

LONDON
COLISEUM

SWAN LAKE 2026

AFTERNOON TEA
IN THE AMERICAN BAR

£46.5 | Afternoon Tea with a pot of loose-leaf tea

£54 | Prosecco Afternoon Tea with a glass of Prosecco

£60.5 | Champagne Afternoon Tea with a glass of Laurent-Perrier La Cuvée Champagne

SWEETS

Crimson swan delight (vg)

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

Twilight velvet (vg)

Double chocolate cake, gold leaf, lemon balm

Lake of fruits (vg)

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

Gilded Reverie (v)

Classic chocolate brownie, salted caramel glaze, profiteroles

SCONES

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

SANDWICHES

The royal table roast

Roast beef, creamed horseradish, watercress

Smoked ember

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

Garden egg creation (v)

Free-range truffled egg, pickled cucumber, chives

Green harmony (vg)

Spiced avocado, tomato, baby gem

POT OF LOOSE LEAF TEA

English Breakfast | Earl Grey | Ginger and Lemon | Assam | Peppermint
Mango and strawberry | Darjeeling | Hojicha | Jasmine | Blood orange rooibos

(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

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SWAN LAKE 2026
EVENING EXPERIENCE
IN THE AMERICAN BAR

£49.5 | Evening Experience or Vegan Evening Experience

CANAPÉS

Roast of the royal table

Roast beef, creamed horseradish, watercress

Crimson lake cocktail

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

Garden egg creation (v)

Free-range truffled egg, pickled cucumber, chives

Golden crisp 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

Mushroom whisper slider (vg)

Portobello mushroom, rocket basil pesto, baby gem, vegan cheddar,
plant-based bun

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