



GORWAY PROBUS CLUB CHRISTMAS LUNCHEON



Thursday 4th December 2025 12.30 for 1.00pm

Druids Heath Golf Club, Stonnall Road, Aldridge, WS9 8JZ

Family & friends are cordially invited. **Cost £ 39.00 per person.**

From; Chris Morris, (*Christmas & Anniversary luncheons organiser*)

Please retain this top portion for reference.

Entry is between
53 & 55 Stonnall Rd
The barrier opens
automatically
ON THE WAY IN



To remind yourself, you may want to record your menu choices here;

Starter..... Main..... Pud.....



This portion to be returned, with cheques (or bank transfer)*, no later than the November meeting.

CHRISTMAS LUNCHEON Thursday 4th December 2025.

*Please make cheque payable to **GORWAY PROBUS CLUB** and attach to this slip—**OR.**

Pay by Bank Transfer to sort code 30-99-06 a/c № 03924586 & email confirmation to both;
Hon Treasurer brianfelgate215@btinternet.com & Luncheons Organiser chris.habbaniya@btinternet.com

Payment herewith for person(s) @ £39.00 each. **Total £.....·00p**

Names of those attending (Block letters please)

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PLEASE CHOOSE 1 ITEM FROM EACH COURSE MARKING EACH CHOICE WITH THE PERSON'S INITIAL CHOOSING IT.

STARTERS	MAIN COURSES	DESSERTS (all V)
Leek & Potato Soup & roll.....	Roast Turkey & Trimmings.....	Orange Crème Brûlée + Shortbread.....
Chicken Liver & Spiced Plum Pâté.....	Pan fried Bass with (PTO)	Traditional Christmas Pudding.....
Prawn Cocktail, Brown bread.....	Roasted Rump of Lamb etc (PTO)	Cheese & Biscuits with Chutney.....
	Vegetarian option (PTO).....	

Followed by Coffee or Tea + Mince Pies.

MORE DETAILS OF THE MENU OVERLEAF.

**Please return completed form and your cheque/payment
no later than the meeting on 20th November.**

Please indicate any dietary allergies or requirements;

Any queries please to Chris Morris;
01922 612296 chris.habbaniya@btinternet.com

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Christmas MENU

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STARTERS

Leek & Potato Soup

Chicken Liver & Spiced Plum Pate

Prawn Cocktail served with Brown Bread

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MAIN COURSES

Roast Turkey with all the Trimmings

Roasted Rump of Lamb with Chive Mash &
Rosemary Red Wine Sauce

Pan Fried Bass with Red Pepper, Coriander &
New Potatoes with a Miso & Soy Sauce

Homity Pie served on Roasted New Potatoes with
Herb Cream sauce

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DESSERTS

Orange Crème Brulee with Shortbread Biscuit

Christmas Pudding with Brandy Sauce

Cheese & Biscuits with Chutney

TEA/COFFEE & MINCE PIES TO FINISH

