Dine like a Rockstar

A FEAST AT HOGWARTS

A private dining experience inspired by the wizarding world of Harry Potter – charming, nostalgic, and enchantingly delicious.

Prices from £180pp

depending on numbers and location

Jay Geddes

www.jaygeddes.com

Welcome Drink

Butterbeer Royale
Sparkling mead, butterscotch foam, and a hint of vanilla

Served with:

Pumpkin Pasties

Mini Yorkshire Puddings with Roast Beef & Horseradish Cream

Cheese & Herb Cauldron Puffs (VGA)

Amuse-Bouche – Potion of the Day

Beetroot & Gin Sorbet Shot
With dry ice fog and edible flowers

(Potion class approved!)

Starter – The Great Hall Plate

Golden Parsnip & Apple Soup
With sage crumbs and a swirl of cream

or

Charred Leek & Goat Cheese Tartlet (V)
With shallot jam and edible gold

GF - Gluten Free V - Vegetarian VG - Vegan GFA - Gluten Free Alternative VA - Vegetarian Alternative VGA - Vegan Alternative

Main Course – From the Forbidden Forest

Roast Venison Haunch with Blackberry Jus
Pumpkin mash, wild mushrooms, glazed carrots

or

Seared Salmon with Dill & Firewhisky Glaze
Samphire, confit potatoes, lemon herb butter

or

Stuffed Portobello Wellington (V)
Spinach, walnut and barley filling with redcurrant gravy

Palate Cleanser – Owl Post Pearls

Elderflower & Apple Granita
with popping candy and mint fog

Dessert – Honeydukes Finale

Treacle Tart with Clotted Cream
(Harry's favourite)

or

Fizzing Whizzbees Cheesecake
Lemon and raspberry cheesecake with popping candy dust

or

Floating Chocolate Cauldron
Melted at the table to reveal hidden cherry mousse and crumble

To Finish – House Elves' Treat Tray

Butterbeer fudge, chocolate frogs, Bertie Bott's jelly bean truffles
Served with tea, coffee or Pumpkin Spice Espresso

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