

THE BEAR

— ESHER —

Events Pack

Canapés

Minimum Order 20 people

Please select minimum of 3 canapés from the list below.



haddock fishcake, pea purée (Kcal93) £2.00 pp

Cherry tomato and basil marinated mozzarella pearls
(v)(Kcal112) £2.0pp

Mini Yorkshire pudding, Beef, horseradish (Kcal111)
£3.0pp

Smoked salmon blini, dill cream cheese (Kcal101)
£4.3pp

Prawn cocktail blini (Kcal89) £2.3pp

Mini battered cod and chips, tartare sauce (Kcal250)
£4.0pp

Ox cheek and horseradish croquettes (Kcal149)
£2.5pp

Courgette and spinach Quiche (v) (Kcal114) £1.8pp

Honey and mustard mini sausages (Kcal70) £2.7pp

harissa spiced Chicken skewers (Kcal73) £2.7pp

Mini beef burgers (Kcal316) £5.6pp

Mini veggie burgers (ve) (Kcal223) £5.8pp

Roast cherry tomato, vegan pesto, puff pastry (v)
(Kcal163) £2.0pp

Chocolate brownie bites (ve) (Kcal209) £1.0pp

Sharing Boards

All Sharing Boards Priced for 8 people
Minimum order 20 People

Baked Somerset camembert, toasted seeds, quince jelly, toasted sourdough (v) (Kcal2768) £60

Seasonal Meat Scotch Eggs, Pork & Plum Sausage Rolls, Pork Crackling (Kcal3840) £50

Seasonal Veggy Scotch Eggs, Maple Roast Squash Hummus, Cheese Straws & Crudites (V) £?

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

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

British charcuterie board, Suffolk rosemary salami, chicken liver parfait, Hepburn's smoked ham, Suffolk chorizo, balsamic onions, cornichon, toasted Young's sourdough (Kcal3510) £80

Double chocolate brownie bites (Kcal3385) £20

Mini sticky toffee puddings bites (Kcal4463) £20

Meeting Package

HALF DAY PACKAGE

4 hours of unlimited tea & coffee
iced water
sandwich buffet with chips and house salad.
Egg mayo and Watercress
Beef and Horse radish
Gammon and Mustard mayo
Salmon, spinach dill creme Fraiche
cheddar and Pickle

£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
Beef and Horse radish
Gammon and Mustard mayo
Salmon, spinach dill creme Fraiche
cheddar and Pickle

£43.50 per person.

Packages includes the following Equipment

Flip chat and markers
TV and HDMI lead
Wifi

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)

Hamhock terrine, Toasted soughdough (Kcal572)

Mains

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

Haddock and chips (Main menu one) (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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Something Extra

We're here to ensure that your party is one to remember!
Why not add to your event with a glass of bubbles on arrival
or a grazing station to tackle late night cravings.

Here are some additions to make
your occasion extra special:

Champagne on arrival
beer buckets
Bespoke welcome cocktail
Grazing table
Sweet station
trays of Jude's ice
TV for Photo slide show
Bespoke music playlist
DJ and Band permitted
Accommodation on site
Outside Bar
Burger Shack
Gin/Cocktail Bar

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 management

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 and Garden Hire

Monday - Thursday 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