Chairman: Rob Hall Treasurer: John Gibbons Secretary: Maggie Mahoney Membership: Viv Murray Committee: Joan Price Pauline Wynn Aviva Fellowship (Founded 2002) September 2024



Croydon Area

Event organiser: Rob Hall 1.B Silkham Road OXTED, Surrey RH8 0NP Tel: 01883 716342 Email: rob hall@hotmail.co.uk

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Italian Lunch at PONTE NUOVO *Wednesday, 16th October, 2024*

For our Autumn 2024 Italian lunch we are returning to **Ponte Nuovo**, in South Croydon. We shall order

on the day from our agreed two Course Set Menu of Main Course plus Dessert, shown overleaf, so there is no need to make your choices now. Due to popular demand, we have included some tasty veg/vegan options. 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 **Wednesday 16th October 2024** at **Ponte Nuovo, 86-88 High Street, Croydon CR0 1NA** (situated under the Croydon Flyover). 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 **£23.00** 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 restaurant opens at 12 noon and our lunch is set for 12:30pm. Please be prompt, as ordering on the day means it will take longer to serve our meals.

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 10th October 2024.** (**Please note,* **putting a dot between the "1" and the "B" should deter the postman from delivering to number 18**)

We look forward to seeing you there.

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 – Wednesday, 16th October, 2024

Number of lunches.....at £23.00 per head = £..... cheque payable to Aviva Fellowship

Surname	First Name	Surname	First Name
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AVIVA FELLOWSHIP CROYDON LUNCH MENU – WEDNESDAY 16th OCTOBER 2024

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