



Bear Inns Buffet Menus

Traditional Finger Buffet

£17.50 per person

Selection of sandwiches on Bradwall Bakehouse bloomer;

- Poached chicken, herb mayonnaise
- Honey glazed ham and wholegrain mustard
- Belton Farm mature cheddar and red onion (V)
- Egg mayo and cress (V)
- Ve option: hummus and beetroot sourdough

GF, dairy free options option available (plated separately)

Chips

Sausage rolls

Chefs' quiche selection (vegetarian included)

Coleslaw

Green salad with dressing

Afternoon Tea

£17.50 per person

Finger cut sandwiches on Bradwall Bakehouse bloomer bread

Homemade fruit and plain scones, jam and clotted cream

Selection of tarts and traditional cakes

Please note the afternoon tea option is only available 12noon to 4pm Mon – Sat



Sandwiches & Chips

Available Monday to Friday 12 noon– 4pm

£12.50 person

Selection of sandwiches on Bradwall Bakehouse bloomer and chips:

- Poached chicken, herb mayonnaise
- Honey glazed ham and wholegrain mustard
- Belton Farm mature cheddar and red onion (V)
- Egg mayo and cress (V)
- Ve option: hummus and beetroot sourdough
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GF, dairy free options option available (plated separately)

Bowl Food Menu

(served buffet style)

£20.00 per person

Beef Bourguignon with mashed potatoes

Coq au vin (chicken, bacon, mushrooms, red wine), roasted new potatoes

Shepherd's pie (tray bake), pickled red cabbage, glazed carrots, minted gravy

Pulled pork, soft buns, coleslaw, selection of sauces, mac and cheese

Crispy buttermilk chicken, fire roasted corn on the cob, coleslaw, pickles and selection of sauces, fries

Lightly smoked fish pie, topped with mash potato and cheddar, buttered peas, mixed leaf salad with mustard vinegarett