



THE  
**HOGWARTS**  
TABLE

**DARK  
ARTS**

AFTERNOON TEA  
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**

**Roast beef with grated horseradish crème fraîche on seeded bread**

**Poached salmon with lemon & dill mayonnaise 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 buckwheat tart filled with wilted spinach, creamy goat's cheese and fragrant basil pesto and devil's snare pea shoots

### Miniature Quaffle

This chickpea falafel Quaffle is much smaller than the standard issue 12-inch ball used in Quidditch, but it's packed full of Moroccan-style spices

## 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

2046kcal 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.