
THE
HOGWARTS
TABLE

HOGWARTS IN THE SNOW

Inspired by the warmth and magic of Christmas at Hogwarts, these classic festive specials celebrate one of the most magical times of year, when the castle is transformed with decorations, trees and candlelight.

To Begin

Prosciutto, Fig & Mozzarella Salad

Prosciutto, fig and mozzarella with rocket, sun-dried tomato, dried cranberries, basil, mint and balsamic olive oil *215kcal*

Seasonal Mains

Festive Turkey & Pork Medallion

Pork and turkey medallion with creamed parsnip, roasted chestnuts, dried cranberries and crispy sage and a rich jus *544kcal*

Beetroot Wellington

Beetroot Wellington served with fondant potato, garlic kale and a creamy tarragon sauce, finished with fragrant basil oil **[v]** *1450kcal*

THE ARRIVAL

Begin your evening with dishes inspired by iconic locations surrounding Hogwarts. Drawing on the rich colours, textures and distinctive character of the wizarding world's most memorable settings, each starter celebrates the magic found within some of its most beloved places.

The Forbidden Forest

Heritage beetroot prepared three ways with vegan feta, pickled French radish and red vein sorrel **[vg] [wg]** *355kcal*

The Black Lake

Seared scallop with parsnip purée, crispy bacon, coriander cress and a chive beurre blanc **[wg]** *370kcal*

The Greenhouse

Velvety celeriac soup served with pear choux, truffle oil and root vegetable crisps **[v]** *401kcal*

The Quidditch Pitch

Chicken liver parfait with a caramelised onion centre, with pancetta tuile wings, presented on a spinach croûte, with amaranth and coriander cress *487kcal*

THE SORTING

For your main course, discover dishes inspired by the four Hogwarts houses. From the dark ambition of Slytherin to the hearty warmth of Gryffindor, the down-to-earth Hufflepuff and the elegance of Ravenclaw, each dish has been crafted to embody the traditions, values and character that define its house.

Gryffindor

Pan-roasted chicken supreme with a potato and herb croquette, burnt cauliflower purée, baby carrots, tender leeks and red vein sorrel. Served with a rich red wine jus *476kcal*

Slytherin

Pan-seared venison loin served with dauphinois potatoes and buttered Savoy cabbage, paired with a rich liquorice and dark chocolate jus, fresh blackberries and a crisp chocolate tuile **[wg]** *752kcal*

Ravenclaw

Delicately seared sea bass served with celeriac and fennel rémoulade, roasted fennel, samphire and heritage cherry tomatoes. Accompanied by a beurre monté and fragrant fennel oil **t [wg]** *686kcal*

Hufflepuff

Pan-fried cauliflower steak atop a cassoulet of white beans, red lentils with broccolini and asparagus. Garnished with pickled pink onions, chive oil, amaranth and a fragrant lemon and parsley crumb **[vg]** *626kcal*

Allergen Information: 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 2000kcals a day

We operate a strict Challenge 25 policy and may ask for valid photo ID at any time.
Alcohol will not be served to anyone who cannot provide proof of age or who appears to be intoxicated.

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