

SAMPLE WINTER TASTING MENU – ADVANCE BOOKINGS ONLY

Confit of 'Loose Birds' Turkey Muffin with Cloves,
Bayleaf and Pine-smoked Alsace Bacon, Walnut Shavings

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Roasted Cauliflower and Sweet Onion with Moorland Tomme 'Whip',  
Winter Truffle

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London Particular... Marrow Fat Green Pea and Black Treacle-braised Ham Hock
Soup,
Parched Peas, Roasted Yeast and Marmite 'Twiglets'

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White Whitby Crab Stick, Devilled Brown Crab,  
Pickled Cockles and Coastal Vegetables, Nashi Pear Sorbet

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STAR INN SIGNATURE DISH est 1996

Grilled Black Pudding with Pan-fried Foie Gras, Salad of Pickering Watercress,
Apple and Vanilla Chutney, Scrumpy Reduction

SUPPLEMENT £10 PER PERSON

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Roasted Spiced Monkfish 'Scallop' with Garden Parsnip Purée,  
Clementine and King's Ginger Liqueur, 'Holy Island' Oyster Velouté

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Mallard Two Ways...

Confit Leg and Stichelton Blue Cheese Lollipop with Sherried Medjool Date,
Yorkshire Sauce

Pot-roasted Local Shot Mallard with Juniper-creamed Brussel Sprouts, Cranberry
Relish

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Plum Pudding 'Cigar' with 15 Year Old Armagnac Custard and Chestnut

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Star Inn Baked Orchard Apple Crumble Soufflé with
Gingerbread Ice Cream and Mulled Pedro Ximénez Syrup

or

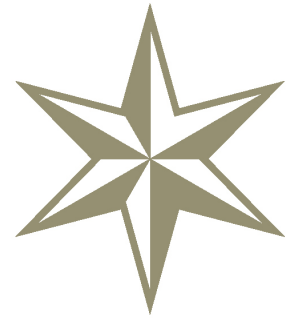
Baked Vacherin Mont d'Or Cheese with Venison Salami and Sloe Gin,
Poached Confit of Festive Mustard Fruits

(ALSO AVAILABLE AS A SUPPLEMENTARY COURSE: £10 PER PERSON)

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Mint Chocolate Truffles, Roast Brazil Nut Fudge,  
Satsuma Pâté de Fruits with Cardamom Sugar  
Brazil Datterra Speciality Coffee

Tasting Menu ~ £85.00 per guest with  
optional Supplements and Matched Wines Package, where selected



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**The Star Inn.**

## WINTER TASTING MENU MATCHED WINES PACKAGE NOTES

### **Turkey Muffin** Matched Wine: **Pinot Noir** 2016, Westcott Vineyards, VQA, Canada

This elegant Pinot Noir made in the Burgundian style brings vibrant fruit, a sweet spice and a herbal lift to the dish, whilst delicate tannins melt into the muffin.

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Cauliflower & Sweet Onion Matched Wine:

Along Came Jones Sleeping Beauty, 2013, Languedoc, France

This Grenache Gris spends 4 years in the barrel with regular lees-stirring giving a wonderful richness to compliment the Whip, whilst the nuts and dried fruits from oxidation pair harmoniously with the truffle.

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### **Soup** Matched Wine: **Huckaback NEIPA**, Salt Beer Factory, Saltaire, West Yorkshire

Huckaback works well with this hearty winter dish. Juicy citrus and tropical notes intensify the sweetness of the ham, whilst its malty tones bring the more savoury elements of the dish together.

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Crab Stick Matched Wine: **Txomin Etxaniz** 2019, Getariako Txakolina, Basque Country, Spain

Made from Ondarrabi grapes from vineyards located off the edge of the Atlantic Coast, this wine has a crisp acidity bright citrus fruits and a saline character mirroring the fresh 'sea' flavours of the dish.

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### **'BPG'** (Supplementary Course) Matched Wine: **Moulin Touchais** 1980 Coteaux Du Layon, France

The intensity of the black pudding and caramelisation of the foie gras work well with this late harvest Chenin. Toffee/honey notes complement the foie gras, whilst natural acidity balances the richer elements.

SUPPLEMENT £13.50/100ml

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Mallard Two Ways Matched Wine: **Luis Pato Vinhas Velhas Tinto** 2007, Bairrada, Portugal

Notes of truffle and earth are developed during ageing, but this wine maintains bags of cranberry and date fruit, juniper and spice partnering perfectly with the dish with bright acidity bringing a vibrancy.

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### **Plum Pudding 'Cigar'** Matched Wine: **Graham's 20 YO Tawny Port**, Portugal

This tawny-styled port develops notes of sweet fruit, nuts and caramel during its 20 year ageing. It is an excellent ally to the richness of the cigar and the savoury tones in the custard.

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Apple Crumble Soufflé Matched Wine: **Chateau Roumieu**, Sauternes 2015/6, France

Evocative flavours of dried fruit, honey and ginger come from botrytis plus an outstanding freshness for a seamless pairing with this Soufflé dish.

or

Vacherin Matched Wine: **Chablis** 2017, William Fevre, Burgundy, France

The freshness of this Chablis from this iconic winemaker balances beautifully with the richness of the Vacherin. Bright acidity and flinty tones bring structure whilst the fruit enhances the ripeness of the Vacherin and its accompanying confit.

(SUPPLEMENT £9.50/100ml if the Cheese Course is taken as a Supplementary Course).

£85.00 for Matched Wine Package

£170 for Tasting Menu with Wine Package