

The Inn on the Moor Hotel

'Proper' Yorkshire Afternoon Tea

Sample Menu

Homemade Sandwich Selection

Locally sourced, hand-carved roast ham
Atlantic tuna mayonnaise with crisp cucumber
Mature cheddar with farmhouse pickle
Free-range egg with sweet salad tomato
Mature cheddar cheese
Mature cheddar cheese savoury
Mature cheddar with red onion
Free-range egg with fresh cress
Mature cheddar with sweet salad tomato

Choose **four** of your favourite classic sandwiches to be freshly made, as cut sandwiches on sliced white and wholemeal bread alongside white and wholemeal open sandwiches.

Homemade Sweet Selection

Homemade Irresistible Sticky Toffee Muffins.
Homemade Sultana Scones with strawberry jam and freshly whipped cream.
Homemade Fruit Loaf with a slice of local cheese.
Classic Victoria Sponge
Roasted Coffee and Walnut
Zesty Lemon Drizzle
Rich Chocolate Deluxe
Cherry Bakewell
Chocolate Flapjack
Dark Chocolate Muesli Crunch
Lemon and Cherry Fruit Slice
Seasonal Fruit Pastry Tartlets
Cheesecake or Chocolate Biscuit Gateaux Bites

We will provide you with a selection from the list above as part of your sweet selection.

Tea and Coffee

A pot of proper' Yorkshire Tea or Freshly Ground 'Three Ridings' Coffee, roasted in Yorkshire, will be available to all your guests.

The 'Nitty Gritty'

So now for the nitty gritty part.

The Inn's 'Proper' Yorkshire Afternoon Tea is priced at £15.95 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

