



WAGA - Annual Dinner 2026

Booking Form (w)

Worthing Bowls Club, Field Place, Worthing

Saturday 28th March 2026 from 6.30pm

Starters

Deep fried breaded brie with tomato & herb sauce. – Garlic & cream mushrooms with garlic bread.

Sticky pork belly strips with a BBQ dip.

Mains

Roast topside of beef & Yorkshire pudding. – Homemade chicken & bacon Pie.

Pan fried Seabass fillet in herb hollandaise sauce. - **Nut** roast. (Vegetarian**)

All mains served with fresh vegetables & potatoes.

Desserts

Apple strudel & custard – Pineapple & Banana fritter with toffee sauce & ice cream.

Strawberry gateau, fresh strawberries & ice cream. - Mini cheeseboard with crackers and onion chutney.

Cost - 2 Courses £28.00 / 3 Courses £34.00 per person. (Including Service Charge)

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 - CARD (PLEASE CIRCLE) **SORRY NO CHEQUES ACCEPTED**

Payment Received Date: / / Payment Received By: _____

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

- Deep fried breaded brie with tomato & herb sauce
- Garlic & cream mushrooms with garlic bread.
- Sticky pork belly strips with a BBQ dip.

- Roast topside of beef & Yorkshire pudding.
- Homemade chicken & bacon Pie.
- Pan fried Seabass fillet in herb hollandaise sauce
- Nut** roast. (Vegetarian**)

- Apple strudel & custard.
- Pineapple & Banana fritter with toffee sauce & ice cream.
- Strawberry Gateau, fresh strawberries & ice cream.
- Mini cheeseboard with crackers and onion chutney.

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

- Deep fried breaded brie with tomato & herb sauce
- Garlic & cream mushrooms with garlic bread.
- Sticky pork belly strips with a BBQ dip.

- Roast topside of beef & Yorkshire pudding.
- Homemade chicken & bacon Pie.
- Pan fried Seabass fillet in herb hollandaise sauce
- Nut** roast. (Vegetarian**)

- Apple strudel & custard.
- Pineapple & Banana fritter with toffee sauce & ice cream.
- Strawberry Gateau, fresh strawberries & ice cream.
- Mini cheeseboard with crackers and onion chutney

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

- Deep fried breaded brie with tomato & herb sauce
- Garlic & cream mushrooms with garlic bread.
- Sticky pork belly strips with a BBQ dip.

- Roast topside of beef & Yorkshire pudding.
- Homemade chicken & bacon Pie.
- Pan fried Seabass fillet in herb hollandaise sauce
- Nut** roast. (Vegetarian**)

- Apple strudel & custard.
- Pineapple & Banana fritter with toffee sauce & ice cream.
- Strawberry Gateau, fresh strawberries & ice cream.
- Mini cheeseboard with crackers and onion chutney

FOR ANY ADDITIONAL DINERS PLEASE USE A SECOND BOOKING FORM

** PLEASE NOTE VEGETARIAN MAIN COURSE CONTAINS NUTS