

LONDON
COLISEUM

EVENTS AND
HOSPITALITY
MENUS

AUTUMN/WINTER
2025

Events
by Benugo



BOWL FOOD →

CANAPÉS →

DOUBLE BITES →

BUFFET →

THREE-COURSE
DINNER →

THANK YOU FOR YOUR INTEREST

The London Coliseum opened December 24th 1904 and it's the largest theatre in London's West End. As well as being the home of the English National Opera, it's the London home of the English National Ballet.

Within this iconic venue there are many intimate spaces that'd be perfect for your event.

CELEBRATE WITH EVENTS BY BENUGO

Our dedicated team can help you create you a magical event and deliver you something memorable. From the initial quotation to planning, your dedicated event manager will be with you every step of the way. We can't wait to work with you to create something truly special.

CONTACT

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BOWL FOOD

VEGETARIAN AND VEGAN

Heritage tomato and vegan burrata salad, olive soil, baby basil leaf (vg) (c)

Goat's curd, spring greens, confit tomato dressing, dried olive, candied lemon, pine nuts (vg) (c)

Baby vegetable pakora, kale kimchi, red onion compote, cucumber chutney, coriander (v) (h)

FISH

Crab, crayfish and sweetcorn fritter, corn purée, smoked chilli jam, crispy leeks (h)

Seabream, shaved fennel, sugar snaps, radish, lemon rapeseed dressing, dill (c)

Smoked mackerel, beetroot salad, charred tenderstem, horseradish, red chard (c)

MEAT

Sumac lamb shoulder, fregola tabouleh, preserved lemon, Nocellara olive, flat parsley, toasted almonds (c)

Buttermilk chicken breast, kale and carrot slaw, plantain chips, sriracha mayo (h)

Crispy duck, hoisin, watermelon, feta, pickled cucumber, black sesame, mizuna leaf (c)



(v) vegetarian | (vg) vegan | (h) hot | (c) cold

We hope everyone enjoys our menus, please inform us of any allergies or dietary preferences prior to the event



CANAPÉS

VEGETARIAN AND VEGAN

Butternut squash and sage arancini (vg) (h)

Fried halloumi, spiced corn crumb, salsa verde (v) (h)

Onion tart, balsamic, goat's cheese, candied orange, lemon thyme (v) (h)

Wild mushroom tartlet, ricotta, red onion jam, thyme (v) (c)

Creamed goat's cheese, slow roast cherry tomatoes, charcoal cup, basil (v) (c)

FISH

Tortilla crusted prawns, tomato salsa, jalapeno jam, coriander cress (h)

Soy-marinated sea trout skewer, smoked chilli mayonnaise (h)

White crab, avocado, smoked chilli jam, lemon, baby cucumber (c)

Haddock fishcake, cornichons, parsley, crispy panko, caper mayonnaise (h)

Seared tuna, avocado lime purée, tomato salsa, coriander (c)

MEAT

Braised blade of beef, crispy corn crumb, truffled cauliflower purée (h)

Ham hock terrine, cornichons, flat parsley, piccalilli, sourdough toast (c)

Smoked duck breast, lemon thyme shortbread, crème fraîche, freeze-dried raspberries (c)

Lamb shoulder bon bon, minted salsa verde, on a black willow skewer (h)

Barbeque pulled pork tart, jalapeno mayonnaise, tortilla crumb, coriander (h)

SWEET

Mango curd tart, charred pineapple, coconut crisp (vg) (c)

Dark chocolate cup, blackberry mousse, candied lemon (vg) (c)

Choux bun, pistachio cream, caramel (v) (c)

Lemon meringue tart, burnt meringue (v) (c)

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DOUBLE BITES

VEGETARIAN AND VEGAN

Beetroot and artichoke tart, pickled beetroot, miso soy yoghurt, chives (vg)(c)

Black bean fritter, sweetcorn, sweet chilli, coriander, avocado salsa (v)(h)

Tahini and cumin falafel, pickled red onion, soured cream, parsley (v)(h)

FISH

Haddock fishcake, tartare sauce, crispy capers, spring onion (h)

Pissaladière – puff pastry, slow-roasted tomato, marinated anchovy, black olive (h)

Tamari and ginger cured sea trout, miso mascarpone, orange, coriander, wonton cracker (c)

MEAT

Buttermilk chicken slider, sweet chilli, coriander yoghurt, brioche bun (h)

Beef slider, smoked Applewood, dill cucumber, burger relish, brioche bun (h)

Pancetta, Keen's Cheddar tart, red onion chutney, lemon thyme (c)

SWEET

Dark chocolate mousse, praline crunch, chocolate chantilly (vg)

Milk chocolate tart, roasted hazelnuts, raspberry gel (v)

Chocolate brownie, tonka bean cream, dark chocolate ganache (v)



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BUFFET

VEGETARIAN AND VEGAN

Beetroot and baby spinach salad, roasted red onion, toasted sunflower seeds, maple dressing (c) (vg)

Roast baby new potatoes, caramelised shallots, flat parsley (c) (vg)

Winter greens and fennel frittata, tomato chutney (c) (vg)

Orzo pasta, red pepper pesto, baby mozzarella, basil pesto (v) (c)

DESSERTS

Double chocolate brownie (vg)

Apple, pear and cinnamon crumble, custard (v) (h)

Sticky toffee pudding, caramel sauce (v) (h)

Lemon thyme baked plums, vanilla cream (v) (h)

FISH

Baked sea trout, kale, beans and peas, lemon and garlic dressing, herb crumbs (h)

Sea bass fillet, roast baby potatoes, sun blushed tomatoes and black olives, parsley and pickled onion salad (h)

Chipotle tiger prawn cocktail, shredded gem, pickled cucumber, coriander (c)

Haddock and tiger prawn fishcakes, seasonal salad, chive crème fraîche (h)

SIDES

Couscous, apricots, preserved lemon, coriander, and pomegranate (vg) (c)

Mixed leaf, baby spinach, radicchio, red chard, lemon poppy seed dressing (vg) (c)

Steamed kale and hispi cabbage, roasted red onion, pumpkin seed crunch (vg) (h)

Mixed roast root vegetable salad, toasted pine nuts, honey thyme dressing (vg) (h)

MEAT

Sumac-spiced chicken breast, cumin roast carrots, spinach leaf, toasted almonds (h)

Ale-braised blade of beef, chestnut mushrooms, pancetta, baby onions, parsley (h)

Shredded ham hock, celeriac remoulade, radicchio lettuce, grain mustard vinaigrette (c)

Rare roasted peppered sirloin, quinoa, chicory leaf salad, caramelised red onion, lemon dressing (c)

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THREE-COURSE DINNER

STARTERS

VEGETARIAN AND VEGAN

Grilled courgette, mozzarella, marinated artichoke hearts, rocket, basil rapeseed dressing (v) (c)

Burrata, peas, broad beans, black garlic, basil oil, dried olive, affilia cress (v) (c)

Grilled asparagus, heirloom tomato, almond purée, watercress, basil oil (vg) (h)

FISH

Seared seabass, shaved fennel, dill and parsley salad, lemon, pickled red onion, crème fraîche (h)

Charred mackerel fillet, Jersey royals, Padrón pepper, spring onion, leek ash emulsion (c)

Hot smoked salmon, cucumber chutney, horseradish yoghurt, salmon caviar, beetroot leaf (c)

MEAT

Smoked duck breast, baby leek vinaigrette, courgette, lovage, crispy duck salsa, hazelnut, pea shoots (c)

Salt beef brisket, charred onion, pickle gel, mustard emulsion, chervil salad (h)

Buttermilk chicken, smoked pancetta, Caesar dressing, baby gem, heritage tomato, black olive (h)



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THREE-COURSE DINNER MAINS

VEGETARIAN AND VEGAN

Sweetcorn risotto, girolle mushroom, toasted almond, beurre noisette, tarragon, Parmesan crisp (v) (h)

Charred hispi cabbage, rose harissa, salt-baked celeriac, spiced sultanas, parsley cashew cream (vg) (h)

Miso and agave aubergine fondant, harissa chickpea, charred hispi, cucumber chutney, coriander (vg) (h)

FISH

Baked hake fillet, fennel, dill new potato, capers, golden raisins, spinach leaves, dry sherry cream (h)

Sea trout, roast sumac cauliflower, beluga lentils, capers, grilled radicchio, smoked soy yoghurt, chive oil (h)

Sea bass fillet, new potatoes, shaved fennel, capers, samphire, lemon black pepper emulsion, (h)

MEAT

Free range chicken breast, fennel seed new potato, baby leeks, Chantenay carrots, watercress nasturtium purée (h)

Loin of lamb, confit shoulder bonbon, grilled tenderstem, crushed peas, heritage potatoes, salsa verde, preserved lemon purée (h)

Scotch fillet of beef, heritage potatoes, carrot purée, truffled wild mushroom and beef shin croquette, bone marrow crumb, thyme jus (h)

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THREE-COURSE DINNER DESSERTS

White chocolate cheesecake, crystallised ginger, blueberry and lemongrass compote (v) (c)

Lemon tart, burnt meringue, raspberry and candied lemon salad, lemon curd, lemon balm (v) (c)

Verbena jelly, raspberry, redcurrant, blueberry salad, confit lemon, berry gel, aquafaba meringue (vg) (c)

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