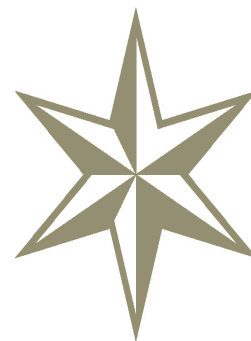


## NEW YEAR'S EVE 2018 TASTING MENU

Arrival 7.30pm for 8pm



Canapés on arrival

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Lindisfarne Oyster with Kings Ginger and Preserved Rhubarb,  
Lemon Balm Cress

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Swaledale Mutton 'Tea' with Deep-fried Haggis Bonbon,  
Crispy Pearl Barley, Sheep's Curd, Minted Winter Greens

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Isle of Gigha Halibut with Seared Vig Scallop, Celeriac,  
Seashore Vegetables, Arbroath Smokie

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Damson Gin Sorbet with Forgotten Fruit 'Salad'

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Saddle of Fallow Deer 'cooked over heather', Humble Pie,  
Peppered Neep and Tattie Purée, Charred Baby Leeks, Glemorangie Juices

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Iced Cranachan Parfait, Singin' Johnnie, Fresh Raspberries, Toasted Oats

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Dunsyre Blue with Medjool Date Flapjack, Aged Port Jam, Truffled Raw Honey

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Espresso Drambuie 'Martini'

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£85 per person.  
Matched wine package will be available.

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*The Star Inn.*