



WARNER BROS.
STUDIO TOUR
LONDON

THE MAKING OF Harry Potter

DINNER IN THE GREAT HALL

STARTER

Duck confit with pressed watermelon, toasted seeds and a ponzu dressing

Wild mushroom parfait with toasted sourdough bread and miso butter (wg/vg)



MAIN COURSE

Norfolk turkey breast rolled with toasted fennel seed, quince and rosemary.
Served with roast potatoes, a pig in blanket and seasonal vegetables (wg)

Fillet of beef with forest mushroom, roast chicory and blackberry jus (wg)

Baked celeriac and pumpkin seed Wellington. Served with roast potatoes
and seasonal vegetables (vg/wg*)

Cranberry and rosemary halloumi with roast potatoes and seasonal vegetables (wg)



DESSERT CANAPÉS SERVED ON PLATFORM 9 $\frac{3}{4}$

Mini winter berry Eton mess (wg)

Mini brownie cookie with gingerbread French buttercream

Mini chocolate and peppermint cupcake (vg/wg)

Dark chocolate and chestnut flavour wreath tart (vg/wg)

(vg - vegan | wg - made without gluten | * - upon request)