



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.

DESERTS

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.