

WINTER GROUP MENU - £40 per person

Available to 31st January 2019

We have a great range of sparkling wines by the glass to kick off your visit to us with a pop! Our signature cocktails also make a great arrival drink, please ask us if you would like further details.

Terrine of Thirkleby Confit Duck with Yorkshire Tea Prunes & Botham's Fruit Brack, PX 'n' Bacon Jam

Cream of Cauliflower Soup with Little Smoked Almond Beignets & White Truffle Oil (V)

Tartlette 'Arnold Bennett'... Smoked Haddock & Lincolnshire Poacher, Citrus & Dill Crème Fraîche

Two Traditional Yorkshire Puddings with Yorkshire Ale & Onion Gravy (V)

York Gin & Beetroot-cured Scottish Salmon with Celeriac Remoulade, Seashore Vegetables & Fennel Croûtons

Warm Truffled Cep & Potato Terrine with Scallions, Chives & Mushroom 'Ketchup' (vegan)

Black Treacle Cured Pork Belly, Caramelised Turnip & Choucroute, Crispy Crackling

Pan-fried Fillet of Seabass with Wilted Baby Spinach, Nutmeg Buttered Clams, Shallots & Marsh Samphire

Honey-roast Rump of Lamb with Haggis, Potato & Parsnip, Garden Rosemary Juices

Baked Fountains Gold Cheddar Macaroni Cheese with Roast Pumpkin, Harrogate Blue Cheese & Salted Cracked Hazelnuts (V)

Pernshire Wine-braised Ox Cheek, 'Risotto' of Beetroot & Salt-baked Jerusalem Artichoke with Yorkshire Blue & Fresh Horseradish

Chargrilled Celeriac 'Steak' with Confit Garlic Mushroom, Thyme Roasted Plum Tomato,
Peppercorn Sauce & Onion Rings (vegan)

30 Day Aged '8oz' Fillet Steak, cooked to your liking, (£10 Supplement) chargrilled & served with a Confit Garlic Flat Mushroom & Thyme Roasted Plum Tomato, Salted Skinny Fries, Bloody Mary Ketchup & Peppercorn Sauce

*Additional option from 1st - 24th December Inclusive:

Traditional Butter-roast Turkey with Pigs in Blankets, Garden Sage 'n' Onion Stuffing, Braised Potato Fondant, Honey-roast Winter Vegetables, Redcurrant & Chestnut Gravy

Warm Poached Pear Bakewell Tart, Pistachio & Vanilla Custard
Gingerbread Crème Brûlée, Tangerine & Muscovado Sugar'd Sable
Bramble Mousse with Damson Gin Jelly, Wildflower Honey Granola
Spiced Fig, Apple & Hazelnut Crumble with Sloe Gin Sorbet
A Selection of Cheeses from God's Own Country & Slightly Further Afield...
Fruit Chutney, Celery & Botham's Yorkshire Brack

*Additional option from 1st - 24th December Inclusive:

Individual Christmas Pudding, Classic Brandy Sauce & Hedgerow Ripple Ice Cream



The Star Inn The City... Simple Yorkshire cooking with a taste of the countryside

