



WARNER BROS.  
STUDIO TOUR  
LONDON

THE  
MAKING OF  
**Harry Potter**<sup>TM</sup>

VALENTINE'S DINNER  
IN THE GREAT HALL

**To Share**

Garlic and rosemary focaccia, grissini and basil flatbread,  
marinated olives, extra virgin olive oil and aged balsamic dressing

**Starters**

N'duja Scotch egg with celeriac, charred broccoli and pickled radish

**Vegetarian and Vegan**

Compressed watermelon with feta and almonds,  
cherry tomatoes and capers with basil crackle bread

*Maison Sabadie Reserve Blanc, France*

**Main Course**

Hertfordshire beef sirloin with baby carrots,  
trompette mushrooms, potato fondant and Bordelaise sauce

**Vegetarian and Vegan**

Mushroom pithivier with shimeji mushrooms,  
pickled carrots, quince, potato fondant and celeriac purée

*Maison Sabadie Reserve Rouge, France*

**Assiette of Desserts**

Red velvet cheesecake, strawberry tart with yuzu curd,  
chocolate shell with fresh berries, raspberry choux bun,  
rhubarb meringue and Earl Grey cream

**Vegan**

Chocolate delice with raspberry and caramel mousse