



**Chepstow Agricultural Society
Dinner**

Friday 27th February 2026 at 7 for 7:30

Tickets £45 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

Leek & Potato Soup, warm bread roll, salted butter (V)

Ham Hock Terrine, pea & mint, baked bread & split dressing

Wild mushrooms on sourdough, olive oil tarragon dressing

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Locally Sourced Rolled Sirloin of Beef

Roasted potatoes, Yorkshire pudding, honey roasted roots & gravy

Baked Chicken breast, herb butter, roasted chicken skin crumb,
Potato terrine with bacon, leeks & cheddar cheese, leek cream

Dill crumbed sea bass, new potatoes, leeks & peas,
mustard & herb vinaigrette with pickled samphire & caper berries

Mushroom & leek risotto, garlic oil dressing (V)

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Plum & orange fool, vanilla sauce, oat biscuit crumb & Greek yoghurt
Vanilla & yoghurt cheesecake, blueberry gin syrup & crispy pastry
White chocolate & raspberry pannacotta, shortbread 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: