



WAGA - Annual Dinner 2024

Booking Form

Worthing Bowls Club, Field Place, Worthing

Saturday 10th February 2024 from 6.30pm

Starters

Prawn cocktail - Fresh glazed melon with honey & orange finished with cherry compote.

Ardennes pate, plum chutney & granary toast.

Mains

Slow roast topside beef with Yorkshire pudding - Salmon fillet in herb hollandaise sauce

Homemade butternut squash, red pepper, and sweet potato pie. (Vegetarian)

Desserts

Homemade apple crumble topped pie with custard - Warm chocolate fudge cake and clotted cream.

Mini cheeseboard with crackers and onion chutney.

Cost - 2 Courses £23.50 / 3 Courses £28.50 per person.

Drinks and coffee available at the bar

PLEASE MAKE YOUR MEAL SELECTIONS ON THE REVERSE OF THIS FORM

Lead Booking Name:

Total Number of guests in party:

Address or email:

Contact number:

Any special dietary requirements? Yes / No - If Yes, please list below

I enclose the sum of £

Payment by: CASH - CHEQUE - CARD (PLEASE CIRCLE)

Payment Received Date: / / Payment Received By: _____

Cheques to be made out to: **Worthing Allotments & Gardens Association.**

PLEASE BRING COMPLETED FORM & PAYMENT TO ANY OF OUR 3 STORES SAT/SUNDAY 10AM - 12 NOON

Meal Selections – Please choose options per diner below

DINER 1 - No of courses 2 or 3 - PLEASE CIRCLE NUMBER OF COURSES AND TICK OPTIONS

- Prawn cocktail
- Fresh glazed melon with honey & orange finished with cherry compote.
- Ardennes pate, plum chutney & granary toast.

- Slow roast topside beef with Yorkshire pudding
- Salmon fillet in herb hollandaise sauce
- Homemade butternut squash, red pepper, and sweet potato pie. (Vegetarian)

- Homemade apple crumble topped pie with custard.
- Warm chocolate fudge cake and clotted cream.
- Mini cheeseboard with crackers and onion chutney.

DINER 2 - No of courses 2 or 3 - PLEASE CIRCLE NUMBER OF COURSES AND TICK OPTIONS

- Prawn cocktail
- Fresh glazed melon with honey & orange finished with cherry compote.
- Ardennes pate, plum chutney & granary toast.

- Slow roast topside beef with Yorkshire pudding
- Salmon fillet in herb hollandaise sauce
- Homemade butternut squash, red pepper, and sweet potato pie. (Vegetarian)

- Homemade apple crumble topped pie with custard.
- Warm chocolate fudge cake and clotted cream.
- Mini cheeseboard with crackers and onion chutney.

DINER 3 - No of courses 2 or 3 - PLEASE CIRCLE NUMBER OF COURSES AND TICK OPTIONS BELOW

- Prawn cocktail
- Fresh glazed melon with honey & orange finished with cherry compote.
- Ardennes pate, plum chutney & granary toast.

- Slow roast topside beef with Yorkshire pudding
- Salmon fillet in herb hollandaise sauce
- Homemade butternut squash, red pepper, and sweet potato pie. (Vegetarian)

- Homemade apple crumble topped pie with custard.
- Warm chocolate fudge cake and clotted cream.
- Mini cheeseboard with crackers and onion chutney.

FOR ANY ADDITIONAL DINERS PLEASE USE SEPARATE SHEET