

WARNER BROS.
STUDIO TOUR
LONDON

THE
MAKING OF
Harry Potter
HOGWARTS
AFTER
DARK

Starter

Smoked duck with celeriac remoulade, avocado purée,
braised chicory and pink grapefruit jelly

Vegetarian and Vegan Starter

Autumn squash and apple risotto with crispy sage and smoked seed granola

Maison Sabadie Reserve Blanc, France

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Main Course

Slow roasted rump of Hertfordshire lamb with autumn vegetables,
crushed heritage potatoes with tomato and tarragon jus

Vegetarian and Vegan Main Course

Forest mushroom, roast shallot and caraway cabbage pithivier*
with autumn vegetables, heritage potatoes and tomato and tarragon coulis

Maison Sabadie Reserve Rouge, France

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Desserts served in the Forbidden Forest

Banoffee flowerpot topped with chocolate soil, ginger cream and gingerbread crumb

Pumpkin tart with maple crème Chantilly and toasted seed brittle

Toffee apple cheesecake with cider infused apple and sour apple candy floss

Chocolate and raspberry mousse

with raspberries and chia seed crumb (vegan)

** the pithivier is made with vegan pastry*