

WARNER BROS.  
STUDIO TOUR  
LONDON

THE  
MAKING OF  
**Harry Potter**<sup>TM</sup>  
VALENTINE'S DINNER  
IN THE GREAT HALL

## Menu

### To Share

Homemade artisan breads, marinated olives,  
extra virgin olive oil and balsamic vinegar

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### Starter

'Gin' botanicals cured Scotch salmon, pink grapefruit curd,  
cucumber and fennel pickle, sea herbs and chlorophyll oil

### Vegetarian

Spiced beetroot tartare, burrata, radish, celery leaf, black quinoa crackers

### Vegan

Spiced beetroot tartare, cashew nut 'ricotta', radish, celery leaf, black quinoa crackers

*The War Horse, Chenin Blanc, Stellenbosch, South Africa*

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### Main

Confit leg and breast of Aylesbury duck, duck fat potatoes,  
baby vegetables, red cabbage and pickled blackberries

### Vegetarian/Vegan

Butternut squash, spinach and mushroom pithivier\*, cauliflower,  
tea-soaked sultanas and sweet potato fondant with mushroom veloute

*Sotherton, Shiraz, South East, Australia*

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### Assiette of Desserts

Tonka bean parfait, chocolate tuile and butterscotch sauce

Sicilian lemon tart, wild raspberries and Italian meringue,

Ruby chocolate and lime chiboust, hazelnut cannoli with red fruits

\*Pithivier is made with dairy free puff pastry

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