Probus Club of Horley & District
November - January 2027 Diary
All meetings at the Parsons Pig, Balcombe Road, Burstow. RH10 3NL
For December Christmas feast details P.T.O.

January 12th: Terry Flynn Air Ambulance
Arrival and Coffee 10:30 for 11:00 am

Main course: Cod & Chips: large ale battered fillet of cod, served with chunky chips and garden peas (GF)
Meat option: Hunters Chicken - Grilled chicken breast topped with bacon in a BBQ sauce and cheese, with house salad and chips. (GF)
Curry option: Keema Egg Masala – Spiced minced lamb curry garnished with a boiled egg, simmered in a rich tomato onion masala & served with buttered Naan
Dessert: Braeburn Apple & Blackberry Flapjack crumble with hot custard;
Gluten free: Banoffee pie cheesecake. Dairy free: Classic Italian sorbet

February 9th: Presidents Lunch. Entertainment -Meet Henry VIII
Arrival 12:30 for 1:00pm (cost TBA)

Main course: Half rack of pork ribs with BBQ sauce, truffle & bacon mash, corn on the cob & BBQ beans (Gluten Free);
Fish option: Golden whole-tail scampi in crisp breadcrumbs, with chunky chips, peas and tartare sauce;
Curry option: Kerala chicken – creamy chicken curry with coconut, curry leaves, mustard seeds, served with steamed Basmati rice and buttered Naan
Meat option: Chicken, Ham & Leek Pie, served with creamy mashed potatoes, seasonal garden vegetables and rich gravy;
Salad option Caesar Salad – grilled chicken breast & crispy bacon, served on a bed of mixed greens with crunchy croutons, Italian cheese and a creamy Caesar dressing.
Dessert: Chocolate & Orange sticky cake with vanilla ice-cream;
Gluten free: Banoffee Pie Cheesecake
Dairy free: Classic Italian Sorbet (Gluten free)
Includes a glass of red or white wine or fruit juice or a half of beer / lager

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 November and January meetings P.T.O.
PS "I'm reading a book on anti-gravity. I just can't put it down."