

Probus Club of Horley & District November - December 2026 Diary

October 13th: **Andy Richardson** **Britain's V Bombers**

Main course: Chili Chicken Rice Bowl – A hearty bowl featuring the chef's special chilli chicken, steamed Basmati rice and a perfectly fried egg

Fish option: Large battered fillet of cod served with chunky chips and garden peas

Curry option: Lamb Pasanda – spiced lamb in a creamy, nutty sauce made with traditional North Indian spices, served with buttered Naan

Dessert: Spotted Dick with hot custard;

Gluten free: Banoffee pie cheesecake

Dairy free: Classic Italian Sorbet

November 10th: **David Bickerton** **Pursuit & Sinking
of the Bismark**

Main course: Beef & ale pie, served with gravy, mash and garden vegetables

Fish option: Deep fried scampi served with chunky chips and garden peas

Curry option: Lamb Do Piyaza – a royal-style lamb curry with a rich, nutty, onion gravy topped with cashews & cocktail onions served with Buttered Naan

Gluten free: Grilled chicken breast topped with bacon, smothered in BBQ sauce & cheese. Served with house salad and chips

Dessert: Sticky toffee pudding with hot custard;

Gluten free: Banoffee pie cheesecake;

Dairy free: Classic Italian Sorbet

Both meetings at the Parsons Pig, Balcombe Road, Burstow. RH10 3NL
Arrival and Coffee 10:30 for 11:00 am

For December Christmas feast details P.T.O.

Probus Club of Horley & District 2026 Christmas lunch

At the Parsons Pig, Balcombe Road , Burstow. RH10 3NL

On December 8th commencing at 12:30 for 1:00pm

**Includes entertainment with Roger Hind
plus a special red suited Visitor**

Starters:

1. Mushroom & truffle cheese balls
2. Crispy fried prawns with Thai sweet chili sauce
3. Traditional prawn cocktail (gf) with a mayonnaise sauce
4. Ham & melon slices with toasted ciabatta (df)

Mains:

1. Norfolk Bronze Free Range Turkey
with all the traditional accompaniments
2. Butter Chicken platter
Tandoori chicken tikkas in a rich tomato butter sauce
& a hint of fenugreek served with Poppadum,
Mango chutney, Basmati rice & Buttered Naan
3. BBQ Kentucky Ribs (gf) with BBQ sauce,
truffle & bacon mash, corn on the cob and BBQ beans
4. Jewelled Nut Roast(v) with exotic nuts, butternut squash
sweet potato & Cheddar, topped with
an onion marmalade, cranberries & almond flakes

Desserts:

1. Christmas Pudding (v)
with dairy ice cream & caramel sauce
2. Italian chocolate fondants with dairy ice cream
3. Banoffee pie salted caramel cheesecake (gf)
4. Classic Italian sorbet (df)

(v = vegetarian; gf = gluten free; df = dairy free)

Please note that the cost will be £37 per person
You can pay in advance by bank transfer or cheque.
Or you can pay by debit or credit card at the preceding meeting

For October and November meetings P.T.O.