land

Beef Bourguignon (GF)

Braised Dedham Vale Beef, Button Mushrooms, Carrots, Celery, Rosemary & Thyme.
Truffled Creamed Potato.

Sous Vide Flat Iron Steak

Chargrilled and then Slow-Cooked with Fermented Garlic & Rosemary.
Roasted Gnocchi, Watercress & Balsamic Onions.

Aged Beef Arancini

Slow-Cooked Beef Peppered Beef Flank, Oregano, Basil & San Marzano Tomato Salad.

Jamaican Chicken (GF) (DF)

Blend of Jerk Spices, Roasted Sweet Potatoes, Spinach, Lemon, Roast Garlic & Thyme.

Chicken Tikka Slaw (DF & GF option available)

Garam Masala Spiced Chicken, Yogurt Raita, Carrot, Radish, Cherry Tomato
& Turmeric Roti.

Lamb Tagine (DF)

Harissa-Spiced Couscous, Apricots, Mint & Coriander.

Confit Lamb Shoulder (DF)

Peppered Courgettes, Charred White Italian Onions, Orzo, Capers & Mint.

Caribbean Spiced Braised Goat (GF) (DF)

Smoked Plantain, Turtle Bean, Red Pepper, Coriander & Ginger Tomato Salsa.

From the Sea

Cod Loin & Puttanesca (DF) (GF)

Sweetheart Artichokes and Amalfi Coast Lemon.

Torched Mackerel (GF)(DF)

Baby Gem, Sweet & Sour Beetroots, Shallot & Citrus Chickpea Salsa.

Olive Oil Poached Pollock (GF) (DF)

Wild Rice, Caper & Raisin Puree, Bronze Fennel Top, Orange Zest & Basil.

Thai Fish Cakes (DF)(GF)

Green Papaya, Mint, Daikon, Red Chili, Coriander & Shoots.

Fish Tikka (GF)

Kachumber Salad & Spiced Rice.

Grilled Sea Bream (DF)(GF)

Mixed Bean & Romano Pepper Cassoulet.

Thai Red Prawn Curry (DF)(GF)

Jasmine Rice & Asian Slaw.

Salt & Pepper Squid Cones (DF)

Spring Onion & Red Chili Garnish.





BOWL FOOD

DELICIOUS AND EXCITING, DISTINCTIVE AND
FULL OF FLAVOUR



From the Soil

Burrata (GF)(V)

Soft & Creamy Puglia Burrata Cheese, Chargrilled Peaches, White Asparagus & Balsamic Roasted Romano Peppers.

Tuscan Panzanella Salad (DF) (VEGAN) (GF Option Available)

Stale Soaked Ciabatta, Heirloom Tomatoes, Black Olives & Torn Basil.

The Foraged Salad (VEGAN)(DF)

New Forest Wild Mushrooms, Horseradish Root Gnocchi, Wild Asparagus, Crow Garlic & Fermented Fruit Vinaigrette.

Plant-Based Meatballs (DF)(VEGAN)(V)

Rich Italian Tomato Passata, Orzo Pasta, Olive Oil, Rocket & Balsamic.

Vegetarian Thai Green Curry (DF) (GF) (VEGAN)

Thai Aubergine, Baby Corn, Sweet Potato, Red Pepper & Jasmine Rice.

Thai Corn Cakes (DF) (GF) (VEGAN)

Green Papaya, Mint, Daikon, Red Chili, Coriander & Shoots.

Masala Chickpea & Stewed Tomato Curry (DF)(GF)(VEGAN)

Roasted Seeds, Coriander & Pickled Onion Salsa.

POTTED DESSERTS

Buttermilk & Cardamom Panna Cotta (V)(GF)

Wild Honey Jelly & Crystallized Ginger.

Lemon Posset (V)(GF)

Salted Candied Oats & Lemon Balm.

Seasonal Berry Eton Mess (V)(GF)

Crushed Meringue, Berry Coulis & Vanilla Chantilly.

Tiramisu (V)

Marsala & Coffee-Soaked Muscovado Sponge & Tuscan Chocolate.

Raspberry & Dark Chocolate Mousse (VEGAN)(GF)(DF)

Winter Spiced Braised Berries & Lemon Balm Cress.

Potted Coffee & Chocolate Gateau (V)

Rich Dark Chocolate Sponge, Coffee Ganache & Black Sour Cherry.

ALLERGY NOTICE

THE FOOD IS PREPARED IN FACILITIES THAT HANDLE NUTS, MUSTARD,
SESAME, GLUTEN, EGGS, DAIRY, CRUSTACEANS & PEANUTS.





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

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