



YORK FOOD & DRINK FESTIVAL ...
AT THE STAR INN THE CITY RESTAURANT ON THE RIVERSIDE TERRACE
(WEATHER PERMITTING – MAY BE RELOCATED INSIDE!)

Tuesday 24th September – FREE ADMISSION

Game Preparation & Cookery Demonstrations with Matt Leivers, Group Chef Manager*

11.45am – 12noon approx:

Matt will demonstrate how to prepare a pheasant and cook one of the dishes from Andrew Pern's first book, Fricassée of Local Pheasant with Orchard Apples, Young Leeks, Prunes & Cider Cream, Celeriac Purée; a great autumnal crowd-pleaser!

2.30pm – 3.15pm approx:

Matt's second dish will again demonstrate the versatility of game. Risotto of Local Shot Partridge with Braised Chestnuts, Black Trumpet Mushrooms, Wilted Curly Kale & White Truffle Oil has appeared regularly on the autumn menus of The Star Inn The City, and makes a good introduction to feathered game.

* Please note Matt Leivers will also be appearing on Saturday 21st September at 1pm in Sampson's Square – see main York Food & Drink Festival website for details.

Wednesday 25th September, 7pm - £55 per person

Brian Turner's Great Yorkshire Dinner

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 restaurant, 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.

Brian has been a well-known face on television since the 1990s and has combined his tv work with his Presidency of the Royal Academy of Culinary Arts. Brian will be hosting the Dinner, with a little help from Andrew Pern in the Kitchen.

Great Yorkshire Dinner Menu

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

Warm Scottish Sea Scallop Mousse with Bronze Fennel,
Whitby Crab & Champagne Velouté, Caviar

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

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

Toasted Yorkshire Blue Crumpet, Waldorf Vinaigrette

Thursday 26th September – FREE ADMISSION
Fish Preparation & Cookery Demonstrations with Jamie Thickett, Senior Chef

11.45am – 12noon approx:

Jamie's first demonstration begins with the preparation of the cod and salt cod for his demonstration dish, Pan-roasted North Sea Cod Fillet, Salt Cod Croquette, Spiced Brown Shrimp Butter & Braised Leeks.

2.30pm – 3.15pm approx:

The second demonstration covers another recipe from Andrew Pern's first book, Soused Hartlepool Halibut with Pink Peppercorns & Pickled Shallots, Crushed 'Pink Fir' Apple, Potato Salad & Dill Vodka. This clean, fresh-tasting, almost Scandinavian dish covers the less usual technique of sousing.

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Friday 27th September, 1pm to 4pm – Priced Menu starting at £8
'Loose Birds & Game' BBQ, Host: Andrew Pern, the Michelin-starred Star Inn at Harome

A selection of North Yorkshire Game, including Burgers, will be cooked over coals by our Chefs. There will be plenty of opportunity to discuss the different ways of using various types of furred and feathered game, which is naturally low in cholesterol and naturally full of flavour!

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Saturday 28th September – FREE ADMISSION
Supplier Showcase & 'Ready, Steady, Cook!' hosted by Stelian Cristea, Group General Manager

11am to 12.15pm approx.:

An M&K Butchers of York Meat Preparation Demonstration followed by a 'Ready, Steady, Cook!'-style challenge to Star Inn The City Chefs, Jamie Thickett and Ian Polinar to use the previously prepared meats and a mystery box of ingredients to produce a tasty dish within 15 minutes... the clock will be ticking!

3pm to 4.15pm approx.:

Hodgson's of Hartlepool will demonstrate the preparation of a variety of fish and shellfish with the opportunity for audience questions. This will be followed by a further round of 'Ready, Steady, Cook!' where Jamie and Ian will this time be challenged to produce a dish using some of the fish prepared earlier and another box of mystery ingredients...

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Further information via info@starinthe-city.co.uk or 01904 619208.