

LETTICE EVENTS

CREATING LUXURY SUSTAINABLE EVENTS EST. 1995



“Lettice Events is the leader in luxury seasonal catering”

The Telegraph

“It’s the special touches that can make a wedding truly transcendent, which means attention to detail is a non-negotiable for Lettice when it comes to pulling off the day of your dreams.”

TATLER

“Lettice Events is not just a catering company—it’s a creator of unforgettable wedding experiences.”

Wezoree

“Lettice Events are the leading luxury sustainable caterer in the UK”

THE WEDDING EDITION.
curated by experts



ABOUT US

Established in 1995, Lettice Events is a privately owned, female-led hospitality business built on a love of great, restaurant quality food, thoughtful service and beautifully curated experiences. We deliver bespoke catering and full event management services across a wide range of events, from intimate private dinners and weddings to large-scale conferences, brand activations, gallery openings and fundraising events.

We work with both private and corporate clients, as well as directly with venue partners, offering either end-to-end event delivery or catering-only services. Our aim is to produce entirely bespoke event experiences, bringing our guests together through curated and thoughtful food moments, utilising our experience as a sustainability focussed, BCorp business to champion our brand of conscious catering.

The Lettice Team



FOOD PROVENANCE

We champion the amazing growers and producers that we have the pleasure of being able to support with our monthly changing, seasonal menus. Where food comes from and who has produced it, is really important to us, because it helps tell the story of not only its quality but how it impacts the environment.

We choose to work with only British produce wherever possible. This helps us reduce our environmental impact, and develop really close relationships with our amazing suppliers. We are discerning about who we choose to work with, prioritising those who match our ethos of leaving the world a better place.

We have worked very hard to be able to measure every aspect of the carbon emissions associated with our menus. We know it's not just about food miles – there's more to the story when it comes to carbon. For us, it's about making better choices every day – supporting local, celebrating what's in season, and creating menus that are not only delicious, but genuinely more thoughtful too. We can help our clients offset their events associated emissions, ensuring that together we created unique experiences that never cost the earth.



OUR KITCHEN

Alongside our foundation of sustainability, our approach to food is fundamental to who we are. Lettice is a little different to most caterers. We have our roots firmly planted in the incredible restaurant scene the UK has to offer. All of our team come from a restaurant background. Our Culinary Director has worked across London and Paris's top restaurants, working in multiple outstanding Michelin Star restaurants, alongside icons like Alain Ducasse at the *** Dorchester and ** Le Meurice.

The rest of our team have learned their trade in some of the UK's most cherished restaurants, such as * St John, * Lyle's and * Hide alongside 'bistronomy' favourites like Planque & The Waterhouse Project.

We love collaborating with iconic chefs and restaurants. We regularly work on events in partnership, bringing our client's favourite restaurants to their events. In 2026 we are working alongside, Fallow, ** Laliq and * Pine. We are delighted to be the catering partner to the industry leading San Pellegrino World's 50 Best Awards, bringing together the countries most talented chefs.



SPRING SUMMER



A person in a black tuxedo is holding a wine glass and a tray of canapés. The canapés are small, round, and topped with various ingredients like mushrooms, tomatoes, and herbs. The tray is made of a light-colored material, possibly bamboo or wood, and has a decorative, leaf-like shape. The background is slightly blurred, showing other people and a white chair.

CANAPÉS

Served Cold

Mushroom Parfait, Purple Shiso & Cep Cracker (Vg, Gf)

Nutbourne Tomato Tartare & Smoked Mayonnaise (Vg)

Hand Rolled Miso Tofu Sushi, Sriracha Mayonnaise & Crispy Wakame (Vg, Gf)

Smoked Heritage Beetroot & Horseradish Sandwich (Vg, Gf)

Shiitake Tartare & Kombu Mayonnaise Crisp (Vg, Gf)

English Peas, Neal's Yard Crème Fraîche, Pickled Mustard Seeds & Dill Croustade
"Cacio E Pepe" Sablé

Harissa Glazed Carrot, Labneh & Dill (Gf)

Herb Mayonnaise, Neal's Yard Crème Fraîche & Seeded Cracker (Gf)

Nutbourne Tomato, Goat's Curd & Fennel Seed Cracker (Gf)

Hot Smoked Trout Rilette, Dill & Cucumber English Muffin

Smoked Trout, Neal's Yard Crème Fraîche & Pickled Cucumber Blini

Smoked Tuna, Kombu Mayonnaise, Katsuobushi & Sesame (Gf, Df)

ChalkStream Trout Tacos, Hass Avocado & Espelette Pepper (Df)

Tarama Toast, Amalfi Lemon & Espelette Pepper (Df)

Wild Atlantic Prawn, Shellfish Emulsion & Marjoram Croustade

Cornish Mackerel Tartare, Cucumber & Seaweed Cracker (Gf)

Cured Seabass, Pickled Lemon & Bottarga Crostini (Df)

Chicken Liver Parfait & Spiced Apple Brioche Cracker (Gf)

Beef Carpaccio, Parmesan Shortbread & Green Peppercorn



CANAPÉS

Served Warm

Pumpkin Seed Mole, Red Onion & Tomatillo Salsa Taco (Vg)

Salt & Pepper Tofu, Pickled Chilli & Spring Onion (Vg, Gf)

Samphire Pakora, Tamarind, Curry Leaf & Coconut Yoghurt (Vg, Gf)

Deep Fried Banana Blossom "Fish Finger", Tartare & Pickled Lemon (Vg, Gf)

Wooky Hole Cheddar Toastie & Guinness Ketchup

Aged Parmesan Arancini & Truffled Honey

King Oyster Mushroom Croquette, Truffle Mayonnaise & Chives

Brown Butter Waffle, Onion Jam & Coastal Cheddar

Black Bean, Pico De Gallo & Queso Fresca Taco

Salt Cod Croquette, Piquillo Pepper Aioli & Espelette

Smoked Haddock & Lincolnshire Poacher Crumpet

Lettuce Fish Finger, Tartar Sauce & Dill (Gf, Df)

Vietnamese Fishcake, Sweet Chilli & Spring Onions (Df)

Cobble Lane Coppa Croquette & Smoked Tomato

Lamb Croquette, Lava Bread & Dill Mayonnaise (Df)

Duck Leg Fritter, Compressed Cucumber, Hoi Sin & Sesame (Df)

LFC Chicken Thigh Nugget & Szechuan Hot Honey (Gf)



STARTERS

Hen of the Woods

Roasted Hen of the Woods Mushrooms, Mushroom XO Sauce, Silken Tofu Soubise & Pickled Seaweed (Vg, Gf)

Nutbourne Tomato Gazpacho

Vegan Ricotta Stuffed Tomatoes, Roast Italian Peppers, Basil & Arbequina Olive Oil (Vg)

Salt Baked Kohlrabi

Roasted & Pickled Kohlrabi, Superstraccia, Pink Grapefruit, Sunflower Seed Praline & Sorrel (Vg, Gf)

Mushroom Parfait

Mushroom Parfait, Truffle Ketchup & Wild Mushrooms (Gf)

Cured Beetroot & Smoked Goat's Curd Tartare

Cured Sussex Beetroots, Smoked Goat's Curd, Summer Herbs & Horseradish (Gf)

Courgette, Coastal Cheddar & Basil Tart

Baked Courgette, Puff Pastry, White Onion, Coastal Cheddar, Purple Basil & Whey Sauce

Burrata & Marjoram Ravioli

Burrata & Marjoram Ravioli, English Peas, Picked Marjoram & Pecorino

Lapsang Souchong ChalkStream Trout (Gf)

Lapsang Souchong Cured ChalkStream Trout, Neal's Yard Crème Fraiche, Cucumber & Sea Herbs (Gf)

Atlantic Prawn Cocktail

Atlantic prawns, Shellfish Mayonnaise, Baby Gem, Hass Avocado, Sourdough & Flowers

Hereford Beef Tartare

Smoked Leek Mayonnaise, Pickled Mustard Seeds, Allium Flowers & Beef Tuille (Gf, Df)

Pan Fried Gnocchi

English Peas, Broad Beans, Pearl Onions, Pancetta & Smoked Butter Sauce



MAIN COURSE

Gochujang Glazed Savoy Cabbage

Glazed Savoy Cabbage, Sushi Rice Cake, Tokyo Turnip Purée, Shio Koji Butter Sauce & Green Allium Oil (Vg, Gf)

Stuffed Courgette Flower

Smoked Aubergine Stuffed Courgette Flower, Pressed Ratatouille, Jersey Royals, Smoked Aubergine Purée, Sauce Vierge & Basil (Vg, Gf)

Melted Leek, Potato & Coastal Cheddar Pithivier

Melted Leeks, Thyme & Coastal Cheddar Pithivier, Charred Leeks, Leek Purée & Cider Sauce

Salt Baked Celeriac

Salt Baked Celeriac, Confit Leeks, White Celeriac Purée, Brown Butter & Burnt Celeriac Sauce, Celeriac & Black Garlic Galette (Gf)

BBQ Hispi Cabbage

BBQ Hispi Cabbage, Romesco Purée, Tarragon Potato, Cavolo Nero, Leek Oil & Whey Butter Sauce (Gf)

BBQ Sea Bream

BBQ Sea Bream, Crab Butter Sauce, Sea Aster, Bronze Fennel & Braised Fennel (Gf)

Cotswold White Chicken

Cotswold White Chicken Breast, Confit Chicken Leg Raviolo, Hay Smoked Jerusalem Artichoke Purée, Kale, Garlic Butter Hasselback Potato & Jus

Cotswold White Chicken Caesar

Roast Chicken Breast, Chicken Skin Crumb, Grilled Baby Gem, Burnt Lemon, Caesar Dressing & Crispy Potatoes (Gf)

Beef Short Rib

Glazed Beef Short Rib, Boulangère Potatoes, Kale & Preserved Wild Garlic Sauce Vierge (Gf, Df)

Grilled Bavette

Konro Grilled Bavette, Tallow Potato Terrine, Horseradish purée, Cevennes Onion, Spring Greens & Truffled Beef Sauce (Gf)



DESSERTS

Strawberry & Tonka Pavlova

Macerated Strawberries, Tonka Cream & Hibiscus Meringue (Vg, Gf)

42% Milk Chocolate Delice

Set Milk Chocolate Delice, Crystallised Buckwheat & Sussex Raspberries (Vg, Gf)

Chocolate & Caramel 'Twix' Tart

Salted Chocolate & Caramel Tart, Sea Buckthorn, Toasted Buckwheat, & Crème Fraiche Ice Cream (V, Gf)

Chocolate & Hazelnut 'Rocher'

55% Chocolate Crémeux, Hazelnut Ice Cream & Toasted Hazelnut Feuillitine Crunch (V)

Strawberry & Elderflower Tart

Florence Strawberries, Vanilla Crème Diplomate, Elderflower Gel & Strawberry Sorbet (V)

Honey Panna Cotta

Honey Panna Cotta, Yoghurt Sorbet, Sussex Strawberries, Honeycomb Tuille, Buckwheat & Bee Pollen (Gf)

DESSERT CANAPÉS



Chocolate Brownie, Ganache & Raspberry Gel (Vg)

70% Virunga Chocolate & Salted Caramel Truffle (Vg, Gf)

Coconut, English Raspberry & 70% Chocolate Macaroon (Vg, Gf)

42% Esmeraldas Chocolate & Hazelnut Praline 'Rocher' (V)

Raspberry & Almond Frangipane Tart (V)

55% Femmes De Virunga Chocolate Brownie (V)

Whey Custard Tart & Sunflower Seed Tuille (V)

Yuzu Meringue Pie, White Chocolate & Champagne Pickled Lemon (V)

Champagne & Raspberry Jelly (Gf, Df)

AUTUMN WINTER



A person in a black tuxedo is holding a wine glass and a tray of canapés. The canapés are small, round, and topped with various ingredients like mushrooms, carrots, and herbs. The tray is made of a light-colored material, possibly bamboo or wood, and has a decorative, leaf-like shape. The background is slightly blurred, showing other people and a white chair.

CANAPÉS

Served Cold

Mushroom Parfait, Purple Shiso & Cep Cracker (Vg, Gf)

Heritage Carrot Tartare & Smoked Mayonnaise (Vg)

Hand Rolled Miso Tofu Sushi, Sriracha Mayonnaise & Crispy Wakame (Vg, Gf)

Smoked Golden Beetroot & Horseradish Sandwich (Vg, Gf)

Shiitake Tartare & Kombu Mayonnaise Crisp (Vg, Gf)

Crapaudine Beetroot, Neal's Yard Crème Fraîche, Pickled Mustard Seeds & Dill Croustade
"Cacio E Pepe" Sablé

Harissa Glazed Carrot, Labneh & Dill (Gf)

Herb Mayonnaise, Neal's Yard Crème Fraîche & Seeded Cracker (Gf)

Soft Quail's Egg, Toasted Brioche, Truffle Emulsion & Chives

Hot Smoked Trout Rilette, Dill & Cucumber English Muffin

Smoked Trout, Neal's Yard Crème Fraîche & Pickled Cucumber Blini

Smoked Tuna, Kombu Mayonnaise, Katsuobushi & Sesame (Gf, Df)

ChalkStream Trout Tacos, Hass Avocado & Espelette Pepper (Df)

Tarama Toast, Amalfi Lemon & Espelette Pepper (Df)

Wild Atlantic Prawn, Shellfish Emulsion & Marjoram Croustade

Cornish Mackerel Tartare, Cucumber & Seaweed Cracker (Gf)

Cured Seabass, Pickled Lemon & Bottarga Crostini (Df)

Chicken Liver Parfait & Spiced Apple Brioche Cracker

Beef Carpaccio, Parmesan Shortbread & Green Peppercorn



CANAPÉS

Served Warm

Pumpkin Seed Mole, Red Onion & Blue Corn Taco (Vg)

Salt & Pepper Tofu, Pickled Chilli & Spring Onion (Vg, Gf)

Samphire Pakora, Tamarind, Curry Leaf & Coconut Yoghurt (Vg, Gf)

Wooky Hole Cheddar Toastie & Ale Onion Ketchup

Butternut Squash & Aged Parmesan Arancini, Truffled Honey

King Oyster Mushroom Croquette, Truffle Mayonnaise & Chives

Brown Butter Waffle, Onion Jam & Coastal Cheddar

Black Bean, Pico De Gallo & Queso Fresca Taco

Salt Cod Croquette, Lemon Aioli & Espelette

Smoked Haddock & Lincolnshire Poacher Crumpet

Lettuce Fish Finger, Tartar Sauce & Dill (Gf, Df)

Vietnamese Fishcake, Sweet Chilli & Spring Onions (Df)

Cobble Lane Coppa Croquette & Smoked Tomato

Lamb Croquette, Lava Bread & Dill Mayonnaise (Df)

Duck Leg Fritter, Compressed Cucumber, Hoi Sin & Sesame (Df)

LFC Chicken Thigh Nugget & Szechuan Hot Honey (Gf)



STARTERS

Salt Baked Kohlrabi

Roasted & Pickled Kohlrabi, Superstraccia, Quince, Sunflower Seed Praline & Sorrel (Vg, Gf)

Mushroom Parfait

Mushroom Parfait, Truffle Ketchup & Wild Mushrooms (Gf)

Cured Beetroot & Smoked Goat's Curd Tartare

Cured Sussex Beetroots, Smoked Goat's Curd, Summer Herbs & Horseradish (Gf)

Butternut Squash, Coastal Cheddar & Sage Tart

Baked Butternut Squash, White Onion, Caerphilly Cheddar, Crispy Sage & Whey Sauce

Lapsang Souchong ChalkStream Trout

Lapsang Souchong Cured ChalkStream Trout, Neal's Yard Crème Fraiche, Cucumber & Sea Herbs (Gf)

Atlantic Prawn Cocktail

Atlantic prawns, Shellfish Mayonnaise, Baby Gem, Hass Avocado, Sourdough & Flowers

Hereford Beef Tartare

Smoked Leek Mayonnaise, Pickled Mustard Seeds, Allium Flowers & Beef Tuille (Gf, Df)

Pan Fried Gnocchi

Confit Leeks, Brussels Sprouts, Pearl Onions, Pancetta & Smoked Butter Sauce



MAIN COURSE

Gochujang Glazed Savoy Cabbage

Glazed Savoy Cabbage, Sushi Rice Cake, Crispy Seaweed, Tokyo Turnip Purée, Shio Koji Butter Sauce & Green Allium Oil (Vg, Gf)

Butternut Squash Fondant

Butternut Squash Fondant, Spiced Squash Purée, Hazelnut Crumble, Purple Sprouting Broccoli & Hay Smoked Sauce (Vg, Gf)

Melted Leek, Potato & Coastal Cheddar Pithivier

Melted Leeks, Thyme & Coastal Cheddar Pithivier, Charred Leeks, Leek Purée & Cider Sauce

January King Cabbage

Confit January King Cabbage, Celeriac Terrine, Celeriac Purée, Miso Butter Sauce & Crispy Cabbage

Kombu Braised Celeriac

Kombu Braised Celeriac, Cavolo Nero, Caramelised Celeriac Purée, Hen Of The Wood Mushrooms & Chives (Gf)

Cornish Cod

Nori Wrapped Cod, Katsuobushi Butter Sauce, Samphire, Potato Fondant & Sea Herbs (Gf)

Cotswold White Chicken

Cotswold White Chicken Breast, Confit Chicken Leg Scrumpet, Hay Smoked & Jerusalem Artichoke Purée, Variegated Kale, Hasselback Potato & Tarragon Butter Sauce

Cotswold White Chicken Caesar

Roast Chicken Breast, Chicken Skin Crumb, Grilled Baby Gem, Burnt Lemon, Caesar Dressing & Crispy Potatoes (Gf)

Beef Short Rib

Glazed Beef Short Rib, Tallow Crumb, Heritage Carrots, Onion Ketchup & Smoked Mash (Gf)

Grilled Bavette

Konro Grilled Bavette, Tallow Potato Terrine, Horseradish Purée, Short Rib Stuffed Cevennes Onion, Cavalo Nero & Truffled Beef Sauce (Gf)

Duroc Pork Belly

Celeriac Terrine, Spiced Apple Gel, Cavolo Nero, Crackling Tuille & Dry Cider Sauce (Gf, Df)



DESSERTS

Passion Fruit, Mango & Tonka Pavlova

Passion Fruit, Mango, Tonka Cream & Hibiscus Meringue (Vg, Gf)

42% Milk Chocolate Delice

Set Milk Chocolate Delice, Crystallised Buckwheat & Tarocco Blood Orange (Vg, Gf)

Caramelised Apple Tart

Caramelised Apples, Vanilla Crème Diplômée, Granny Smith Apple Gel & Apple Sorbet (V)

Chocolate & Hazelnut 'Rocher'

55% Chocolate Crèmeux, Hazelnut Ice Cream & Toasted Hazelnut Feuilletine Crunch (V)

Chocolate & Caramel 'Twix' Tart

Salted Chocolate & Caramel Tart, Blood Orange, Toasted Buckwheat, & Crème Fraîche Ice Cream (V)

Honey Panna Cotta

Honey Panna Cotta, Yoghurt Sorbet, Blood Orange, Honeycomb Tuille, Buckwheat & Bee Pollen (Gf)

DESSERT CANAPÉS



Chocolate Brownie & Blood Orange Gel (Vg)

70% Virunga Chocolate & Salted Caramel Truffle (Vg, Gf)

Coconut, Cranberry & 70% Chocolate Macaroon (Vg, Gf)

42% Esmeraldas Chocolate & Hazelnut Praline 'Rocher' (V)

Cranberry & Almond Frangipane Tart (V)

55% Femme De Virunga Chocolate Brownie (V)

Whey Custard Tart & Sunflower Seed Tuille (V)

Yuzu Meringue Pie, White Chocolate & Champagne Pickled Lemon (V)

Whiskey Sour Jelly (Gf, Df)



B CORP CERTIFIED

Lettice is the first B Corp caterer in the UK

At Lettice, being a B Corp isn't a badge we wear lightly – it's foundational to who we are and how we operate every single day. Sustainability has long been the building block of our business, shaping our direction and the experiences we create.

But for us, sustainability has never meant compromise. Quite the opposite. Luxury and sustainability, don't always seem like they go hand in hand. We feel it challenges us to be more thoughtful and more creative in delivering truly exceptional events. Luxury isn't always about excess, it's about managing the details and bringing together brilliant produce that tells a story through our delicious menus. By being discerning with who we work with and the produce we choose to champion, we can achieve luxury without the environmental impact.

From carefully curated menus that celebrate British produce, to considered design choices that minimise waste without ever losing impact, every element is deliberately crafted. Our team takes pride in creating bespoke experiences that feel both luxurious and responsible. Being a certified B Corporation formalises our commitment to the future, our people & planet.



WORKING WITH LETTICE

Lettice is unique within the events industry. We are a proudly independent business, run by passionate partners. Every aspect of your event with us is created bespoke, matching your vision.

We will work closely with you to distil that vision into a perfectly managed and unique experience for your guests. Our attention to detail and industry leading sustainability credentials, epitomise our approach, we focus on the details allowing our clients to relax, and enjoy planning their events.

We love creating entirely bespoke menus and drinks pairings, to capture your guests imagination. Your dedicated Event Planner will be delighted to discuss this during your planning process.

Knowing the environmental impact of every event is vital to us. We work closely with our clients to map the carbon cost of not just your event, but the carbon footprint of your chosen menu. Allowing us to inform better choices that never compromise on the feel of your events with Lettice.



