

The Star Inn The Harbour '19: Special Events & Guest Chef Dinners

Our 2019 Events Programme is already off to an exciting start with a 'brace' of Guest Chef Events, offering the opportunity to sample the fare of a duo of very different Chefs bringing their culinary creativity to Whitby. We also have special menus for Burns Night and Valentine's, which are well worth a 'butchers'!



Friday 25th January 2019

BURN'S NIGHT MENU:

A three course Dinner (full details on our website) at £25 with the option to add 'wee dram' Whisky Pairings for each course.

Thursday 31st January 2019

GUEST CHEF DINNER:

John Calton, The Staith House, North Shields Fish Quay & Route, Newcastle with Introduction by Andrew Pern

John gained experience of working in Michelin-starred venues, amongst them, Andrew Pern's The Star Inn at Harome before taking on the role of Head Chef at Otterburn Tower Hotel, where he gained two AA rosettes and went on to become a finalist in Masterchef The Professionals. He opened The Staith House with his wife and business partner in 2013, **which** Catey Newcomer of the Year and a Bib Gourmand in the 2018 Michelin Guide. The Staith House has been in the Top 50 Gastropubs since 2014 and John won the coveted Gastro pub chef of the year in Jan 2017.



John's Menu:

Lindisfarne Oyster, Blood Orange & Yorkshire Rhubarb

Terrine of Hartlepool Skate

Shields Scampi, Charred Young Leeks, Celeriac, Shiraz, Cockles & Hazelnuts

Red Gurnard Soup, Aioli

Crispy Charcoal Shetland Mussels, Melting Doddington

Baked Orkney Scallop

Jerusalem Artichokes, Black Truffle Butter, Pedro Ximenez

Whitby Turbot, Salsify, Parsnip, Smoked Eel & Ox Tongue

Admiral Collingwood, Staithy Black Treacle Bread

Pickled Walnut Ketchup, Brown Ale Pickled Onions, Damson Paste

Hot Chocolate, Passion Fruit

£45 per person. Matched wine package available for £40.

Thursday 14th February 2019

VALENTINE'S MENU:

A special 7-course menu (full details on our website) with arrival drink and coffee, £50 per person

Thursday 7th March 2019

GUEST CHEF DINNER:

Nigel Haworth, Chef Ambassador, Northcote, Langho, Lancashire

with Introduction by Andrew Pern

Lancastrian(!), Nigel Haworth built up one of the most successful luxury country house hotels, the multi-award winning and Michelin-starred Northcote, the Ribble Valley Inns and Northcote at (Blackburn) Rovers for over three decades. A star of one of the first Great British Menu series, he went on to host subsequent series, including the one in which Andrew Pern took part.



Nigel's Menu:

Treacle Salmon, Scallop Ceviche

Morecambe Bay Shrimps, Fermented Cabbage

Scampi Bisque, Scampi Toast

Sea Bass, Shiraz Sauce

Halibut, Cheeses Fondue, Tempura Cauliflower

Yorkshire Rhubarb in Rosewater, Vanilla Ice Cream & Crumble

£55 per person. Matched wine package available for £45.

THE STAR INN THE HARBOUR, LANGBORNE ROAD, WHITBY YO21 1YN

T: 01947 821900

E: INFO@STARINTHEHARBOUR.CO.UK

WWW.STARINTHEHARBOUR.CO.UK