

The Star Inn The Harbour Spring Events Programme

Our 2018 programme of events has already featured Michelin-starred Guest Chef evenings and a Demonstration/Dinner by our own Head Chefs. The foodie focus continues with a 'Surf & Turf' Demo Dinner and our Taittinger & Chips Champagne Event (further details below):



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



Our In House Head Chef Dynamic Duo 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 their in house recipe 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

TAITTINGER CHAMPAGNE HOT AIR BALLOON TRIP DRAW



All Star Inn The Harbour diners choosing a bottle of Taittinger Champagne throughout May and up to 7pm on Sunday 3rd June, will have the opportunity to enter our fantastic Prize Draw to win Two Champagne Hot Air Balloon Flights.

Weather permitting, the Taittinger Champagne-branded Hot Air Balloon will be up, up and away from the Michelin-starred Star Inn at Harome on Sunday 17th June for a flight over the beautiful North Yorkshire countryside in a direction decided by the will of the wind and the skill of the pilot, whilst you enjoy a glass of Champagne.

You will be 'retrieved' and returned home to Harome, where a glass of Comtes de Champagne and canapés will await you.

The Taittinger spring theme culminates with our special Sunday in early June:

CHAMPAGNE EVENT: TAITTINGER & CHIPS SUNDAY 3RD JUNE 2018 3.30pm to 6.30pm

A crazy, lazy Sunday afternoon to share with family and friends! Funky, toe-tapping music courtesy of our DJ, food will be Surf 'n' Turf-style with platters for the table served a feast of fries for a fizzing party atmosphere – and, of course, Taittinger Champagne.

Price per person: £45 to include two glasses of Taittinger Champagne per person
advance bookings advisable

**THE STAR INN THE HARBOUR, LANGBORNE ROAD, WHITBY YO21 1YN
T: 01947 821900 E: INFO@STARINTHEHARBOUR.CO.UK
WWW.STARINTHEHARBOUR.CO.UK**