

SITH Events 2018

'TWO CHEFS' IN THE KITCHEN: ANDREW PERN & JAMES MACKENZIE THURSDAY 22ND FEBRUARY 2018, 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 cook alternative dishes of a special seasonal menu packed with Yorkshire produce:

Two Sloe Chefs Cocktail... Honey & Lemon Thyme Beer, Sloe Gin, Citrus & Spices

James Mackenzie: Two Chefs Ale-braised Oxtail Faggot, Smoked Mash, Crispy Pickled Onion Rings

Matched wine option: 'Sonbador' Howrd's Folly 2011

Andrew Pern: Rockpool of North Sea Shellfish with Lindisfarne Oyster 'Ice', Salt 'n' Vinegar Seaweed, Whitby Crab Velouté

Matched wine option: Alvarinbo, 'Sonbador' Howrd's Folly 2013

James Mackenzie: A Plate of Yorkshire Duck... Roast Breast, Confit Leg 'Boulangère', Crispy Duck Heart, Celeriac Purée, Pickled Blackberries & Parkin Crumb

Matched wine option: Parnshire Bourgogne Pinot Noir 2015

Andrew Pern: Great British Menu 2012... A Celebration of Yorkshire Rhubarb with a Shot of Rhubarb Schnapps

Coffee & Homemade Sweets

£45 per person for 4 courses, arrival cocktail and coffee £60 with matched 3 x 125ml wine package

GUEST CHEF IN THE KITCHEN: KENNY ATKINSON 'WHEN THE BOAT COMES IN...' DINNER THURSDAY 15TH MARCH 2018, 7 FOR 7.30PM

BBC's Great British Menu winner, Kenny Atkinson from the House of Tides, Newcastle, will cook some of his Michelin-starred 'Geordie Grub' inspired by ambition and tradition in both flavours and choice of ingredients.

Mackerel, Gooseberry, Lemon & Mustard

Matched wine option: Domingo Martin Albariño 2016

Orkney Scallop, Mushroom & Smoked Bacon

Matched wine option: Parnshire Vondeling Paardeberg 2015

Duck, Gem Lettuce, Confit Leg, Hen of the Woods & Truffle

Matched wine option: Parnshire Bourgogne Pinot Noir 2015

Bramley Apple, Golden Raisins, Vanilla & Nutmeg

Matched wine option: Pedro Ximenez Alvear Sherry

£45 per person for 4 courses, £70 with matched 4 x 125ml wine package



GUEST CHEF IN THE KITCHEN: GALTON BLACKISTON
'HOOK, LINE, SINKER' DINNER
DATE TO BE CONFIRMED

Showcasing dishes from his new Seafood cookbook, 'Hook, Line, Sinker', Michelin-starred Chef, Galton from Morston Hall on the Norfolk coast, will be cooking a 4-course menu, which will be followed by an Ice Cream Sundae from our own Parlour:

Provisional Menu:

Crab Bon Bons, Elderflower Mayonnaise

Mackerel Tart Beetroot & Fennel Salad

Spicy Fish Soup, Grilled Red Mullet & Rouille

T-Bone Plaice with Baby Squid, Champagne & Caviar Sauce

First of the Season Strawberry & Lemon Balm Eton Mess 'Sundae'

CHAMPAGNE EVENT: TAITTINGER & CHIPS
SUNDAY 3RD JUNE 2018

What could be better than a glass or two of fizz from one of France's oldest champagne houses, by the Harbourside dining on the North Sea's finest produce? Live music. 3pm onwards.

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