

The Inn on the Moor Hotel

Luncheons & Evening Meals

Sample Menu

Starters

Homemade Tomato and Roasted Red Pepper Soup garnished with homemade croutons and served with a Stonehouse Bakery Bread Roll (GF/V)

Luxury Atlantic Prawn & Smoked Salmon Cocktail served with a savoury twist and a Stonehouse Bakery Green Olive Slice

Pan-fried Duck served on a bed of rocket with a homemade wild blackberry sauce

Mains

Homemade Vegetable and Mozzarella Aubergine Parcels topped with grated parmesan and served on a bed of crushed new potatoes with seasonal greens and a homemade caper butter (V)

Pan-fried fillet of Sea Bass served on a bed of spinach mash with a homemade lemon and caper butter, sprouting broccoli and chantenay carrots (GF)

Pan-fried Chicken Breast in homemade creamy leek and bacon sauce served with crushed new potatoes and seasonal greens

Desserts

Homemade Dark Chocolate Biscuit Gateaux served with fresh pouring cream (V)

Homemade Zesty Lemon Pot topped with freshly whipped cream, seasonal fruit and a crisp wafer (GF/V)

Homemade Summer Fruit Pudding served with a homemade mixed berry coulis and fresh pouring cream (V)

Tea & Coffee

For the perfect finale to your afternoon luncheon or evening meal try a cup of Yorkshire tea or freshly ground 'Three-Ridings' coffee and a rich chocolate crisp for only £2.00 per person

The 'Nitty Gritty'

So now for the nitty gritty part.

The Inn's Luncheon & Evening Meal menu is priced at £29.95 per person.

This includes:

Hire of The Inn on the Moor Hotel's Function Room/s.

White Table Linen and White Cloth Napkins

Crockery & Cutlery

VAT at 20%

Allergens and Intolerances

Whilst we always try our best to ensure that we cater for a wide range of tastes we're always more than happy to cater for specific dietary needs - please let us know if you or some of your guest have a particular dietary request.

All our food is freshly made in our busy kitchen, including some dishes containing nuts and other allergens. With advanced notice of allergies and intolerances, our chefs' can ensure they take extra special care when preparing your menu.

All our allergen and intolerance information is available to view upon request.

Further Information

For further information, please speak to a member of our team

by giving us a call on **01947 896296**, or send an email to

bookings@theinnonthemoorhotel.co.uk

