



STAR INN GROUP MENUS 2012

Group menus would normally take the form of a set menu or a choice of two options for each course. The following are offered as suggestions, but Andrew Fern will design a menu to suit your preferences.

Sample Starters

Chicken Liver and Foie Gras Parfait with
Gooseberry and Green Peppercorn Chutney, Garden Sage Brioche

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Sauté of New Season Wild Mushrooms
with Truffled Scrambled Duck Egg, Wild Garlic Pesto

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Salad of Baldersley Heritage Tomato Salad, with Garden Marjoram,
'Jody Scheckters' Buffalo Mozzarella, Bloody Mary Dressing

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Pressed Ham Knuckle Terrine with a Little Fried Quails Egg,
Spiced Pineapple Pickle, Grain Mustard Vinaigrette, Celery Cress

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Whitby Shellfish Cocktail with Brown Shrimp Mayonnaise,
Wild Rocket and Lemon Balm Dressing

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Potted Middle White Pork with Cider Jelly, Pistachio Nuts,
Polâine Rye Bread Toasts, Crackling Salad

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Spiced Pumpkin Risotto with Deep Fried Yorkshire Blue, Fresh Nutmeg and Celery Leaves

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Shallow Fried Langoustine Fishcake,
Yoadwath Mill Smoked Salmon Velouté, Wilted Garden Spinach

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A Plate of Yoadwath Mill Oak Smoked Salmon, Traditionally Garnished,
Warm Toasted Brioche

Sample Main Courses

Fillet of Wild Sea Bass with Champ Potato, Seared Shetland Sea Scallop,
Salad of Smoked Eel

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Sea Salt Roast Leg of Spring Lamb with Lowna Goats Cheese Mash,
A Little Mutton Pasty, Pearl Barley and Rosemary Juices

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Roast Saddle of Duncombe Park Roe Deer with
a Little Venison Cottage Pie, Morel Mushrooms and Broad Beans

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Grilled Skewer of North Sea Monkfish with Sea Scallop and
a Salad of Roast Fennel and Whitby Crab, Dill Crème Fraiche

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Roast Local Rare Breed Rump Steak with a Little Yorkshire Pudding,
Anise Carrot Purée, Hambleton Ale and Shallot Gravy

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Roast Loin of Charles Ashbridge's Suckling Pig,
Garden Sage and Onion Dauphinoise, Black Pudding and Apples,
Ampleforth Cider Juices, Onion Cream

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Steamed Village-reared Steak and Kidney Pudding,
Deep Fried Lindisfarne Oyster, Stout and Onion Juices

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Grilled Whitby Cod, with a little King Scallop Cottage Pie,
Brown Crab Mash, English Mustard Cream, Brown Shrimp and Fennel Cress Salad

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Grilled North Sea Halibut with Blue Wensleydale Rarebit, Seared Celery and
Baby Spinach Salad, Lobster Vinaigrette

Sample Desserts

Rhubarb and Ginger Fool with Vanilla Shortbread

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Steamed Sticky Toffee Pudding with Nutmeg Ice Cream

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Caramelised Fresh Lemon Tart with Sauce of Berries

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Chocolate Indulgence

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A Taste of Star Inn Desserts in Miniature

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Baked Spiced Pear Tart Tatin
with Cider Toffee Ice Cream and Stewed Raisins

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Star Inn Orchard Apple and Sultana Crumble
with Scrumpy Sorbet

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Baked Chocolate and Plum Cake
with Boozy Cherry Ice Cream

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Baked Ginger Parkin with Rhubarb Ripple Ice Cream,
Spiced Syrup, Rhubarb Schnapps