



ASHTEAD & LEATHERHEAD PROBUS

Christmas Lunch for Members and Guests

Tyrrells Wood Golf Club, Monday 18th December 2023

12 noon for 1.00 pm

Booking Form

The price of the lunch is £40.00 per person. Prior booking is required

Please complete and return this form, together with your cheque if applicable, to the Secretary, Stephen Bridges, preferably at the 20th November meeting but in any event no later than Friday 1st December.

I will be attending and would like to make the following reservations:

Member's Name (PLEASE PRINT)

Guests' Names (PLEASE PRINT names in full below or attach list)

.....
.....

Please note the allergy advice given by Tyrrells Wood Golf Club on their Christmas Carvery Menu (see attached) and ensure your guests are also aware of their advice.

Total number of reservations on this Form: Total payable (number x £40.00): £

Please tick the appropriate box below.

I have transferred the above amount to Ashtead & Leatherhead Probus' bank account
Number 37418181 Sort Code 60-12-36 **WITH MY SURNAME AS THE REFERENCE**

OR

I enclose my cheque payable to "Ashtead & Leatherhead Probus" for the above amount.

SEATING PREFERENCE

1. I/we do not mind who I/we sit with. **OR**

2. If possible, I/we would like to sit with (PLEASE PRINT)

..... **OR**

3. I am not bringing a guest and if possible would like to sit at a general members-only table.

Signed Date

Important note: Bookings are accepted on the understanding that a refund cannot be guaranteed if a member and/or their guest drops out for any reason less than 7 days before the event or where circumstances arise, beyond the control of the Committee, less than 7 days before the event (e.g. severe adverse weather) that prevent it from taking place and lead to the Club incurring financial loss.



Christmas Carvery Menu 2023

Starters

Shell on Tiger King Prawns
Norwegian Fresh Water Prawns
Marinated Anchovies
Charcuterie Platter
Coronation Chicken
Free range Egg Mayonnaise
Vine tomato and mozzarella
Smoked Chicken liver pate
Selection of salads and breads

Main

Turkey crown with pigs in blankets and chestnut stuffing
Mapel and Ginger glazed gammon
Salmon fillet with a champagne and dill cream

All of the above main courses are served with a selection of festive
Vegetables and roasted potatoes

Dessert

Selections of hot and cold festive desserts

Coffee and mince pies

Allergy advice - Management advises that food prepared here may contain allergens, therefore please inform us if you have an allergy.

