

BRIAN TURNER'S GREAT YORKSHIRE DINNER
AT THE STAR INN THE CITY, YORK

Wednesday 25th September 2019, 7pm for 7.30pm

Halifax-born, Brian Turner, honed his skills at top London Hotels, such as the Savoy, Claridges and the, then, Michelin-starred Capital Hotel. He owned his own London Hotel, Turners, for 15 years followed by interests in a variety of restaurants bearing his name, for which he has received many awards for his services to the Industry, including a CBE.

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Brian has been a well-known face on television, since his appearances on Ready, Steady, Cook in the 1990s and has combined his television work with his Presidency of the Royal Academy of Culinary Arts.

Menu

Pressed Rievaulx Shot Partridge 'Terrine', Black Truffle,
Ampleforth Apple Brandy, Pickled Brambles & Cinnamon Brioche

Warm Scottish Sea Scallop Pudding with Bronze Fennel,
Whitby Crab & Champagne Sauce, Caviar

Roast Fillet of Yorkshire Beef (m/r) with a little Foie Gras 'Toad in the Hole',
Sweet Onions, Aged Madeira Gravy

Steamed Sticky Damson Sponge with Pontefract Cake Ice Cream,
Sloe Gin Custard

Toasted Yorkshire Blue Crumpet, Waldorf Dressing

£55 per person (Deposit £10 per person on booking)

Bookings now being taken by email – info@starinnthecity.co.uk or
by telephone – 01904 619208



The Star Inn The City
Lendal Engine House
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www.starinnthecity.co.uk