

# Walberton Gardeners Club

## Newsletter Update

Dear Members,

1. Just a quick reminder that we are holding our Annual Christmas Coffee Morning next Saturday 30<sup>th</sup> November at 10.30-12.00 in the Pavilion.



2. Christmas Lunch. We are going to have a Christmas Lunch at the Holly Tree on Friday 6<sup>th</sup> December. 12.30 for 1.00 meal. We have a reservation for 30 people. If you would like to join us on this occasion, could you please let me know either by email, phone or knock my door, the details are below. If you would like to join us, then please can you let me know your selection from the menu by Friday 29<sup>th</sup> November, as we need to give the Holly Tree a week's notice. Also, you can pay by cash, to me, or bank transfer straight into the Gardeners Club bank account, also by Friday 29<sup>th</sup> November. So, on the day, you simply just need just to pay for your drinks.

My details are Brenda Bailey, 1 Forge Cottages, Blacksmiths Corner, Walberton BN18 0PQ. 01243 551481 mobile 07881552980.

Walberton Gardeners Club Bank Account - Lloyds Bank.  
Sort Code 30-91-97 Account no. 00294364

# Christmas Menu

## STARTERS

**PRAWN & SCALLOP VOL-AU-VENT**  
Scallop & prawn in a cream & dill sauce filled pastry (GFA)

**DEEP FRIED BRIE**  
Spiced cranberry sauce, bacon & walnut salad (V,N)

**COUNTRY STYLE PÂTÉ**  
Cornichons, fig chutney, crusty baguette (GFA,N)

**ROASTED BUTTERNUT SQUASH SOUP**  
Smoked paprika honeycomb, Parmesan cheese, chives, crusty bread (V,GFA,DFA)

## MAINS

**TURKEY ROAST**  
Roasted potatoes, honey roasted vegetables, braised red cabbage, winter greens, pigs in blankets, sausage meat & apricot stuffing, turkey gravy (GFA,DFA)

**NUT ROAST**  
Roasted potatoes, roasted vegetables, braised red cabbage, winter greens, sage & onion stuffing, veggie gravy (GF,VE,DF)

**VENISON CURRY**  
Nepalese style sweet & aromatic curry, rice, tamarind chutney (GF)

**TURKEY & PANCETTA POT PIE**  
Buttery mash, winter greens, peas, light gravy

**GUINNESS BRAISED SHORT RIB OF BEEF**  
Braised and glazed short rib of beef, celeriac purée, parsnips crisps, Savoy cabbage, boulangère potatoes

**BAKED SALMON, MACKEREL & RED SNAPPER**  
Bouillabaisse sauce, crusty bread (GFA)

**GOATS CHEESE CURD & HERB TART**  
Watercress, rocket, apple, pickled beetroot & new potato salad (V)

## DESSERTS

**HOMEMADE CHRISTMAS PUDDING**  
Brandy sauce (N,DFA)

**DARK CHOCOLATE & ORANGE MOUSSE**  
Vanilla cream, chocolate orange segment

**PEANUT BUTTER & JELLY BREAD & BUTTER PUDDING**  
Caramelised banana, salted caramel ice cream (V)

**RHUBARB & CUSTARD BURNT ENGLISH CREAM**  
Rhubarb compote, caramelised puff pastry (GFA)

**A LA BLANC PROFITEROLES**  
Chantilly cream, white chocolate ganache, white chocolate snow

**CHEESE BOARD - £3 SUPPLEMENT**  
Four artisan cheeses, homemade chutney, grapes, celery, apple, crackers (GFA)

COFFEE & TEA - MINCE PIES

TWO COURSES £28 - THREE COURSES £35



## Friday 13<sup>th</sup> December Christmas Concert

Finally, to help you get into the Christmas mood even more, the Southdowns Concert Band, who rehearse in the Village, and play right across Sussex are performing the most excellent Christmas Concert, in aid of Sage House, Dementia Care. We will be playing all your Christmas Favourites and thoroughly entertaining you, along with the superb choir of St. Paul's Church, Chichester. Tickets are adults £10.00 Children under 12 Free.

Available from Brenda Bailey, Sage House and the Ticketsource website.



SOUTHDOWNS  
CONCERT BAND  
&  
The Choir of St Paul's Church  
Present

*A Christmas Celebration*

Friday 13th December 2024  
7.30pm

Tickets Adults £10 - Children Under 12 Free  
Available from St. Paul's Office &  
Sage House Tangmere  
or  
Online tickets  
[www.ticketsource.co.uk/southdownsconcertband](http://www.ticketsource.co.uk/southdownsconcertband)

St. Paul's Church Chichester  
PO19 6FT

in aid of  
**SageHouse**  
by **Dementia**  
SUPPORT

TANGMERE



