

THE
HOGWARTS
TABLE

**DARK
ARTS**

AFTERNOON TEA
VEGETARIAN & MADE WITHOUT GLUTEN

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

Clarence Court egg mayonnaise & watercress on white bread

Coronation chickpea on seeded bread

Cucumber & radish with tarragon & lemon butter on white bread

Roasted red pepper, pesto & goat's cheese on seeded bread

SAVOURY BITES

Dragon Egg

This cucumber cup is filled with a lemon & dill mousse and topped with a gilded, blackened quail egg

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

Golden Snitch

Unlike the first Snitch Harry caught, you won't find the Resurrection Stone inside. Instead, our white chocolate Snitch conceals a burst of strawberries & cream ganache

Lightning Bolt Brownie

Chocolate brownie and lime ganache slice with passionfruit chocolate lightning bolt and dark chocolate glasses

Mandrake

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

Gryffindor Macaron

Red macaron filled with peach ganache, topped with white chocolate and freeze-dried raspberries

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

2022kcal 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.