Chair:Rob HallTreasurer:John GibbonsSecretary:Maggie Mahoney

Membership: Viv Murray Website: Chris Hall Committee: Joan Price

Pauline Wynn



Founded 2002

Croydon Area

www.avivafellowshipcroydon.org.uk

Event Organizer

Viv Murray 2 Ladygrove Pixton Way Croydon CR0 9LR

07754 977 214

aviva.viv.murray@ gmail.com

AUTUMN LUNCH – WEDNESDAY – 17th SEPTEMBER 2025 THE HORSESHOE - WARLINGHAM – <u>CR6 9EG</u>











We are happy to announce our popular **Autumn Lunch**, once again in the **Conservatory Restaurant** of the Horseshoe Pub, 5 Farleigh Road, Warlingham. We are looking forward to seeing as many members as before, if not more. The Horseshoe is easily accessible by car and public transport, details following.

The restaurant opens at 11.45 a.m. Lunch will be served at 12.45 p.m. We are offering an excellent, subsidised, three course meal for £27 per person, which includes tea or coffee and a gratuity for the staff.

Sadly, we have had to discontinue the inclusion of a glass of wine or soft drink alternative, due to increased costs and hope we have your understanding. Please buy your wine or refreshments from the bar beforehand.

For those of you on your own you are more than welcome to bring a friend.

Please confirm your choices on the slip below and return to me, address as above, by **Wednesday**, **10th September.** Please include your cheque made payable to Aviva Fellowship. If you need confirmation of your booking please contact me.

On arrival please book in with Maggie, who will remind you of your menu choices.

HORSESHOE – AUTUMN LUNCH – WEDNESDAY, 17th SEPTEMBER, 2025. Lead member email address # Telephone number:				
No. of lunches at £27 per person. Cheque for £ made payable to Aviva Fellowship.				
First Name	Surname	Starter	Mains	Dessert



AVIVA AUTUMN LUNCH - THREE COURSES - £27

STARTER

Ham Hock Terrine with red onion marmalade, served with toasted ciabatta

Crisp Courgette Fritters (3) served with a minty yoghurt dip & pomegranate seeds

Homemade Tomato & Basil Soup, served with ciabatta

Prawn Cocktail with Marie Rose sauce, iceberg lettuce, bread & butter

MAIN COURSE

<u>Steak & Kidney</u> Pudding, with a puff pastry top, Colcannon mash & fresh vegetables Cumberland <u>Sausages</u> (NGCI) & Chips with fresh vegetables & "pour your own" gravy Wholetail Breaded <u>Scampi</u> with skin-on fries & Peas with a homemade tartare sauce Baked Field Mushroom <u>Wellington</u> (vegetarian) with roasted potatoes & fresh vegetables

DESSERT

Spiced Apple & Cinnamon <u>Crumble</u> (NGCI) with "pour your own" hot custard

Vanilla Bean <u>Ice Cream</u> with hot chocolate sauce and a wafer

Lemon, Blueberry & Raspberry <u>Pavlova</u>, homemade meringue, lemon curd, ice cream & cream

Mango <u>Sorbet</u> (vegan)

Finish with freshly brewed Tea or Coffee



Full allergen information available on request.

NGCI (Non Gluten Containing Ingredients)

<u>Travel Arrangements</u> – BUS No. 403 (every 12 mins) from West Croydon Bus Station, via Fairfield Halls, Swan & Sugar Loaf, Sanderstead Station & Hamsey Green, to Warlingham Green.

By Car from J6 M25 (10 Mins) leave at J6 for A22 (North/Purley) follow for around 2 miles. At <u>second</u> roundabout (Whyteleafe) turn right to Warlingham Green, turn right again at WG and pub will be the second on the left. <u>Car Park</u> at the rear of the Horseshoe, space is limited but there is easy on road parking nearby. <u>Please be aware of timed parking on the road outside the Horseshoe</u>.

By providing your email address you agree we may send future event details. All details are held securely and solely for Fellowship purposes only, as per current General Data Protection Regulations. Photos may be taken at events and published on our website or in the In Touch magazine. If you do not wish to be in any photos, please let Viv Murray, or a member of the committee, know.