



Chepstow Agricultural Society

Dinner

Friday 28th February 2025 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

Wild Mushroom Soup, croutons, bread roll (V)

Ham Hock Terrine, bacon & leek jam

Toasted Garlic Focaccia

Pulled Lamb Samosa, coriander yoghurt, mango & onion seed chutney

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Locally Sourced Rolled Sirloin of Beef

Garlic & herb roasted potatoes, Yorkshire pudding filled with brisket & onions,
honey roasted thyme vegetables & gravy

Slow roast Belly Pork,

Bubble & squeak, hispi cabbage, mustard sauce

Baked Pollock with cheddar herb crust,

Sauteed new potatoes, creamed leek and spinach

Cheddar & potato perogi (V)

Burnt shallot petals, chive, sour cream & spring onion

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Plum drizzle cake, plum compote & vanilla ice cream

Classic chocolate fondant, cherry puree, Chantilly cream

Vanilla pannacotta, pistachio sponge, strawberry sorbet

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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: