



THE  
MAKING OF  
**Harry Potter**  
HOGWARTS  
AFTER DARK



### Canapés

Nori flaked salmon and pickled radish croustades with sriracha  
Ham hock and mustard croquette with burnt apple sauce

### Vegetarian/Vegan

Spiced carrot and cumin seed arancini

### Starter

Charcoal cured salmon, celeriac remoulade, watercress and toasted sour dough croutes

### Vegetarian/Vegan

Jerusalem artichoke and white onion soup with truffle oil and artichoke crisps

### White Wine

Petalo White, Bodegas Gallegas, Spain 2020  
Aromas and flavours of pear, apple and white stone fruit

### Main Course

Slow roasted blade of beef, truffled creamed potato, glazed shallot, vegetables and red wine jus

### Vegetarian/Vegan

Leek and barley risotto, with chilli glazed pumpkin and toasted pine nuts

### Red Wine

Petalo White, Bodegas Gallegas, Spain 2020  
Aromas and flavours of pear, apple and white stone fruit

### Dessert

Black velvet cookie and cream cheesecake with blackberries  
Vegan edible forest chocolate mousse, passionfruit curd, meringue  
Dark chocolate Mint mousse

