



NEWENT & DISTRICT PROBUS CLUB

2025 Christmas Lunch

9TH DECEMBER 2025

12:30 for 1:00 pm

***In the "Moat Suite" at The Hatherley Manor Hotel,
Down Hatherley Lane, Gloucester, GL2 9QA***

Start the Christmas Festivities by attending our Christmas Lunch for good food and good company with your friends from the club. (including a special raffle!)

Please let Kelvin Ashby have members and partners names and menu choices by Friday 7th November at the latest to allow final numbers to be given to the hotel one month before the date of the dinner

The menu below is annotated with a simple code so all that's needed are the relevant codes for your choices of starter (S), main (M) and dessert (D)

Email: kelvinashby@gmail.com

Tel: 07768 490177

The cost of the lunch is **£25 per person** and Mike Warburton will be in contact with you to arrange payment

PROBUS Christmas Lunch Menu

9th December 2025

Menu	
Parsnip & Apple Soup, Bread Roll (V, DF, GF on request)	S1
Duck Liver Pate, Onion Marmalade, Brioche, Baby Salad (GF on request)	S2
Salmon Rillette, Multi Seeded Sourdough Bread	S3

Roast Turkey Breast Roast Potatoes, Honey Roasted Carrots, Parsnips, Pig in Blanket, Sprouts, Sage & Onion Stuffing, Gravy (DF, can be GF without stuffing on request)	M1
Slow Cooked Blade of Beef Bourguignon Sauce, Onion Mashed Potato, Honey Roasted Carrots, Parsnips, Sprouts, Gravy (DF on request, GF on request)	M2
Herb Crusted Cod Loin Ratatouille Vegetables, New Potatoes (GF, DF)	M3
Beetroot and Feta Ravioli Rocket & Vegan Parmesan (V, DF)	M4

Traditional Christmas Pudding Brandy Sauce (GF on request)	D1
Belgian Chocolate Tart Raspberry Sorbet (V, DF, GF)	D2
Baileys Crème Brûlée Shortbread Biscuit (GF on request)	D3

Tea/Coffee and Mince Pies	

(V) = Vegetarian, (DF) = Dairy Free, (GF) = Gluten Free	

Please let Kelvin Ashby have names and menu choices ideally using email by **Friday 7th November** at the latest

Email: kelvinashby@gmail.com or phone 07768 490177

All that's needed are the relevant codes for your choices of starter (S), main course (M) and dessert (D)

The cost is **£25 per person.**