



THE
HOGWARTS
TABLE

**DARK
ARTS**

VEGAN
AFTERNOON TEA

MOLLY WEASLEY'S SANDWICH SELECTION

Throughout the Harry Potter stories, Molly often believed that a plate of sandwiches could help with any situation. However, these aren't Ron's squashed corned beef sandwiches from the Hogwarts Express. Our creations capture the essence of her character, infused with the same warmth and love that she so effortlessly exudes.

Tofu mayonnaise & watercress on white bread

Coronation chickpea on malted bread

Cucumber & radish with tarragon & lemon butter on white bread

**Roasted red pepper, sun-dried tomato, courgette
& pesto on malted bread**

SAVOURY BITES

Dragon Egg

This cucumber cup is filled with a lemon & dill mousse and topped with a gilded, black olive

Devil's Snare

A delicate buttery tart filled with wilted spinach, creamy goat's cheese and fragrant basil pesto and devil's snare pea shoots

Dark Mark Sausage Roll

Vegan sausage encased in flaky pastry topped with the Dark Mark

SWEET TREATS

Hagrid's Pumpkin Patch

Chocolate shell filled with pumpkin-spice sponge, white chocolate crèmeux, pumpkin gel and ginger crumble, finished with autumnal decoration

Professor Lupin Cupcake

An indulgent miniature chocolate cupcake topped with a silky grey vanilla buttercream moon

Mandrake

Safely harvested, so there's no need for earmuffs. This fondant & lemon balm mandrake sits in a chocolate flower pot with cherry mousse and an Oreo crumb 'soil'

Skull Macaron

Crisp macaron with rich blackberry filling and adorned with a handcrafted blackberry jelly skull

Butterbeer Scone

A magical twist on the classic British scone infused with fudge pieces and the warmth and richness of the wizarding world's favourite beverage, accompanied by Butterbeer-infused cream and strawberry jam

1835kcal per person



Allergen Information: Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes, please ask a member of our catering team.

Menu subject to availability. Adults need around 2000 kcals a day.