

WARNER BROS.
STUDIO TOUR
LONDON

THE
MAKING OF
Harry Potter
DINNER IN THE
GREAT HALL

Menu

Monday 11th, Tuesday 12th
and Wednesday 13th December 2017

Starter

Chicken liver parfait, with apple,
quince and toasted brioché

Vegetarian

Twice baked cave-aged Wookey Hole cheddar soufflé
with compressed beetroot salad

Cambio 7, Sauvignon Blanc, Central Valley, Chile

Main Course

Ballotine of roasted Norfolk turkey stuffed with cranberry,
pistachio and pork with roasted potatoes and honey roasted root vegetables

Vegetarian

Roasted squash, pearl barley and chestnut Wellington with parsnip purée,
honey roasted root vegetables, crispy roast potatoes and rich gravy

The Paddock Merlot, Murray Darling, South East Australia

Dessert bowl food served on Platform 9 ¾

Christmas pudding and brandy sauce and caramelised orange
Chocolate and clementine bavarois with Irish cream Chantilly and praline tuile
Gingerbread and blueberry trifle with a stem ginger sable