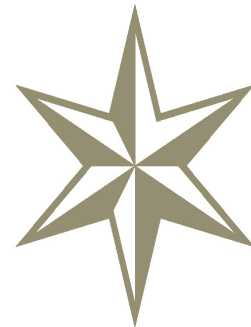


Gourmet Bolthole Special Break £300 per couple
Available from 8th January 2019 to 8th February 2019
(please refer to conditions*)



Our much-loved old Yorkshire Inn is a very special place for a winter break, especially when the break includes a seasonal Tasting Menu with dishes taken from across our A la Carte Menu for the full flavour of our Chefs' current creations!

So, don your boots and big coats and head to Harome for some serious countryside comfort with homely log fires in our hotel lounge and historic thatched pub with its wonky walls and 'mind-your-head' low beams.

SAMPLE WINTER TASTING MENU

Lindisfarne Oyster with Seaweed Dashi and Crispy Leeks

*Matched Wine: **Albariño 'Balado'** 2015 Bodegas Zarante (Pontevedra, Spain)*

Hot and Cold... Slow-roasted and Charred Celeriac, Grelots, Bergamot Preserve,
'Douglas Fir' and Kitchen Tobacco, Lincolnshire Smoked Eel Burger

*Matched Wine: Reserve **Sauvignon Blanc Fumé** 2016 Oliver Zeter (Pflaz, Germany)*

Dressed White Whitby Crab 'Stick' with House-pickled Cockles, Shoreline Vegetables,
Devilled Crab, Spiced Avocado Ice Cream

*Matched Wine: **Vinhas Velhas Branco** 2016 Luis Pato (Bairrada, Portugal)*

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

*Matched Wine: **Moulin Touchais** 1979 Coteaux Du Layon (Loire Valley, France)*

Aged Wild Allium-rubbed Scallop of Monkfish with 'Woodfire' Sweet Potato,
Parsley Root Dabs, Spiced Shetland Mussels

*Matched Wine: **Gran Caus Blanco** 2016 Can Rafols del Caus, (Penedès, Spain)*

Pot-roasted Local Shot Mallard Served Two Ways

*Matched Wine: **Nuits St Georges** 2013 Vieilles Vignes (Côtes de Nuits, France)*

Double Chocolate and Cep 'Magnum' with Thyme-roast Pear,
Medjool Date and Harome Honey

*Matched Wine: **Palo Cortado Sherry** Apóstoles NP, Gonzalez Byass (Jerez, Spain)*

Baked Damson Soufflé with Dark Chocolate and Sloe Gin Ice Cream

*Matched Wine: **The Liberator** 2016 The Bishop of Norwich- Episode 9 Revisited (South Africa)*

CHEESE COURSE SUPPLEMENT £15.00 PER PERSON

A Selection of Cheeses from our 'Mousey Thompson' Cheese Trolley

Supplementary Wine: Qunita Do Vallado, 10 yr old Tawny Port £7.00 Per Person

Chocolate & Cherry Brandy Truffles, Laphroaig Whisky Fudge,
Cardamon and Orange Pâte de Fruits

Brazil Datterra Speciality Coffee

Matched Wine package ~ £90.00 per guest

* The Gourmet Bolthole Break package comprises: 1 night's accommodation and Full Yorkshire breakfast, dinner from an 8-course tasting menu.
Not available on Fridays or Saturdays.

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