



WARNER BROS.  
STUDIO TOUR  
LONDON

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

Canapés

Onion bhaji (vegan)  
Pulled pork sausage roll  
Beetroot waffles whipped goat's cheese and pickled pear

Starter

Spice pumpkin espuma vegan shrimp sea vegetable salad and soy pearls (vegan)  
Sanbaizu cured salmon, shimeji mushroom and daikon salad

Main Course

Ras el Hanout griddled artichokes, crushed sweet potatoes, tender stem and olive crumb (vegan)  
Roasted Hertfordshire sirloin of beef, King oyster mushroom,  
braised beef brisket, fondant potato, grilled baby leeks and red wine jus

Wines

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

Petalo Red, Bodegas Gallegas, Spain 2020  
Smooth, soft and easy drinking. Aromas and flavours of prunes and cinnamon

Dessert Canapés

White Chocolate and Raspberry Snitch (gluten free)  
Deathly Hallows Brownie (vegan)  
Pumpkin tart

