



# THE MAKING OF Harry Potter

DINNER IN THE  
GREAT HALL

## CANAPÉS

Beetroot waffles with whipped vegan feta and pumpkin seed granola (VG)

Warm potato latke, smoked salmon and sour cream roulade (GF)

Pulled short rib beef and horseradish roll

## STARTER

Heritage carrot soup with coconut, palm sugar and black garlic tapenade (GF/VG)

## MAIN

Bronze turkey ballotine served with fondant potatoes, roasted carrots and parsnips, spiced red cabbage, sprout puree and a cranberry jus

Wellington with thyme roasted butternut squash, air-dried tomatoes and vegan feta served with spiced red cabbage and roasted carrots and parsnips (GF/VG)

## 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 SERVED ON PLATFORM 9 ¾

Treacle fudge tart

Mini Ron & Harry gingerbread jumpers (VG)

White chocolate snowball truffle