



# WAGA - Annual Dinner 2026

## Booking Form (w)

Worthing Bowls Club, Field Place, Worthing  
Saturday 28<sup>th</sup> 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

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**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