



'TWO CHEFS' IN THE KITCHEN: ANDREW PERN & JAMES MACKENZIE
WEDNESDAY 10TH APRIL 2019, 7 FOR 7.30PM

Two Michelin-starred Chefs, former colleagues, good friends and co-developers of 'Two Chefs' Honey Beer, Andrew Pern of The Star Inn at Harome and James Mackenzie of The Pipe and Glass, South Dalton join forces to cook a special seasonal menu packed with Yorkshire produce:

Menu

Andrew Pern: Salad of Whitby Lobster with Deep-fried Crab Doughnuts, English Asparagus, Peas & Sheep's Curd, Horseradish Hollandaise
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**Andrew Pern:** Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress, Apple & Vanilla Chutney, Scrumpy Reduction  
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Andrew Pern: Peppered Pineapple Sorbet with Crispy Cured Gammon 'Wafer'
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**James Mackenzie:** Slow-cooked East Yorkshire Reared Lamb Shoulder, Nettle & Fettle Croquette, Anise Carrot, Wild Garlic Persillade  
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James Mackenzie: Yorkshire Rhubarb & Pistachio Nut Delice, Aerated White Chocolate

£55 per person

(A deposit will be required at time of booking)

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