

LONDON COLISEUM

SMALL PLATES SAMPLE MENU 2025

Rosemary and sea salt focaccia

Extra virgin olive oil, balsamic vinegar

Beef

Braised beef, maple-glazed Chantenay carrots, butternut squash purée,
red wine jus

Plaice

Rolled plaice, sage and pine nuts, white wine sauce, fried capers,
pickled salsify, dill oil

Duck

Smoked duck terrine, piccalilli, pomegranate seeds, caperberries,
micro coriander cress

Courgette (vg)

Roasted courgetti, vegan feta, tomato, cucumber, Mediterranean dressing,
pea tendrils

Mushroom (vg)

Wild mushroom tart, vegan cheese, black truffle oil, chives

Brownie

Classic chocolate brownie, salted caramel glaze, filled profiterole,
strawberry glaze, raspberries

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please email catering@eno.org let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice

LONDON
COLISEUM

VEGAN
SMALL PLATES SAMPLE MENU
2025

Rosemary and sea salt focaccia
Extra virgin olive oil, balsamic vinegar

Beetroot
Layered beetroot, butternut squash, pickled carrot ribbons,
vegan red wine jus

Sweet potato
Roasted five-spice sweet potato, rich tomato sauce, toasted pine nuts,
pickled salsify, dill oil

Spinach
Spinach fritter, piccalilli, pomegranate seeds, caperberries,
micro coriander cress

Courgette
Roasted courgette, vegan feta, tomato, cucumber, Mediterranean dressing,
pea tendrils

Mushroom
Wild mushroom tart, vegan cheese, black truffle oil, chives

Chocolate
Triple chocolate cake, gold curls, shaved dark chocolate,
strawberry glaze, raspberry
