



LONDON COLISEUM

Canapé Menu

Autumn 2022

Savoury

Meat

Pork and fennel sausage roll, truffled fruit ketchup

Maple-glazed Pancetta, cod's roe emulsion, pickled cucumber, alfalfa cress

Seared beef fillet, parsnip purée, crispy shallots

Minted lamb shoulder bonbon, anchovy emulsion, black olive

Chicken and black pudding pave, smoked garlic tarator, roasted tomato, celery

Ham hock terrine, crushed peas and shallots, saffron aioli

Smoked duck breast, lemon thyme shortbread, crème fraîche, blackberry & pistachio

Fish

Tortilla crumb prawns, Bloody Mary emulsion, spring onion, watercress

Seared tuna, wasabi lime yoghurt, pickled radish, coriander

Mackerel rillette, pickled cucumber, keta caviar, watercress, charcoal cup

Beetroot-cured sea trout, lemon mascarpone, caraway cracker, mustard frill

Smoked haddock arancini, curry emulsion, crispy shallot, coriander

Trout and spring onion tartlet, lemon crème fraîche, crispy capers

Vegetarian

Truffled wild mushroom and tarragon arancini, lemon black pepper emulsion

Welsh rarebit, leeks, Marmite emulsion, crisp sage

Whipped goats' cheese, smoked chilli jam, toasted almond, charcoal cup



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Vegan

Cherry tomato tatin, black olive tapenade, basil pesto

Beetroot, carrot and kale pakora, crispy chickpeas, coconut yoghurt, mint

Red onion tatin, Sherry-pickled wild mushrooms, hazelnut salsa verde

Sweet

Dark chocolate cup, lemon posset, candied lemon

Treacle tart, clotted cream, candied orange zest

Lemon meringue tart, burnt meringue

Bourbon pecan pie, crème fraîche

Macaron, flavoured crème pâtissier

Please ask us about the allergens in our food and drink.

All prices are exclusive of VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have any specific dietary requirements so we can let you know of the most appropriate food choice.

Every purchase supports the ENO.

