



ST PIERRE

MARRIOTT HOTEL &  
COUNTRY CLUB

**Chepstow Agricultural Society  
Dinner**

**Friday 27<sup>th</sup> 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**

-00o-

**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)**

-00o-

**Plum & orange fool, vanilla sauce, oat biscuit crumb & Greek yoghurt**

**Vanilla & yoghurt cheesecake, blueberry gin syrup & crispy pastry**

**White chocolate & raspberry pannacotta, shortbread biscuit**

-00o-

**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](mailto: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: .....**