

Chairman: Rob Hall
Treasurer: John Gibbons
Secretary: Maggie Mahoney
Membership: Viv Murray
Committee: Joan Price
Pauline Wynn

**Aviva
Fellowship**
(Founded 2002)
**March
2025**



Event organiser:
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Italian Lunch
at PONTE NUOVO
Tuesday, 20th May, 2025

For our Spring 2025 Italian lunch we are returning to **Ponte Nuovo**, in South Croydon. We shall order on the day from our usual two Course Set Menu of Main Course plus Dessert, shown overleaf, so there is no need to make your choices now. Please let Rob know what you like (or don't like) about the food, so we can review the menu for next time, if necessary.

Our visit will be on **Tuesday 20th May** at **Ponte Nuovo, 86-88 High Street, Croydon CR0 1NA** (situated under the Croydon Flyover) and we look forward to seeing you there. Please book in with **Rob** on arrival.

This excellent two course meal, followed by tea or coffee, and gratuity, is at the subsidised price of **£25.00 per person**. (*Water will of course be available on the table, but sadly we have had to discontinue the inclusion of a glass of wine or soft drink alternative due to increased costs. You may of course buy your wine or refreshments from your waiter or at the bar if required, but it will need to be at your own expense.*)

The Wandle multi storey car park is directly behind (and just downhill from) the restaurant. The car park sits under the Croydon Flyover, and is accessed via Whitgift Street, a turning off the High Street just past the restaurant if approaching from the south.

Bus Nos. 60, 119, 166, 312, 405, 407, 412, 466 and 468 from Park Street, Croydon stop nearby. Nos. 119 and 466 also stop on the bridge opposite East Croydon Railway Station.

If travelling from Croydon, alight at the bus stop just before the Croydon Flyover and walk forward to the restaurant on the other side of the road. If travelling from the south, alight at the Croydon Flyover bus stop.

Please complete the slip below and send it to **Rob Hall** at the address above* together with a cheque made payable to Aviva Fellowship to arrive no later than **Thursday 15th May 2025**. (**Please note, putting a dot between the "1" and the "B" should deter the postman from delivering to number 18*)

The restaurant opens at 12.15pm and our lunch is set for 12:30pm. *Please do not enter the restaurant before 12 o'clock, as the staff will not be ready to welcome you.*

Photos may be taken at our events and published in our Newsletter. If you do not wish to be in any photos, please let the photographer know.

+ By providing an email address to Croydon Aviva Fellowship you agree we may send you future Event details. Details are held securely and solely for Fellowship purposes as per current Data Protection Regulations.



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Italian Lunch at Ponte Nuovo – Tuesday 20th May 2025

Email Address+ (If rec'd by post).....Tel. No.....

Number of lunches.....at **£25.00 per head** = **£**..... cheque payable to **Aviva Fellowship**

<i>Member Surname</i>	<i>First Name</i>	<i>Guest Surname</i>	<i>First Name</i>
.....

AVIVA FELLOWSHIP CROYDON

LUNCH MENU – TUESDAY 20th MAY 2025

Main Courses

Lasagne di Carne

Classic popular Italian recipe with egg pasta sheets baked in a beef, tomato and béchamel sauce

Spaghetti Ragu

Spaghetti with homemade ragu (Bolognese) sauce consisting of mincemeat, tomato and herbs
Vegan version also available – spaghetti served with vegan ragout, just ask your waiter (Ve)

Penne Buongustaio

Pasta tubes with ham and peas in a tomato, mincemeat and cream sauce

Ravioli Ricotta e Spinaci (V)

Homemade pasta filled with ricotta and spinach in a pesto and tomato sauce

Rigatoni alla Norma (Ve)

Classic Italian recipe with pasta tubes, tomato and basil, in a garlic and aubergine sauce

Pollo al Funghi

Succulent roast breast of chicken with mushrooms and onion in a creamy sauce. Served with chips

Insalata di Pollo

Succulent grilled chicken strips served on a green salad, with bacon, croutons and parmesan shavings in an Italian dressing

Risotto al Funghi (V)

Rice and mushrooms in a creamy sauce, topped with shavings of parmesan

Menu Dolci (Desserts)

Tiramisu

Favourite homemade typical Italian dessert with a sponge base soaked with liqueur and espresso coffee. Topped with fresh cream, mascarpone cheese and covered with a fine layer of cocoa powder

Profiteroles

Luxurious dessert with choux pastry filled with fresh cream smothered with a rich chocolate sauce

Panna Cotta

Traditional homemade Italian dessert made with fresh cream and vanilla essence, with various toppings

Chocolate Fudge Cake

A chocoholics delight with a warm chocolate layered sponge cake, served with vanilla ice cream

Sorbeto Italiano

Choice of sorbets including orange, mango and raspberry

Gelato Italiano

Three scoops of delicious Italian ice cream, chocolate, strawberry and vanilla

Coffee / Tea