

ANDREW PERN'S MIDSUMMER NIGHT'S MICHELIN DINNER

Andrew will be cooking classic dishes with a Modern twist:
lots of Surf, a little Turf – with Strawberries and Cream
brought bang up to date to finish. Sounds like a dream?!

Thursday 27th June 2019, 7pm arrival

Cured & Smoked Hartlepool Halibut with Sea Purslane, Samphire &
Salty Fingers with Melting Potted Shrimps, Spiced Buttered Pikelet
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An 'Espresso' of Green Pea, Sand Hutton Asparagus &  
Garden Mint Soup with Spiced Whitby Lobster Nuggets,  
Avruga Caviar Chantilly  
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Warm Rockpool of North Sea Shellfish with Salt 'n' Vinegar Seaweed,
Whitby Crab & Ampleforth Brandy Bisque, Lindisfarne Oyster 'Ice'
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Milk-fed Veal Loin 'cooked over charcoal' with Smoked Eel &  
Horseradish Croquettes, Pumpkin Piccalilli, Pickled Carrots,  
Onion Purée, Roasting Juices  
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Yorkshire Strawberry & Elderflower 'Upside Down' Cheesecake with
Lavender Ice Cream & Lemon Balm

£55 per person (deposit required)

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