ASHTEAD and LEATHERHEAD PROBUS LUNCH MENU SELECTIONS for 2027			
For 2027	***STARTERS***	**MAINS**	**DESSERTS**
16-Nov-26	Soup	Cottage pie topped with cheddar and herb mashed potato with a red wine gravy	Baked apple crumble with custard
21-Dec-26	Christmas Buffet & Carvery Lunch (as agreed)		
18-Jan-27	Soup	Steak, Merlot and pearl onion open pie, served with a puff pastry lid, creamy mash potato & seasonal vegetables	Red wine spiced poached pears
15-Feb-27	Soup	Pork Schnitzel topped with Mozzarella and a Tomato & Herb Sauce	Sticky Toffee Pudding & Vanilla Ice Cream
15-Mar-27	Soup	Bacon and Brie Chicken Kiev with a Creamy Mustard Sauce	Black Forest Gateau with Poached Cherries
19-Apr-27	Soup	Traditional Beef Bourguignon with Paprika Dumplings & Mashed Potato	Glazed Lemon Tart
17-May-27	Soup	Lemon & Herb Marinated Breast of Chicken on Warm Nicoise Style Salad with Red Pepper Aioli	Traditional Eton Mess
21-Jun-27	Summer Buffet lunch (TBA)		
19-Jul-27	Soup	Seared Salmon with Greek style salad minted new potatoes and tzatziki dressing	Seasonal Fruit Salad with Sorbet
16-Aug-27	Soup	Carved Gammon, Grilled Pineapple, Parsley Sauce	Classic Tiramisu
20-Sep-27	Soup	Chargrilled Chicken Breast, Spinach Mash, Chasseur Sauce	Pear Frangipane tart and Chantilly Cream (n)
18-Oct-27	Soup	Steak & Mushroom Pie served with a puff pastry lid, creamy mashed potato & seasonal vegetables	Banoffee cheesecake
15-Nov-27	Soup	Cottage pie topped with cheddar and herb mashed potato with a red wine gravy	Baked apple crumble with custard
20-Dec-27	Christmas Buffet & Carvery Lunch (TBA)		