



GLITTER AFTERNOON TEA

IN THE AMERICAN BAR

£42 with a pot of loose-leaf tea

£49 with a glass of Prosecco

£59 with a glass of Laurent-Perrier La Cuvée Champagne

SWEETS

Scarlet Temptation (vg)

Raspberry and orange cake, marigold petals, freeze-dried raspberries

Midnight Indulgence (vg)

Double chocolate cake, gold leaf, lemon balm

Fruit Fanfare (vg)

Pâte de fruit, pineapple, passion fruit, mango, blueberry, lime, banana

Decadent Affair (v)

Classic chocolate brownie, salted caramel glaze, profiteroles

SCONES

Traditional buttermilk scones, blackcurrant jam, clotted cream (v)

SANDWICHES

The Cobbler's Roast

Roast beef, creamed horseradish, watercress

Bootmaker's Flame

Hot-smoked salmon, lime cream cheese, chervil, crispy capers

The Artisan Egg Mayonnaise (v)

Free-range truffled egg, pickled cucumber, chives

Emerald Desire (vg)

Spiced avocado, tomato, baby gem

POT OF LOOSE-LEAF TEA

English Breakfast, Earl Grey, Ginger and Lemon, Assam, Mango and Strawberry, Peppermint, Darjeeling, Hojicha, Jasmine, Blood Orange Rooibos

LONDON COLISEUM

(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 to let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.



GLITTER HIGH TEA

IN THE AMERICAN BAR

£42 – with a pot of loose-leaf tea

£49 – tea with a glass of Prosecco

£59 – with a glass of Laurent-Perrier La Cuvée Champagne

CANAPÉS

The Cobbler's Roast
Roast beef, creamed horseradish, watercress

Ruby Crayfish Cocktail
Crayfish, Thousand Island dressing, baby gem, red chicory, chives

The Artisan Egg Mayonnaise (v)
Free-range truffled egg, pickled cucumber, chives

Golden Stiletto Fritter (vg)
Sweet potato fritter, lime coriander mayonnaise, toasted pumpkin seeds

SLIDERS

Velvet Rib Slider
Pulled roast beef, maple mustard mayonnaise, applewood cheese, tomato, brioche style bun

Sequin Gruyère Tartlet (v)
Mini quiche, burnt Gruyère cheese

Gilded Mushroom Slider (vg)
Portobello mushroom, rocket and basil pesto, baby gem, vegan Cheddar, plant-based bun

SWEETS

Scarlet Temptation (vg)
Raspberry and orange cake, marigold petals, freeze-dried raspberries

Midnight Indulgence (vg)
Double chocolate cake, gold leaf, lemon balm

Fruit Fanfare (vg)
Pâte de fruit, pineapple, passion fruit, mango, blueberry, lime, banana

Decadent Affair (v)
Classic chocolate brownie, salted caramel glaze, profiteroles

POT OF LOOSE-LEAF TEA

English Breakfast, Earl Grey, Ginger and Lemon, Assam, Mango and Strawberry, Peppermint, Darjeeling, Hojicha, Jasmine, Blood Orange Rooibos

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