

## **'MICHELIN DINNER' WITH ANDREW PERN**

Thursday 30<sup>th</sup> September 2021, 6.45pm for 7pm

Andrew brings the flavours of his autumn larder at The Michelin-starred Star Inn at Harome down to the City for a celebration of the season of mists and mellow fruitfulness.

£85 per person

### **Menu**

#### *Amuse Bouche*

A little Foie Gras 'Toad in the Hole',  
Confit Onion, Horseradish, Veal Juices

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Sea Scallop 'Tartare', Cured Halibut, Capers & Coastal Vegetables,  
Chive Crème Fraîche, Blinis

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Risotto of Black Autumn Truffle, Braised Chestnut, Cavolo Nero,  
Leeds Pecorino, Lovage Pangrattato

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Rievaulx Red Legged Partridge, Spiced Brioche, Parfait,  
Scottish Girolles & Savoy, Celeriac Purée, Aged Maderia Juices

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Dark Chocolate & Damson Plum Mousse, Green Farm Sloe Gin,  
Ginger Parkin Crumb, Pear Sorbet

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Mrs Bell's Ewes' Milk Cheese, Fig 'n' Date Flapjack,  
Port Jam, Walnut 'Salad'

A matched drinks package will also be available.

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