

# The Star Inn 'Foodie Feast' Break

£750 for 2 people for 2 nights to 31st March 2026 inclusive (Tuesdays to Thursdays, excluding holiday periods - please refer to conditions)



Our ever-popular break for foodies who like to take their 'research' pretty seriously – the opportunity to sample a showcase of dishes from The Star Inn's seasonal menu, during a decadent two-night mid-week escape, including Bed and Breakfast for two nights at Cross House Lodge, just across the road from our restaurant.

On the first evening, you dine from our Tasting Menu of dishes specially selected by our Chef/Director, Stephen Smith. A sample menu is illustrated below with the option to add The Star's signature dish, a Cheese course and a package of matched wines selected by our wine consultant.

On your second day, you have an allowance of £60 per person towards your choice of lunch or supper from our award-winning À la Carte menu.

## Sample Winter Evening Tasting Menu

Salted Baked Breadsticks with Woodland Mushroom Whip  
*with a little beer from the Chef, King of Terrors, SALT, Yorkshire*

Rievaulx Shot Pheasant and Smoked Ham, Hand-rolled Macaroni, Black Garlic, Ox Heart Jerky

'Newfield Organics' Cauliflower, Butter-poached with Winter Truffle and Moorland Tomme Whip,  
Sweet Onion Kitchen Tobacco

Local Grown Celeriac and Madeira Soup...Blackened Celeriac, Pickled Silverskin, Ewes' Curd and Smoked Eel

Pan-roasted King Scallop with Duck Fat Confit Morteau Sausage,  
Garden Cavolo Nero and Douglas Fir, Smoked Dashi

Slow-braised Lamb Cheek with Creamed Sprouts,  
Garlic-roasted Snail and Chanterelle Bourguignon, Bonfire Potato Whip

**STAR INN SIGNATURE DISH** est 1996 £16 per person supplement  
Grilled Black Pudding and Pan-fried Foie Gras, Salad of Pickering Watercress,  
Apple and Vanilla Chutney, Scrumpy Reduction

Lindisfarne Oyster 'Bubble and Squeak'... Raw Kale Juice, Crisp Alsace Bacon, Straw Potato

Partridge... Piedmont Hazelnut Poached and Roasted Red Legged Partridge with  
House Blood Sausage, Parsnip Purée and Cocoa Nibbed Seeded Brittle, 'Sauce Romaine'

White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey,  
Pickled Pear, 'Aero', Medjool Date and Toasted Hazelnut, Roast Crèmeux

'After Eight'... Baked Valrhona Chocolate Soufflé with 'Old Skool' Mint Custard and Tahitian Vanilla Ice Cream

**CHEESE COURSE** £16 per person supplement  
A Selection of Three Cheeses from our 'Mouseman' Cheese Trolley

## Tasting Menu Optional Matched Wines Package Notes

*Pheasant Matched Wine: **Sufreiral**, 2022, Cesar Marques, DO Bierzo, Spain*

*Bright red fruit and freshness lift the dish's gamey richness; the supple tannins and 'slate' minerality of this Mencía echo the ham and heart, whilst its acidity cuts through the macaroni.*

*Cauliflower Matched Wine: **Chenin Blanc**, Off The Record, Elgin, 2023, South Africa*

*The poise and freshness to the wine contrasts nicely with the richness of the cauliflower.*

*The wine's time in oak brings textural weight creating an effortless pairing.*

*Soup Matched Wine: **Matifoc**, NV, Rancio Sec, Abbé Rous, Vin de Pays, France*

*This oxidative sherry-like Grenache Noir has savoury depth which mirrors the Madeira base of the Soup, whilst retaining a saline freshness to sharpen the curd. A thrilling pairing!*

*Scallop Matched Wine: **Savatiano**, 2022, 'Night Harvest' Wild Ferment, Aoton, PGI Peania, Greece*

*This wine has a waxy texture and subtle nuttiness to mirror the scallop and sausage richness;*

*its acidity balances the duck fat, herbal notes resonate with the fir and cavolo nero.*

*Lamb Cheek Matched Wine: **Kotsifali**, 2022, Aôri, Crete, Greece*

*This native Cretan grape variety has lift, spice and herbal notes to balance with the elements of the dish, whilst its mineral core mirrors the earthiness of the snail and chanterelles.*

*BPFG' (Supplementary Course) Matched Wine - Supplement £20.60/100ml:*

**Moulin Touchais**, 1985, Coteaux Du Layon, France

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

*Partridge Matched Wine: **Chardonnay**, 2023, Novum, Marlborough, New Zealand*

*The wine's creaminess and acidity marry with the richness of the partridge and blood sausage; flinty notes echo the roasted flavours and brittle, whilst minerality brings lift.*

*Magnum Matched Wine: **Late Harvest Tokaji**, 2018, Tokaj Classic Winery, Mad, Hungary*

*The wine's sweetness combined with acidity mirrors the dish's interplay of richness and lift, as its flavours match those of the dish. Chalky minerality sharpens the earthier elements.*

*After Eight Matched Wine: **Maury**, 2023, Domaine Pouderox, Maury, France*

*Dark cherry, fig and cocoa depth are echoed in the chocolate, whilst its gentle spirit warmth lifts the cooling mint resulting in a rich, velvety finish perfumed with mint and cacao.*

*Cheese Trolley (Supplementary Course) Matched Wine - Supplement £12.50/75ml:*

**10 Year Old Tawny Port**, Churchill's, Porto

*Tawny Port is the classic cheese pairing, providing vibrant fruit flavours, but also a nuttiness and creamy texture.*

£95 for Wine Package with optional Signature Dish and Cheese Course supplements.

The 'Foodie Feast' Break package comprises: 2 nights' accommodation and Yorkshire breakfast, dinner from our seasonal Tasting Menu on the first evening and lunch/dinner allowance towards our supper (à la Carte) menu on the second evening. See above for availability periods.

Tasting Menu matched wine package also available at an additional £95 per person.

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Excludes the Christmas/New Year period. Our Break offers cannot be used in conjunction with any other offer available from time to time, or be applied retrospectively to a previous booking. These offers may be withdrawn at any time without notice.