

Probus Club of Horley & District
 Revised Monthly General Meeting Lunch Menus
 The Parsons Pig
 July - September 2026

| 2026 | Main Course Selection | Meat or Fish Option | Curry Option | Gluten Free | Dessert Selection | Dessert Gluten & Dairy Free |
|---------------|--|--|--|--|---|--|
| July 8th: | Large battered fillet of cod, served with chunky chips and peas | Gammon steak topped with fried eggs, served with chunky chips and garden salad (GF) | Keema Egg Masala – Spiced minced lamb curry garnished with a boiled egg served with buttered Naan | | White chocolate & raspberry cheesecake; | Gluten free: Banoffee pie cheesecake Dairy free: Classic Italian Sorbet |
| August 11th: | Sausage & Mash – locally sourced pork and leek sausages with creamy mash, buttered vegetables & rich onion gravy | Golden, crispy scampi served with chunky chips & garden peas | Butter Chicken - chicken tikkas in a rich tomato butter sauce with a hint of fenugreek, served with steamed Basmati rice | All mains are gluten free | Lemon meringue sundae: ice-cream, lemon spread, meringue, whipped cream & cinnamon (this is gluten free). | Dairy free: Classic Italian Sorbet |
| September 8th | Chicken, ham and leek pie with mashed potatoes, gravy and garden vegetables | Crispy prawns – Golden fried torpedo prawns in a light tempura batter with a Thai sweet chilli dip, sweet potato fries and a side salad Salad option: Chicken & Bacon Caesar Salad – Grilled chicken breast and crispy bacon served on a bed of mixed greens with crunchy croutons, Italian cheese and a creamy Caesar dressing | Kerala chicken curry with coconut, curry leaves & mustard seeds served with steamed Basmati rice | Gammon steak with pineapple, chunky chips and a garden salad | Double chocolate fudge cake, served with vanilla ice cream | Classic Italian Sorbet |

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