

LONDON COLISEUM

SMALL PLATES SAMPLE MENU



Tomato and smoked paprika picos
Flavoured breadsticks and mixed olives



Beef cheeks
Slow-cooked beef cheeks, mashed potato, charred rainbow
carrots, crispy parsnip, veal jus

Grilled sea trout
Leek and thyme risotto, mixed seaweed, dill oil, red amaranth

Smoked chicken
Frisée, baby gem, red chicory, French dressing, crispy onion,
Parmesan crisp

Aubergine fritter (vg)
Crispy lotus root, chervil, spinach, zhoug sauce,
coriander cress

Butternut squash arancini (vg)
Vegan feta, sriracha mayonnaise, chives



Pistachio tart (vg)
Pistachio ganache, chocolate tart case, raspberry filled passion fruit gel,
lemon balm, silver leaf



(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

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Tomato and smoked paprika picos
Flavoured breadsticks and mixed olives

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Rolled Swiss chard
Pine nuts & mushroom stuffing, mashed potato, charred rainbow
carrots, crispy parsnip, vegan jus

Grilled celeriac
Leek and thyme risotto, mixed seaweed, dill oil, red amaranth

Smoked tofu
Frisée, baby gem, red chicory, French dressing, crispy onion,
Applewood Cheddar crisp

Aubergine fritter
Crispy lotus root, chervil, spinach, chipotle mayonnaise, coriander cress

Butternut squash arancini
Vegan feta, sriracha mayonnaise, chives

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Pistachio tart
Pistachio ganache, chocolate tart case, raspberry filled passion fruit gel,
lemon balm, silver leaf

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