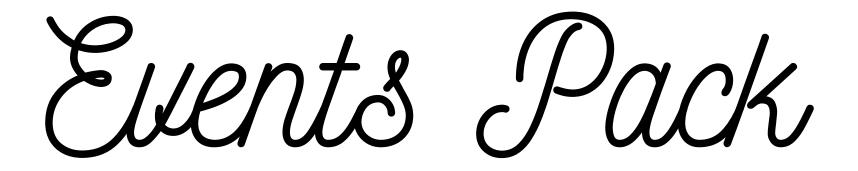
# THE BEAR



# Buffets

Minimum Order 24 people

# Staple Bear buffet

£23.00 per person

<u>Selection of Sandwiches</u> Cheddar and pickle Ham and mustard Hummus and spinach Salmon Cucumber and creme fraiche

> Harissa Chicken skewers Leek and Spinach Quiche Chips House salad Buffalo cauliflower wings

# Prime Bear buffet

£28.00 Per person

Mini Cheese and onion beef burger sliders Pork Scotch eggs

> Blue cheese chicken wings Buffalo cauliflower wings Chicken Goujons Mini Steak and ale pies House salad Rosemary Salted potato wedges

# Desert buffet £7.50 Per person

Brownie bites Sticky toffee pudding bites Fruit plater

# Sharing Boards

All Sharing Boards Priced for 8 people Minimum order 24 People

Baked Somerset camembert , toasted sourdough, Seasonal Crudites (v) (Kcal2768) £60

Seasonal Veggy Scotch Eggs, Seasonal Hummus, Cheese Straws & Crudites (V) £50

Mini Beef and ale onion Sliders, Skinny Fries & Frickles (Kcal4371) £65

Ploughman's board, Sussex charmer, Hepburn's smoked ham, Scotch egg, homemade sausage roll, piccalilli, rustic bread (Kcal3662) £75

Harissa Spiced chicken Skewers, Satay dipping sauce (Kcal1540) £52

Chicken wing selection Spicy, BBQ ,Blue Cheese, Cauliflower Buffalo

wings (Kcal) £55

Braised Meat board (Kcal) £100 BBQ ribs ,Pork belly bites , Harissa Beef Brisket , Pulled Curried Lamb shoulder, Brioche buns and roasted rosemary, salted new potatoes <u>Minimum order of 3 boards</u>

# Meeting Package

### HALF DAY PACKAGE

4 hours of unlimited tea & coffee iced water sandwich buffet with chips and house salad. Cheddar and pickle Gammon and mustard mayo Hummus and spinach Salmon, Cucumber and creme fraiche

£25 per person.

#### FULL DAY PACKAGE

8 Hours of unlimited tea & coffee iced water/ Juices pastries and fruit platter on arrival bowls of sweets throughout to keep that energy up sandwich buffet with chips and house salad Egg mayo and Watercress Hummus and spinach Beef and Horse radish Gammon and Mustard mayo Salmon, cucumber and creme fraiche Cheddar and Pickle

£43.50 per person.

Packages includes the following Equipment

Flip chart and markers TV and HDMI lead Wi-Fi

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones. Each sharing platter serves 8 people.

# **Classic Set Menu**

Two courses £27.50 • Three courses £37.50

## Starters

Seasonal soup – Our delicious soup made with the freshest seasonal ingredients (vg) (Kcal554)

Salmon, beetroot and Goats cheese salad (Kcal328)

Toasted sourdough served with rapeseed oil infused with seasonal ingredients, Olives (vg) (Kcal637)

Ham hock terrine, Toasted sourdough (Kcal572)

## Mains

Seasonal Pie, creamy Mash, Buttered greens and gravy (Kcal1596)

Haddock and chips (Kcal1039)

The Bear burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles and fries (Kcal1249)

Risotto, Grilled Chicken, courgette, wild garlic, peas, parmesan (Kcal566)

# Puddings

Sticky toffee pudding with toffee sauce and salted caramel ice cream (Kcal1077)

Vegan chocolate brownie, dairy free yoghurt, mixed berry compote and hazelnuts (vg) (Kcal560)

Seasonal Crumble with Custard (Kcal352)

3 Scoops, Judes ice cream (Kcal256)

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# Ts and Cs

# Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

## Confirmation, deposit and pre-payment

Your booking is provisional until we receive a deposit payment of £10.00 per person unless specified otherwise by a member of managment

# Cancellation policy

In the unlikely event of cancellation please take into account there is a 50% cancellation charge 1 month before your booked date

#### Amendments

Any and All Food/Drink pre orders need to be with us atleast 10 days in advance, We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 10 working days prior to your event however we will do our best to cater to your needs.

# Equipment and extra furniture

If your event plans require us to hire in any special catering equipment or extra furniture, we will let you know the cost implications to you well in

advance.

## Service charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

## The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

## Venue Minimum spends for Private hires

Please see below for our minimum spends throughout the week for the Clairemont Wing or Garden Hire Monday - Thurday AM (0900-1700) £500.00 / PM (1700-1800) £500.00 Friday - Saturday AM (0900-1700) £1000.00 / PM (1700-1800) £1500 Sunday - All day Fee only (0900-2100) £2500