

YORK MINSTER
REFECTORY



ESTRELLA DAMM CHEF SESSIONS

WEDNESDAY 22ND NOVEMBER 2023

Arrive 6.30pm
Estrella Damm and Nibbles

Whole Baked Truffle 'en croûte', Foie Gras and Port
Tom De Keyser: Head Chef, The Hand & Flowers, Marlow
**Michelin

**Raviolo of Farndale Shot Grouse with Blue Wensleydale, Juniper Pickled Beets
and Aged Madeira Game Tea**
Andrew Pern: Chef/Owner and Stephen Smith: Chef/Director, The Star Inn at Harome
*Michelin

Butter-poached Turbot with Mussel, Artichoke and Roe Sauce
Mark Birchall: Chef/Patron, Moor Hall, Aughton
**Michelin

**Treacle Cured Fillet of 30-day Dry Aged Beef,
Potato Buttermilk Waffle, Sauce Bordelaise**
Tom De Keyser: Head Chef, The Hand & Flowers, Marlow
**Michelin

Garden Apples and Gooseberries with Woodruff and Birch Sap
Mark Birchall: Chef/Patron, Moor Hall, Aughton
**Michelin

Stinking Bishop... Poached Pear and Parkin, Quince and Mead 'Jam'
Andrew Pern: Chef/Owner and Stephen Smith: Chef/Director, The Star Inn at Harome
*Michelin



We are happy to accommodate for any allergies and intolerances given when booking.