



**Bognor Regis Archery Club Annual
Christmas Dinner 2025.**

Saturday 6th December 25 – 6.30pm for 7.00pm.

**The Beresford, 53 Elmer Road, Middleton-on-Sea,
PO22 6EH**

£29.95 for 3 courses

**Deposit of £10 per person by 19th October please to the
Club with the details of the any guest attending along
with your menu choices.**

Balance due by 23rd November.

**We ask attendees to buy their own drinks at the bar and a collection for a tip will be
made on the evening – thank you.**

A Vegan Option can be arranged.

Any questions, please contact Jeanette directly:

jeanettelawrence70@yahoo.co.uk

Adults £29.95
Children £19.95

Festive MENU

STARTERS

Blue Cheese Soufflé

A delicate, ethereal soufflé infused with the opulent creaminess of artisanal blue cheese — a sublime winter indulgence to awaken the senses.

Camembert Rounds

Golden, crisp rounds of velvety Camembert, boasting a molten, luscious centre, elegantly paired with a warm, freshly baked artisan bread basket.

Rostello & Manchego Croquettes

Crisp, golden croquettes enveloping sumptuous rostello ham and aged Manchego cheese, served alongside a piquant, tangy dipping sauce to heighten every bite.

MAIN DISHES

Plated Turkey Roast

Succulent roast turkey, exquisitely carved and served with all the quintessential festive trimmings, accompanied by a silken, velvety gravy.

Turkey & Smoked Ham Hock Pie

A heartwarming festive masterpiece — tender turkey and smoky ham hock slow-cooked in a decadent, creamy sauce, encased within a buttery, golden pastry crust.

Butternut Squash & Onion Tart in Beetroot Pastry (V)

A vibrant beetroot-infused pastry shell cradling roasted butternut squash and caramelised onions, delivering a symphony of earthy, autumnal flavours.

Salmon Supreme

An impeccably cooked, flaky salmon fillet, presented with seasonal garnishes and a subtle festive flourish to delight the palate.

DESSERTS

Sticky Toffee Christmas Pudding

A luxurious reimagining of the classic — moist sticky toffee pudding with warming festive spices.

Chocolate Truffle Torte with Gold Profiterole

Decadent layers of luscious chocolate truffle torte crowned with a shimmering, gilded profiterole — a radiant jewel of festive indulgence.

Black Forest Cheesecake

A sumptuous, velvety cheesecake layered with deep, dark chocolate, ripe cherries, and a whisper of kirsch — an exquisite finale to your festive feast.