



WARNER BROS.
STUDIO TOUR
LONDON

THE
MAKING OF
Harry Potter

GLUTEN FREE VEGAN AFTERNOON TEA

MOLLY WEASLEY'S SANDWICH SELECTION

Throughout the Harry Potter stories, there weren't many situations that Molly didn't think a plate of sandwiches would help with. However, these aren't Ron's squashed corned beef sandwiches from the Hogwarts Express. Our creations capture the essence of her character - infused with the same warmth and love that she so effortlessly exudes.

Cucumber on gluten free vegan bread

Houmous, roasted peppers & courgette on gluten free vegan bread

Smoked 'salmon' with lemon butter on gluten free vegan bread

Cheese & tomato on gluten free vegan bread

SAVOURY BITES

Vegan Scottish Smoked 'Salmon' on Beetroot Waffle

Delicate vegan 'salmon' layered on a beetroot waffle, adorned with velvety cream cheese & samphire. Inspired by the tastes of the Highlands, Minerva McGonagall's homeland and the backdrop for Hogwarts castle.

The Burrow Cucumber Cup

Cucumbers were often grown in the garden by the Weasley family. This cucumber cup is filled with a whipped beetroot and vegan feta mousse, crowned with a sprinkling of granola seeds.

Miniature Quaffle

This chickpea falafel Quaffle is much smaller than the standard issue twelve-inch ball used in Quidditch, but it's packed full of Moroccan style spices.

SWEET TREATS

Peppermint Toad

Inspired by the whimsical hopping treats found in Honeydukes, this rich chocolate mousse is infused with a hint of peppermint.

Follow the Butterflies

This chocolate sphere has a vibrant passionfruit caramel centre and is adorned with a dark chocolate butterfly. We agree with Ron - butterflies are better than spiders.

Welcome to Hogwarts

Your Hogwarts acceptance letter will finally arrive...in the form of an Earl Grey shortbread cookie embellished with fondant.

Pack-a-Punch Pastille

Inspired by the sweets and treats sold in Weasleys' Wizard Wheezes, this jellied fruit pastille is bursting with zesty lemon & orange.

Butterbeer Rock Cakes

Mix Hagrid's rock cakes with the essence of Butterbeer, and voila— a twist on the classic British baked treat. Accompanied with Butterbeer-infused vegan cream & jam.

1413kcal per person

Allergen Information: Our menu dishes are prepared in environments that are not totally free from allergen ingredients. 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 2000kcal a day