



Chepstow Agricultural Society
Dinner
Saturday 17th February 2024 at 7 for 7:30
Tickets £40 per person. Dress Code – Lounge suits / Black Tie

All Members & guests entitled to a 20% discount on wine & beverages purchased from the St Pierre Suite Bar. Please note this discount will **NOT** be available at other bars in the hotel.

DINNER MENU

Smoked Tomato & Red Pepper Soup, Chorizo croutons
(Vegetarian without croutons)

Warm Ham Hock Pots, Mustard & Pea
Toasted Garlic Ciabatta

Haddock Fishcake, Chipotle crème fresh, torched corn

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Locally Sourced Rolled Sirloin of Beef
Garlic & herb roasted potatoes, Yorkshire pudding, honey roasted thyme vegetables & gravy

Cheese & Leek Stuffed Chicken
Gratin potatoes, grilled carrot & parmesan green beans

Pan Fried Sea Bass
Sautéed new potatoes, Sun Blushed Tomato & Peas. Beurre blanc with fresh herbs

Beetroot, Cauliflower & Goats cheese tart tatin (V)
Breaded carrot and seasonal greens

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Cherry Chocolate Mousse glass with Chocolate & Pistaccio Sponge
Cinnamon & Pear Tart Tatin with brandy ice cream
Honey Pannacotta with torched fig, crème fraiche sorbet & tuille biscuit

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Tea, Coffee & Mints

GLUTEN FREE OPTIONS AVAILABLE – please advise any dietary requirements

Please complete the following with names, menu choices and contact details and send with your payment to the Secretary:

Mrs Maggie Jackson
Cherry Orchard
Earlswood
Chepstow
NP16 6AR

Cheques to be made payable to: **M E Jackson**

ALTERNATIVELY – please notify the Secretary of your choices by email:-

chepstowshow@hotmail.co.uk

and pay electronically to **M E Jackson**

Account No: 23145072 ; Sort Code: 52-21-26

Names 1).....2).....

Starter 1)2)

Main 1)2).....

Dessert 1)2).....

Your contact details:

Landline:

Mobile:

e-mail: