

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.
created 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.





DUKE'S YARD FIRE FEAST

Our Fire Feast is designed so your family & friends can enjoy the theatre of our chefs expertly flame-grilling your main course, prepared live over an open fire using the finest seasonal ingredients. Expect beautifully smoked meats & fish, vibrant charred vegetables & seasonal sides all served family-style to the table for a relaxed yet elevated dining experience.

To finish, your family & friends will then be treated to an indulgent sharing dessert design to be enjoyed together.

How it works

You pick two centerpiece proteins & three feasting sides to share, cooked in front of your guests during the reception & served to you at the table for your wedding breakfast.





SPRING

March - May

Feasting Centerpieces

Harissa Glazed Aubergine, Labneh & Pomegranate
BBQ Hispi Cabbage, Romesco Purée (Gf)

Sea Bream Fillets & Salsa Verde
Roasted ChalkStream Trout, Brown Butter, Lemon, Capers & Parsley
BBQ Scottish Salmon, Dill Crème Fraiche (Gf)

Charred Pork Belly & Green Sauce
BBQ Pork Loin, Crackling, Apple & Sauerkraut
Grilled Bavette, Smoked Mayonnaise & Watercress
Spatchcock Devon White Chicken, Watercress & Burnt Lemon
Grilled Sutton Hoo Chicken Thighs & Salsa Verde
Maple Glazed & Smoked Ham

Feasting Sides

BBQ New Potatoes, New Season Garlic & Rosemary Salt (Vg)
Tenderstem Broccoli, Mustard Vinaigrette & Shallot (Vg)
Nutbourne Tomatoes, Shallots, Parsley & Capers (Vg)

New Potatoes, Mint & Butter
Ras El Hanout Roasted Whole Organic Cauliflower, Yoghurt, Molasses & Mint
Butterhead Lettuce, Radish, Cucumber & Green Goddess
Grilled Fennel, Amalfi Lemon & Chervil
English Peas, Baby Gem & Mint
Green Beans, Mustard Vinaigrette & Crispy Shallots



SUMMER

June - September

Feasting Centerpieces

Harissa Glazed Aubergine, Labneh & Pomegranate
BBQ Hispi Cabbage, Romesco Purée (Gf)

Sea Bream Fillets & Salsa Verde
Roasted ChalkStream Trout, Brown Butter, Lemon, Capers & Parsley
BBQ Scottish Salmon, Dill Crème Fraiche (Gf)

Charred Pork Belly & Green Sauce
BBQ Pork Loin, Crackling, Apple & Sauerkraut
Grilled Bavette, Smoked Mayonnaise & Watercress
Spatchcock Devon White Chicken, Watercress & Burnt Lemon
Grilled Sutton Hoo Chicken Thighs & Salsa Verde
Maple Glazed & Smoked Ham

Feasting Sides

BBQ New Potatoes, New Season Garlic & Rosemary Salt (Vg)
Nutbourne Tomatoes, Shallots, Nasturtiums & Capers (Vg)
Summer Lettuces, Edible Flowers, Marigolds, Pickled Carrot & Horseradish (Vg)
Smoked Leeks, Chives & Chardonnay Vinegar Dressing (Vg)
Heritage Beetroots, Dill & Toasted Pumpkin Seeds (Vg)

New Potato Salad, Spring Onion, Marjoram & Creme Fraiche
Grilled Sussex Courgettes, Goat's Curd, Black Olive & Mint
Grilled Fennel & Salsa Verde



AUTUMN WINTER

October - February

Feasting Centerpieces

Harissa Glazed Aubergine, Labneh & Pomegranate

BBQ Hispi Cabbage, Romesco Purée (Gf)

Sea Bream Fillets & Salsa Verde

Roasted ChalkStream Trout, Brown Butter, Lemon, Capers & Parsley

BBQ Scottish Salmon, Dill Crème Fraiche (Gf)

Charred Pork Belly & Green Sauce

BBQ Pork Loin, Crackling, Apple & Sauerkraut

Grilled Bavette, Smoked Mayonnaise & Watercress

Spatchcock Devon White Chicken, Watercress & Burnt Lemon

Grilled Sutton Hoo Chicken Thighs & Salsa Verde

Maple Glazed & Smoked Ham

Feasting Sides

BBQ New Potatoes, New Season Garlic & Rosemary Salt (Vg)

Dukkah Spiced Cauliflower, Pomegranate & Crispy Kale (Vg)

Cavalo Nero & Salsa Rossa (Vg)

Grilled Radicchio, Pickled Walnut & Chervil

Charred Leeks & Romesco Sauce

Honey Roasted Carrots, Caraway & Feta

Squash, Goats Curd & Roasted Shallot

Truffle Butter Hispi Cabbage, Chives & Crispy Shallots



WINTER WARMERS

We love cosy winter weddings and there is nothing better than celebrating your day with one of our showstopper pies.

Lettice Pies

Beef, Onion & Guinness Pie
Chicken, Leek & Tarragon Pie
Potato, Leek & Oglesfield Pie
Cauliflower Balti Pie (Vg)

Lettice Pie Sides

Gravy
Smoked Mashed Potatoes
Braised Red Cabbage
Honey Roasted Carrots
Peas, Baby Gem, Smoked Bacon & Mint
Braised Sauerkraut & Caraway



FEASTING DESSERTS

70% Virunga Chocolate & Rum Tiramisu

Silken Tofu Cream, 70% Virunga Chocolate & Rum (Vg)

Tahini, Biscoff & Piura Porcelana Chocolate Tart

Tahini Cream, Piura Porcelana Ganache, Biscoff Crumb (Vg)

Sussex Strawberry & Elderflower Eton Mess

Macerated Strawberries, Tahitian Vanilla Crème Pat, London Elderflower Cordial, Hibiscus Meringue Shards (Vg, Gf)

Raspberry & Apple Marigold Trifle

Tahitian Vanilla Crème Diplomat, Oakchurch Raspberries, Whipped Cream & Apple Marigold (Vg, Gfo)

Profiterole Tower

Profiterole Tower, Vanilla Crème Pat & Chocolate Sauce (V)

Key Lime Pie

Key Lime Pie, Stem Ginger Pie Crust, Candied Lime Zest & Torched Meringue (V)

Banoffee Pie

Banoffee Pie, Oat Cookie Crust, Caramelised Banana, White Chocolate Chantilly, 70% Virunga Chocolate Shards, Smoked Sea Salt (V)

Cherry & Almond Pavlova

Poached Cherry Pavlova, Almond Praline & Vanilla Crème Diplomat (V, Gf)

55% Femmes de Virunga Brownie

Glazed Chocolate Brownie, 55% Femmes de Virunga Brûlée, Blood Orange, Cocoa Nibs & Burnt Cocoa Tuille (V, Gf)

70% Virunga Chocolate & Marsala Tiramisu

70% Virunga Chocolate, Assembly Espresso, Whipped Mascarpone & Marsala (V)

Yuzu, Champagne & White Chocolate Tart

Yuzu Curd, Champagne Pickled Amalfi Lemons, White Chocolate Crèmeux & Yoghurt Sorbet



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.



