

The English Saint Bernard Club Dinner, Dance & Presentations 2026

Starters

Butternut Squash, Sweet Potato, & Coconut Soup

Served with a warm roll

Duck and Orange Pate

Served with Cranberry Chutney, Mesclun Leaves & Toasted Brioche

Traditional Prawn Cocktail on a bed of Baby gem

Served with Brown Bread & Butter

Fan of Melon

Served with a Raspberry Coulis

Mains

Grilled Supreme of Salmon with a Dill Cream

Served with Crushed Potatoes & Chefs Seasonal Vegetables of the Day

Chicken Supreme, with a Mushroom & Tarragon Sauce

Served with Braised Savoy Cabbage & Bacon , Potato Fondant & Chefs Seasonal Vegetables of the day

Feather Blade of Beef

Served with a Yorkshire Garnish, Baby Roast Potatoes, Seasonal Veg with a Red Wine Jus

Pork Belly with Cider Sauce

Served with Creamed Potato & Chefs Seasonal Veg of the day

Desserts

Old Fashioned Apple Crumble

Served with a Vanilla Custard

Sticky Toffee Pudding with Caramelised Banana

Served with Butterscotch Ice Cream

Profiteroles with Chocolate Sauce

Served with Vanilla Ice Cream

Cheeseboard Selection

Served with Quince Jelly, Grapes & Celery

Tea or Coffee

Served with mints

PLEASE FILL IN YOUR CHOICES BELOW. IF YOU HAVE SPECIAL DIETRY REQUIRMENTS / SEATING ARRANGEMENTS PLEASE STATE.
Menus will **not** be accepted with out full payment & **must be received no later than 20.01.2026**. If paying by Bacs/Iban please mark
payment **SBOTY 26** then email all completed forms to me at

Linda Martin. 29. The Elms. Nine Elms. Swindon. Wilts. SN5 5XA or ([e-mail lin.mar@live.co.uk](mailto:lin.mar@live.co.uk)) Tel: 07887516235

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