

**Probus Club of Horley & District**  
**Revised Monthly General Meeting Lunch Menus**  
**The Parsons Pig**  
**April - June 2026**

2026	Main Course Selection	Meat or Fish Option	Curry Option	Gluten Free	Dessert Selection	Dessert Gluten & Dairy Free
<b>Tuesday April 14th</b>	Parson's Pasta Bolognaise – British beef mince in home-made Bolognaise sauce with Penne, topped with Parmesan	Cod & chips. A battered fillet of cod served with chunky chips & peas	Lamb Pasanda – delicately spiced lamb in a creamy, nutty sauce made with traditional North Indian spices, served with steamed Basmati rice	Mushroom risotto – a creamy risotto with cep mushrooms, finished with vegan cheese	Bread & Butter pudding with hot custard;	GF & dairy free: Classic Italian Sorbet
<b>Tuesday May 12th</b>	Sausage and mash – Locally sourced pork & leek sausages, with creamy mash, buttered vegetables and rich onion gravy	Golden, crispy scampi with chunky chips & garden peas (GF)	Malabar vegetable curry: Mixed garden vegetables in a creamy coconut curry with curry leaves & mustard seeds, with steamed Basmati rice & buttered Naan.		Sticky toffee pudding served with hot custard	Banoffee pie cheesecake. Dairy free: Classic Italian Sorbet
<b>Tuesday June 9th.</b>	Grilled chicken breast topped with bacon in a BBQ sauce and cheese, with house salad and chunky chips. (GF)	Crispy prawns with Thai sweet chili sauce, sweet potato fries & a side salad	Murgh Methi Malai – tender chicken tikkas with fenugreek in an aromatic, medium spiced creamy sauce, with steamed Basmati rice	Salad option Chicken & Bacon Caesar salad grilled chicken breast & crispy bacon on a bed of mixed greens, with croutons, Italian cheese & a creamy Caesar dressing	Lemon meringue sundae: ice-cream, lemon spread, meringue, whipped cream & cinnamon (GF)	Classic Italian Sorbet

**Note: All menus include tea and coffee which will be available during the meeting**