

DIGITAL STORY

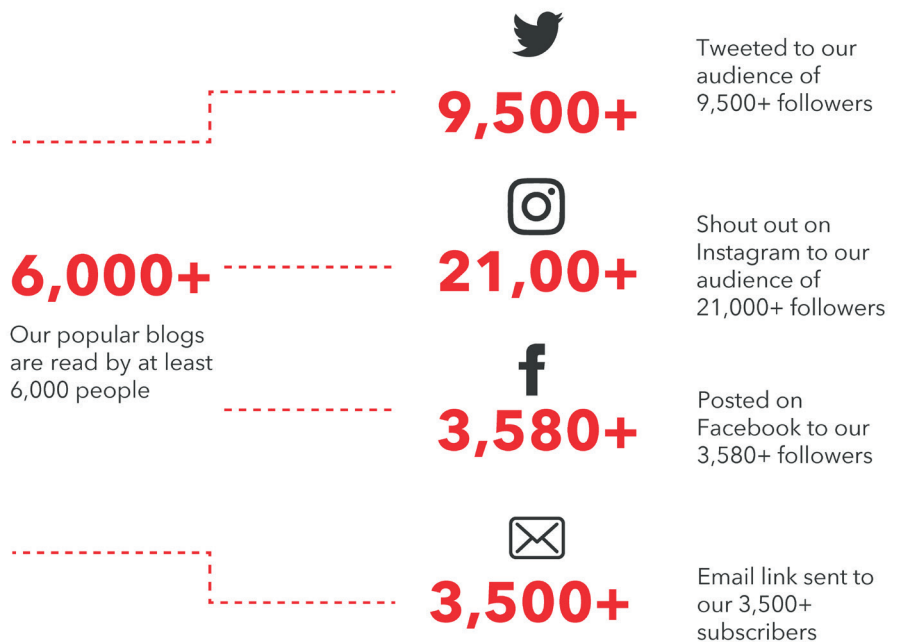
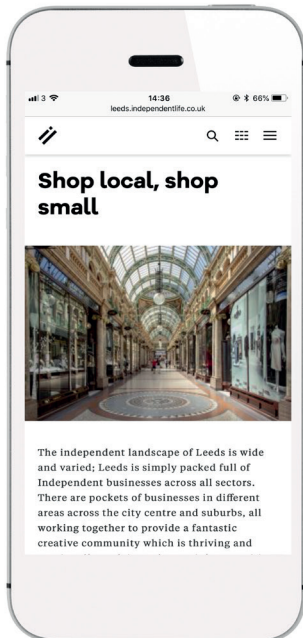
Independents, we love you so much we want to help you shout about your business from the roof (steeple, turret, spire, thatch) tops!

Alternatively, our Blog Shots and Digital Story's are an ideal way to promote yourself to our growing community of difference seekers. Simply submit your news piece or blog post highlighting what it is you want to promote (ideal for events and new offers).

Our editorial team will help curate your content in true Independent Life style, and either call over to your venue to take three photographs or use those provided by you.

Hosted on the popular Independent Life website we promote your post through our social media and email accounts.

With a potential audience reach of 34,000+, they are ideal for spreading the word about your business. You read it here first... blog shots are the new flyers, a paper-free hit, the instant and environmentally friendly way to get new customers through your doors!



FOOD & DRINK 22ND NOVEMBER 2018

From Gucci to Grandad's 80th: meet Bears Pantry, the chameleon caterers!



Posted by **Independent Life**



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Whilst the UK's independent food scene has positively progressed over recent years, the corporate catering world has struggled to shrug off its past reputation. At weddings, events, gatherings and parties, the expectations of uninventive set menus remain often met. These national trends are as evident in the North as the rest of the country, but gladly one group of talented gastronomists have stepped in to this gap to cook up banquets fit for a modern day king, queen and everyman.

Bear's Pantry began in 2014 with the intention of bringing quality to any occasion. With flavour, with presentation and with service, theirs is a feast unlike any other, elevating traditional catering routines to memorable levels. Expect drama, finesse and fun, but mostly Bear's Pantry bring a level of care that allows them to craft the food and its delivery in the most apt bespoke manner for each event.

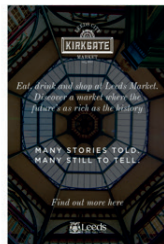
This can vary from satisfying family-style sharing plates to visually stunning unique canapes, and currently their simultaneous mix of high-end and relaxed offerings are continuing into Christmas, with a couple of special menus created for the festivities.



Bears Pantry's standard Christmas menu, as you'd expect, is actually rather above that level. Yes, there's the desired familiar homely comfort of sprouts, pigs in blankets and trifle, but there is of course an opulence and excellence that lifts it far beyond the norm. There are shots, pickles, cheeses, terrines, herbs, meats, spices, glazes, and a whole lot more, all expertly designed into glorious flavour combinations that are both unexpected and make utter sense.

And in keeping with their year-round 'bowl food' menu of one-pot taste-sensations, there is also a Christmas version of 'streetbowl'. Here, the stews, soups, curries and cassoulets are replaced by seasonal delights at reasonable prices. This is their more laid back approach, but nonetheless impressive.

It is this flexibility that makes Bear's Pantry appeal to all. They have catered at Gucci shoots, at private parties, at corporate hospitality, at intimate events, and at fancy weddings. They have cooked in contemporary kitchens and in facility-less fields. Their versatility and personality adapts to always enhance each. With innovation, positivity, and above all, awesome food, Bear's Pantry are transforming their industry, and are sure to be transforming a few Christmases too.



 **Independent Life**
We love independents!



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