

## The Star Inn The Harbour Spring Events Programme

Our 2018 programme of events has already featured two Michelin-starred Guest Chef evenings and a Demonstration/Dinner by our own Head Chefs, allowing the opportunity to sample different styles of acclaimed cooking, all on your doorstep.

Our spring programme kicks off with Michelin-starred Chef, Galton Blackiston.

Join our mailing list for regular programme updates.



### **GUEST CHEF IN THE KITCHEN: GALTON BLACKISTON 'HOOK, LINE, SINKER' DINNER THURSDAY 10<sup>TH</sup> MAY 2018, 7 FOR 7.30PM**



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:

Menu:

Crab Bon Bons, Elderflower Mayonnaise

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Mackerel Tart Beetroot & Fennel Salad

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Spicy Fish Soup, Grilled Red Mullet & Rouille

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

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

£45 per person. Galton's new book will be on sale on the evening.

**DEMONSTRATION & DINNER: 'SURF N TURF STAR-STYLE'  
WITH HEAD CHEFS, MATTHEW LEIVERS & RYAN OSBORNE  
WEDNESDAY 23<sup>RD</sup> MAY 2018, 6.45PM FOR 7PM**



Our In House Head Chef Dynamic Due will prepare and demonstrate a Surf 'n' Turf-inspired Starter from Andrew Pern's second book, 'Loose Birds & Game', which you will then be served. They will then repeat the process with a Seabass main course:

Starter:

Roe Deer Carpaccio with Smoked Trout, Apple & Fennel Remoulade, Baked Dill Grissini

Main Course:

Fillet of Seabass with a Seared Sea Scallop, Roasted Peppers & Globe Artichoke, Shellfish Bisque

Price per person for the demonstration, two-course dinner and a recipe sheet £28 Bookings only

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**CHAMPAGNE EVENT: TAITTINGER & CHIPS  
SUNDAY 3<sup>RD</sup> 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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