

# The Inn on the Moor Hotel

## Family Gatherings

### Cold Finger Buffet 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

Classic Mature Cheddar

Mature Cheddar Cheese Savoury

Mature Cheddar with Red Onion

Free-Range Egg with fresh Cress

Mature Cheddar with sweet salad Tomato

**A selection of these will be provided for you.**

These will be freshly made as cut sandwiches on sliced white & wholemeal bread alongside white & wholemeal open sandwiches.

#### Homemade Savoury Selection

A selection of these will be provided for you.

Home-cooked Sausage Rolls

Smoked Salmon & Cream Cheese Filo Tartlets

Home-cooked Cheese and Onion Pasties (v)

Homemade Apple and Stilton Tartlets (v)

Bruschetta Slices

*Our homemade bruschetta slices are drizzled in olive oil with various toppings including our very popular 'Vine Tomato and Pepperoni'.*

#### Homemade Quiche

Mixed Mediterranean Vegetable Quiche (v)

Classic Mushroom and Bacon Quiche

Cheese & Onion (v)

#### 'Ford's of Glaisdale' Pork Pie

Classic Pork Pie

Pork and Apple Pie

**A selection of these will be provided for you.**

'Ford's of Glaisdale' is a traditional family business that is based in one of our neighbouring villages.

#### Homemade Sweet Selection

Homemade Irresistible Sticky Toffee Muffins.

Homemade Sultana Scones with strawberry jam and freshly whipped cream

Homemade Classic Victoria Sponge

Homemade Roasted Coffee & Walnut Cake

Homemade Zesty Lemon Drizzle Cake

Homemade Chocolate Deluxe Cake

Homemade Cherry Bakewell

Homemade Chocolate-coated Flapjack

Homemade Dark Chocolate Muesli Crunch

Homemade Lemon & Cherry Fruit Slice

Homemade Seasonal Fruit Skewers

*(limited seasonal availability)*

**A selection of these will be provided for you.**

# The Inn on the Moor Hotel

## Family Gatherings

### Cold Fork Buffet 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  
Classic Mature Cheddar  
Mature Cheddar Cheese Savoury  
Mature Cheddar with Red Onion  
Free-Range Egg with fresh Cress  
Mature Cheddar with sweet salad Tomato

**A selection of these will be provided for you.**

These will be freshly made as cut sandwiches on sliced white & wholemeal bread alongside white & wholemeal open sandwiches.

#### Homemade Pasta & Salad Selection

New Potato & Chive Salad with mayonnaise (v)  
Crunchy Beansprout & Egg Noodle Salad (v)  
Sundried Tomato, Olive & Mozzarella Pasta (v)  
Basil Pesto Pasta (v)  
Mediterranean Vegetable Cous-Cous (v)  
Fragrant Lemon Rice (v)  
Creamy & Crunchy Coleslaw (v)  
Mixed Leaf Salad with Vinaigrette (v)  
Basket of fresh Bread Rolls

**A selection of these will be provided for you.**

#### 'Ford's of Glaisdale' Pork Pie

Classic Pork Pie  
Pork and Apple Pie

#### Homemade Quiche

Mixed Mediterranean Vegetable Quiche (v)  
Classic Mushroom and Bacon Quiche  
Cheese & Onion (v)

#### Homemade Savoury Selection

**A selection of these will be provided for you.**

Home-cooked Sausage Rolls  
Smoked Salmon & Cream Cheese Filo Tartlets  
Home-cooked Cheese and Onion Pasties (v)  
Bruschetta Slices  
*drizzled in olive oil with various toppings including 'Vine Tomato and Pepperoni'.*

#### Homemade Sweet Selection

Homemade Irresistible Sticky Toffee Muffins.  
Homemade Sultana Scones with strawberry jam and freshly whipped cream  
Homemade Classic Victoria Sponge  
Homemade Roasted Coffee & Walnut Cake  
Homemade Zesty Lemon Drizzle Cake  
Homemade Chocolate Deluxe Cake  
Homemade Cherry Bakewell  
Homemade Chocolate-coated Flapjack  
Homemade Dark Chocolate Muesli Crunch  
Homemade Lemon & Cherry Fruit Slice  
Homemade Seasonal Fruit Skewers  
*(limited seasonal availability)*

**A selection of these will be provided for you.**

# The Inn on the Moor Hotel

## Family Gatherings

Cold Finger & Fork Sample Menu

### Tea & Coffee

Tea & Coffee is available to all your guests if you wish.

We are proud to have our own blend of coffee called 'The Ferret that Ran' roasted in Yorkshire.

**Choose to add Tea and Coffee to your family gathering for an additional £2.00 per person.**

### Additional Side Dishes

A portion of hand-cut chips (V/GF)

A portion of Garlic & Thyme Roast Potatoes (V)

A portion of 'Slightly Spicy' Wedges (V)

A mug of Homemade Soup & Rustic Roll (V/GF)

**Choose two of our popular Hot Side Dishes for an additional £4.00 per person.**

### Homemade Desserts

Homemade Strawberry Cheesecake

Homemade Dark Chocolate, Oreo & Salted Caramel Cheesecake

Homemade Zesty Lemon Pot, topped with whipped cream & seasonal fruits

Homemade Dark Chocolate Biscuit Gateaux

Homemade Summer Fruit Pudding

Homemade Banoffee Pie

Homemade Dark Chocolate & Brandy Torte

*All our homemade desserts, except our homemade lemon pot are served with fresh pouring cream.*

**Choose two of our popular homemade desserts for an additional £5.00 per person.**

### Traditional 'Inn' Cheeseboard

A selection of locally sourced cheeses, crisp wafers, crackers & homemade chutney and mixed olives.

**Our traditional cheeseboard is an additional £8.00 per person.**

# The Inn on the Moor Hotel

## Family Gatherings

### The 'Nitty Gritty'

So now for the nitty gritty part.

The Inn's Cold Finger Buffet Menu is priced at £12.95 per person.

The Inn's Cold Fork Buffet Menu is priced at £17.95 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](mailto:bookings@theinnonthemoorhotel.co.uk)**

