



Devon Golf Captains

Annual Dinner

The Annual Dinner will be held at Sandy Park, Exeter on Friday March 6th, 2026.

There will be a 3-course dinner on tables of 10 costing £50 per person.

The after-dinner entertainment will be provided by **Jack Glanville**, a Cornish comedian.

Our sponsors this year are Mr Graham Ruth, Managing Director of **Bonjour Golf**, Mr James Langmead of **The Golf Shop Online** and Mr Jim Mardell of **Tolchards Wine Merchants**, who will be our honoured guests.

A charity raffle and auction will also take place. The raffle prizes have been generously donated by our sponsors (and possibly others) and the auction will be held for the more desirable items. The proceeds from items donated by the Exeter Chiefs will go to the Exeter Chiefs Foundation.

Adjacent hotel accommodation¹ is available at a special rate, to include breakfast. Register your car with reception at check-in. Parking without accommodation is £4.50 for 2-5 hours payable on the night using the machines or the RingGo app.

Members and their guests and friends are welcome to attend. I hope you will agree this event is excellent value for money and with a small additional cost gives an opportunity to win a golfing break and other prizes. Raffle tickets can be purchased from the 'Table Captain' in the same manner as last year.

To book your places, please complete the form below.

Dave Smith - Captain 2026

¹ Accommodation.

A Corporate Rate for The Marriot Courtyard Sandy Park Hotel on Friday March 6th 2026 can be booked [here](#)
Note that Devon Golf Captains cannot book accommodation on your behalf.



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MENU

Starter

- (A) **Slow braised beef croquettes**, Korean barbecue sauce, kimchi & cabbage slaw.
Or
- (B) **Home smoked pork loin**, hen's egg, pickled carrots, salsa verde, crispy onions and rocket salad.
Or
- (C) **Roasted butternut squash**, beetroot & kale salad, whipped goat curd, roasted seeds & hedgerow dressing (V).

Main

- (D) **Roasted chicken breast**, confit garlic mash potato, smoked white onion purée, buttered kale, turnip & thyme sauce.
Or
- (E) **Slow braised lamb shoulder**, curried cauliflower purée, spinach potato cake, buttered chard, roasted squash & pan jus.
Or
- (F) **Winter vegetable Wellington**, fondant potato, cream cabbage & thyme gravy (V).

Dessert

- (G) **Profiteroles**, Baileys set custard, candy pecan nuts & chocolate sauce (V).
Or
- (H) **Dark chocolate & salted caramel delice**, cherry puree, vanilla cream & cocoa soil (V).
Or
- (I) **Custard tart**, cranberry and gin purée, fruit compote, honeycomb (V).

Freshly brewed coffee/tea with mints

Please inform Neil Hayman of any specific dietary requirements, including gluten free, dairy free or vegetarian.



Registration and Booking

I wish to purchase _ _ ticket(s) at £50 each

(tables of 10, smaller groups or individual)

Name		Starter	Main	Dessert
		A or B or C	D or E or F	G or H or I
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

Name..... Tel No..... email.....

I have paid £ by BACS to Devon Golf Captains, sort code 40-44-43, account no. 61018205, reference DINNER

Please scan or photograph and email your completed form to Neil Hayman

neilhayman49@outlook.com

or post to 4 Rentor View, Bickington, Newton Abbot, TQ12 6JW

Please note the closing date of February 20th, 2026, after which refunds may not be possible.