



**LEWES BRANCH
ROYAL ARTILLERY ASSOCIATION
ANNUAL DINNER
SATURDAY 25th APRIL 2026
LEWES GOLF CLUB**



STARTERS

1. *Creamy Mushrooms & Spinach Bruschetta with Parmesan & Basil Oil (Vgo)*
2. *Chicken Liver Pate with Toast, Caramelized Onion Chutney & Mixed Leaves*
3. *Prawn Cocktail, Marie Rose Sauce with Brown Bread and Lemon Wedge*

MAIN COURSES

1. *Chicken Supreme with a Creamy Mushroom & White Wine Sauce and Mashed Potato*
2. *Steak & Ale Pie, Mashed Potato and Gravy*
3. *Roasted Cod on a Butter Bean & Chorizo Stew, Roasted Tomatoes & Bread*
4. *Stir Fried Vegetables with Black Bean Sauce and Rice Noodles (Vgo)*

Mains Served with Seasonal Vegetables (Unless Otherwise Stated)

DESSERTS

1. *Eton Mess, Crushed Meringue, Chantilly Cream, Coulis & Fresh Berries*
2. *Profiteroles, Choux Buns Filled with cream & Topped with Chocolate Sauce*
3. *Lemon Tart, Fresh Berries, Berry Coulis & Whipped Cream (Vgo)*

Tea or Coffee for All

Please advise of any dietary requirements when selecting your choices

TIMINGS: Arrive at 17:00 onwards and be seated at 18:00 (Photo to be taken at 17:50)

COST: 2 Courses £32.50 Per Person
3 Courses £37.50 Per Person

DRESS: Regimental Ties and Blazers/Suits (Medals may be worn). Partners & Guests Dress Equivalent.

RAFFLE: The kind donation of a Raffle Prize would be much appreciated.

Name	
Starter	
Main	
Dessert	

Guest Name	
Starter	
Main	
Dessert	