



AUTUMN WINTER 2023/24 – VEGETARIAN & VEGAN PLATED MENU

Starters

Golden and Ruby and Beetroot, Orange, Chilli and Caramelised Walnuts

Rice Paper Roll of Tofu and Asian Style Vegetables White Miso, Carrot and Ginger,
Pickled Shimeji Mushrooms

Salt Baked Celeriac, Sautéed Mushrooms and Puree, Crispy Kale, Tarragon Oil

Grilled Mediterranean Vegetables, Hummus, Gazpacho Sauce and Basil Oil

Main Course

Baked Aubergine with Spiced Mediterranean Vegetables Vegan Feta, Saffron Pearl Couscous,
Crisp Courgettes, Red Pepper Sauce

Risotto of Butternut Squash, Chestnut Mushrooms, Sage and Pumpkin Seeds

Red Lentil, Potato, Squash and Baby Spinach Curry Spiced Cauliflower, Coconut Yoghurt, Picked Cucumber

Cannelloni of Portobello Mushrooms, Braised Leeks, Truffle Sauce and Celeriac Crisps

Open Ravioli of Seasonal Vegetables and King Oyster Mushrooms, Tarragon Sauce

Desserts

Exotic Fruit Salad with Passionfruit Sorbet

Valrhona Chocolate Cremeaux, Mandarin Yuzu Sorbet, Blood Orange Sauce

Roasted Plum and Vanilla Pavlova Vanilla Ice Cream

Cannelloni of Pineapple and Pistachio, Tonka Bean, Coconut Sorbet

All Suitable for Vegetarian and Vegan

Please choose 1 Starter, 1 Main and 1 Dessert for your group.

All prices listed above are inclusive of VAT

A discretionary 12.5% service charge will be added to the final invoice

T +44 (0)20 7631 8000 | E: event.sales@thelandmark.co.uk | www.landmarklondon.co.uk



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Dear Guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and sustainable seasonal ingredients, ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens,
please ask one of our team members.



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OF THE WORLD®

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