

WB  
WARNER BROS.  
STUDIO TOUR  
LONDON

THE  
MAKING OF  
**Harry Potter**  
HOGWARTS  
AFTER  
DARK

Menu

Friday 26<sup>th</sup>, Saturday 27<sup>th</sup> and 28<sup>th</sup> October 2018

**Starter**

Smoked duck with pumpkin purée and blood orange jelly

**Vegetarian**

Goats cheese ravioli on roasted squash  
with pumpkin velouté and pumpkin seed granola

**Vegan**

Cashew nut, spinach and mushroom biryani  
stuffed squash with curried carrots

*Jackalberry Chenin Blanc, Stellenbosch, South Africa*

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**Main Course**

Roasted lamb loin and shoulder croquette on black rice risotto  
with parmesan, smoked garlic, wild mushrooms and a lamb jus

**Vegetarian**

Forest mushroom, roasted shallot and Madeira suet pudding,  
olive oil mash and seasonal greens

**Vegan**

Roasted pumpkin, candid beetroot and sage tarte tatin  
with spiced lentils, carrot and thyme roasted chicory

*Jackalberry Cabernet Sauvignon, Stellenbosch, South Africa*

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**Dessert bowl food served in the Forbidden Forest**

Spiced pumpkin brûlée with apple shortbread and glazed apple

Black cherry and almond tart with macerated cherries, kirsch cream and almond tuille

Dark chocolate and forest fruit mousse with chocolate bark