

LONDON COLISEUM

NOW YOU SEE ME 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

Salted caramel canelé

Chocolate caramelised crust, caramel filling, red pearl

Vanilla and fig shortbread

Lightly sweetened fig crèmeux, raspberry gel, fresh fig, silver leaf

Mixed fresh berries (vg)

Blackberries, raspberries, strawberries, passion fruit gel, lemon balm

SCONES

Traditional scones, blackcurrant jam, clotted cream, poached kumquats

SANDWICHES

Smoked chicken

Light Caesar dressing, shredded baby gem, Parmesan

Smoked salmon bridge roll

Hot-smoked Atlantic salmon, citrus cream cheese, crispy capers, dill

Truffled St. Ewe's egg (v)

Free-range St. Ewe's egg, white truffle, chives

Grilled courgette (vg)

Spiced hummus, herbed grilled courgette, mustard cress

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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EVENING EXPERIENCE
IN THE AMERICAN BAR

£49.5 | Evening Experience or Vegan Evening Experience

CANAPÉS

Smoked chicken

Light Caesar dressing, shredded baby gem, Parmesan

Beetroot-cured salmon

Citrus cream cheese, buckwheat blini, dill

Truffled St. Ewe's egg (v)

Mustard cress mayonnaise, charcoal cup, chives, pickled cucumber

Charred halloumi (v)

Honey mayonnaise, lemon, oregano, micro fennel

SLIDERS

Beef slider

Beef, Cajun mayonnaise, Applewood cheese, tomato, brioche-style bun

Wild mushroom roll (vg)

Superstraccia, crispy onion, chives, plant-based bread roll

Grilled aubergine slider (vg)

Vegan hard cheese cream, baby gem, vegan Cheddar, plant-based bun

SWEETS

Salted caramel canelé

Chocolate caramelised crust, caramel filling, red pearl

Vanilla and fig shortbread

Lightly sweetened fig crèmeux, raspberry gel, fresh fig, silver leaf

Mixed fresh berries (vg)

Blackberries, raspberries, strawberries, passion fruit gel, lemon balm

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