

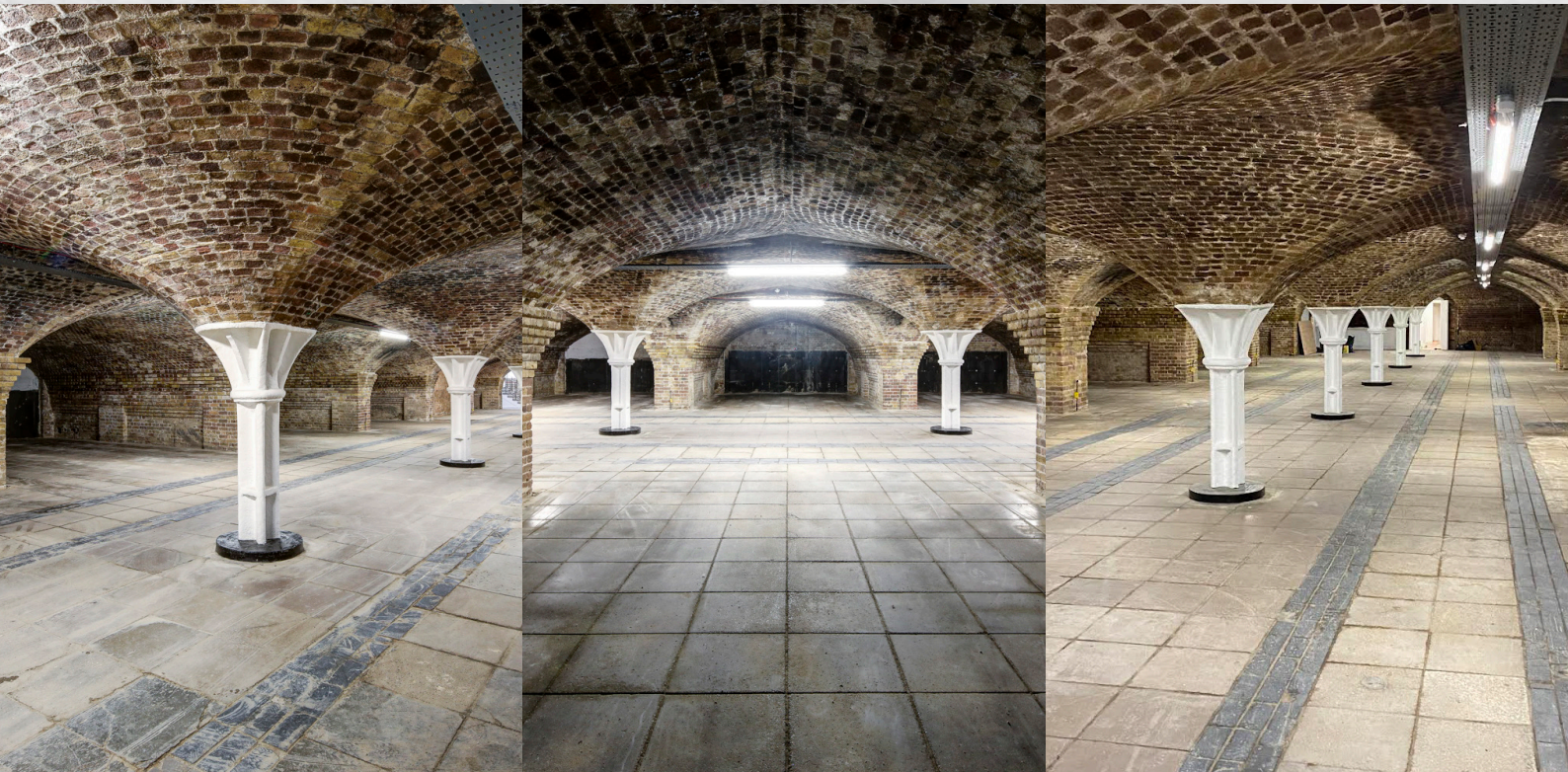


DOCKSIDE VAULTS

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IVORY HOUSE
EIW IBP

ST KATHARINE DOCKS





DOCKSIDE VAULTS



FOOD

RICHARD LLOYD
EXECUTIVE CHEF

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 and is now highly regarded in his field.



Richard is 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



DOCKSIDE VAULTS

TO START

REFINED AND CONSIDERED SEASONAL FARE

STARTERS

VEGETARIAN

- Leek & Potato Terrine, Toasted Seed Salad, Truffle & Madera Vinaigrette (VEGAN) (GF)
- Heritage Tomato Salad, Mozzarella, Glazed Figs, Lemon Vinaigrette & Pain D'epice.
- Goats Curd & Wild Honey, Winter Truffles, Young Vegetable Crudites & Pumpkin Seeds (GF)
- Red Onion Tarte Tatin, Baked Red Onion, Puff Pastry, Onion Jam & Aged Balsamic, (VEGAN)
- Aubergine Carpaccio, Sicilian Caponata, Baby Aubergine & Wild Flowers (VEGAN) (GF)

FISH

- Loch Duart Salmon Mi - Cuit, Saffron & Chardonnay Glazed, Open Ravioli Of Beetroot & Goats Cheese, Apple & vanilla Puree (GF) (DF)
- Octopus Carpaccio, Blood Orange, Shaved Pickled Fennel & Greek Basil (GF) (DF)
- Blackened Mackerel, Oyster Cream, Baby Gem, Basil & Pickled English Cucumber (GF) (DF)
- Grilled Red Mullet, White Onion Soubise, Rosemary & Black Olive Gnocchetti (DF)
- Smoked Cod Roe Mousse, New Season Radishes, Fennel Lavroche & Smoked Paprika (GF)
- Potted Brown Shrimp & Dorset Crab, Onion Sourdough & Fine Herb Salad (GF)

MEAT

- Dedham Vale Beef Carpaccio, Baby Organic Beetroots, Burnt Onions, Capers & Wild Flowers (GF) (DF)
- Vitello Tonnato, Pickled Celery, Black Pepper, Soft Boiled Egg, Ortiz Bonito & Wild Borage (GF) (DF)
- Wild Wood Pigeon, El Gray Tea Smoked, Pearl Barley, Casa Franco & Juniper Scented Yogurt (GF)
- Norfolk Quail, Breast & Leg, Baked On Caramelised Red Onion Tart Fine, (DF)
- Duck Liver Parfait, Compressed Brioche, Salted Sunflower & Pumpkin Seeds, Port Jelly & Watercress.
- Smoked Lamb Neck Salad, Wild Nettle Pesto, Fermented Split Beans & Soft Boiled Hens Egg (GF) (DF)



DOCKSIDE VAULTS

THE MAIN

ELEGANT, TIMELESS AND CREATIVE

MAIN COURSE

FROM THE LAND

Creedy Carver Confit Duck Leg, Tea Smoked Purple violet potato, Charred Asparagus, Pickled Onions & San Manzano Tomatoes. (GF) (DF)

Dedham Vale Lincolnshire Red Aged Rib Eye Steak, Balsamic Braised Cipollini Onions, Button Mushrooms & Thyme Roasted Mini New Potatoes. (GF) (DF)

6 hour Dedham Vale traditional braised Feather Blade of Beef, Bog Myrtle, Cumin & mustard seed potato, Heritage Carrots (GF)

Langley Chase Organic Farm Lamb, Heritage carrots, Broad Beans, Shiso Leaf & Artichoke Salad. (GF)(DF)

Creedy Carver Chicken Breast, Organic spinach, Torched Baby Gem & "Peas a la Francaise" (GF)

BBQ Poussin, Braised Turnips, White Onion, Chestnut Mushrooms, Green Peppercorn & Watercress (GF) (DF)

FROM THE SEA

Stone Bass, Braised Fennel, Asparagus, Pickled Muscat Grapes, Cornish Crab & Pink Pepper (GF)(DF)

English Coast Red Mullet, Wild Garlic Gnocchi, Lenticchie Verdi, Kalamata Olives, Rocket, & Toasted Garlic (GF)

Sea Bream Fillet, Oyster cream, Baby Gem, Peas, Kohlrabi & lemon confit. (GF)

Cornish Cod Fillet, Smoked Cornish New Potatoes, Sea Purslane & Puttanesca. (GF)(DG)

Halibut, Steamed fillet, White Bean & Chorizo Cassoulet, Smoked Paprika, Coriander & Herb Oil (GF) (DG)

Darn Of Salmon, Spinach, Spiced Lentils, Heritage Tomatoes, French Beans, Basil & Single Estate Olive Oil (GF) (GF)

FROM THE SOIL

Gnocchi, Roasted Grelot onions, Chives, Black Olive & London's Neal's Yard Dairy Goats Curd.

Orecchiette, Cavolo Nero, Pickled Tardivo & Crispy Oyster mushrooms. (VEGAN)

Polenta Ravioli, Oven Dried Cherry Tomatoes, Marjoram, Purple Violet Artichokes & Truffles (VEGAN)

Whole Roasted Baby Cauliflower, Sweet & Sour Caponata, Green Olive & San Marzano Tomato (VEGAN)(GF)

Globe Artichoke, Stuffed with Vegan Feta, Herb Crusted & Grilled, Beetroot & Herb Lentil Salad. (VEGAN) (GF)

Red Onion Tarte Tatin,, Wild Rocket, Red onion Caramelised Puree & lemon Thyme Roasted Caraway Carrots (VEGAN)



DOCKSIDE VAULTS

FOR DESSERT

DECADENT, INVITING AND COLOURFUL FINAL COURSE

DESSERTS

Baked Lemon Cheesecake, candied oats.

Yoghurt and honey pannacotta with poached white peaches and grappa.

Apple & Blackberry Turnover, Calvados Cream.

Spiced Chocolate Tart, yogurt & lemon balm.

Bittersweet chocolate and hazelnut torte with Vanilla ice cream.

Seasonal Summer Fruit Crumble, spiced cardamom topping and creme Anglaise.

DESSERT CANAPES

Chocolate, Strawberry, Vanilla Cream, Pecan Brownie

Mini Chocolate Espresso, Madeira & Coffee Creme Patisserie

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.



DOCKSIDE VAULTS

BOWL FOOD

DELICIOUS AND EXCITING, DISTINCTIVE AND FULL OF FLAVOUR

BOWL FOOD

MEAT

Pot Roast Venison Haunch, Slow Cooked With JuniperBerry, Bayleaf & Port, Chantilli Carrots & Crushed Celeriac. (DF),(GF)

Guinea Fowl, Lemon Thyme Poached Breast & Confit Leg, Roasted Swede, Savoy, Sage & Redwine Poached Pears (DF),(GF)

Beef Bourguignon, Button Mushrooms, Roasted Carrots, Celery, Thyme & Truffled Mash(GF)

Chicken Cacciatore, Wild Mushrooms, Lemon, Whole Grain Mustard & Rosemary Roasted New Potatoes. (GF)

Molasses, Mirin & Cinnamon Braised Pork Belly, Black Pudding Mash, Pickled Apple & Celery cress(GF)

Paprika Spiced Chicken, Fermented Garlic, Roasted Sweet Potato, Cumin & Onion Ragout (GF) (DF)

FISH

Christmas Spiced Salmon Mi Cuit, Winter Radishes, Spiced Kale Puree, Pickled Chestnuts, Pink Peppercorn & Nasturgen leaf. (GF) (DF)

Cod Loin, Poached with Nutmeg & Cinnamon, Wild Rice Salad, Capers & Raisin Puree, Bronze fennel Top, Orange Zest & Basil. (GF) (DF)

Seafood Risotto, Pearl Barley, Olive Oil Poached Prawns, Queen Scallop, Crab & Laver Seaweed.

Red Mullet Fillets, Caponata, Aubergine, Pickled Raisins, Potato, Green Olive & Basil. (GF) (DF)

VEGETARIAN & VEGAN

Cavolo Nero Salad, Pickled chestnuts, Lemon Thyme, Clemontine, Chicory & Crumbled Goats Cheese & Pomegranate (GF) (V)

Black Bean Cassoulet, Romano Peppers, Coriander & Rosemary Scented New Potatoes (VEGAN) (GF)

Roasted Jerusalem Artichoke, Lemon zest, dried chilli flakes, Organic Spinach & Pickled Salsifi (VEGAN) (GF) (DF)

Winter Squash Risotto, Pearl Barley, Preserved Lemon, Salted Seeds & Pumpkin Oil (GF) (V)



DOCKSIDE VAULTS

CANAPES

VISUALLY STRIKING RECIPES TO ENTICE THE SENSES AND WARM THE APPETITE

CANAPES

MEAT

Duck Roulade, Sour Cherry Puree, & Crispy Spiced New Season Onions
Smoked Ham Hock & Whole Grain Mustard Terrine, pineapple & Chive Flowers
Tea Smoked Lamb Neck, Crispy Onions, Onion Caramel & Rosemary Skewers.
Roast Pepper Beef, Mini Yorkshire Pudding, Horseradish Cream & Greek Basil Cress
Mini Beef Burger, Lotus Pepper Relish & Pickled Gherkin
Lamb Kofta, Oregano & Coriander Seeds, Sweet Chilli & Pickled Onion Rings
Crunchy Thai Chicken Cakes, Ginger, Soy, Hazelnut, Carrot & Bok Choi
"Bresaola Con Rucola" Red Wine Cured Beef Fillet, Fig Jam, Rocket & Parmesan
Sesame Seed Chicken, Ginger & Garlic, Honey & Soy & Green Chutney

FISH

Tuna Tartar, Avocado, Lime, Coriander served in Sesame Cone
Loch Duart Smoked Salmon, Scottish Langoustine, Lemon Balm & Pink pepper
Salmon Tartare, Crispy Capers, shallots, Whole Grain Mustard & Nasturtium Leaf
Soused Mackerel, Carrot Escabeche, Parsley Cress, Tapioca Crisps
Cornish Coast Crab Fish Cake, served with Thai Red Sauce
Tempura Prawns, Sweet Chilli & Lime

VEGETARIAN

Pea & Mint Arancini, Mozzarella, Candied Lemon, Rosemary & Oregano.
Mini Jacket Potato, Glazed Goats Cheese & Cucumber & Lime Pickle.
Candied Cherry tomatoes, Herb Crusted Bocconcini, yellow Pepper & Salsa Verde
Molten Brie & Cranberry Filo Pastry Parcels
Stuffed Baby Aubergines, Courgette, Basil, Peperonata & Ras El hanout
Isle Of Wight Tomato Bruschetta, Shallot, Garlic, Basil served on Toasted Ciabatta



DOCKSIDE VAULTS

STREET FOOD

ALL OF THE TASTE WITH WITH ALL OF THE VARIETY

STREET FOOD MENU

DEDHAM VALE BEEF BURGER,

Gem lettuce, Red onion, & smoked tomato relish

HOT DOG

Cumberland Sausage, caramelised onions & sage

PULLED SHOULDER OF PORK BURGER

Anise flavours, Celeriac remoulade

SPICY MIXED BEAN BURGER

Cucumber, coriander & green chilli salsa

SPICY GRILLED LAMB SKEWERS

with mint & yogurt sauce Jerk Chicken Skewers,
Chard chicken, all spice, lime, chilli, parsley & mint cress

PEPPERED BEEF TACOS,

Avocado & coriander, Tomato, lime & mixed bean salsa Nachos,
Chili Con Carne, Tomato Salsa, Jalapenos, Cheddar Cheese & Guacamole

TEMPURA PRAWNS

Sweet Chilli & Lime

MAC 'N' CHEESE

Parmesan & Strong cheddar crusted Macaroni

BOMBAY BURGER

Potato, crushed green chilli and Indian spices

VEGETARIAN NACHOS

Tomato Salsa, Jalapenos, Cheddar Cheese & Guacamole

CHICKEN WINGS

Really good ones.



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