



News-Sheet

November 2025

Thanks to all who made the last meeting of 2025, and you will be pleased to hear that we will be able to meet next year at the Gt. Barton Bunbury Arms for the season and just as a reminder, the first meeting of 2026 is February 26th.

All 18 places are taken for the ten-pin bowling, and I will be reminding those who are attending of the times etc. in a separate email. All are welcome to come along and see some good and some not so good attempts to play the game! We start at 8.00pm this Thursday 27th November, and I am hoping the 2026 calendars will be available on the night at £4 each. Even if you are just coming to watch, don't forget to sign in when you get there to avoid a parking fine.

The Christmas meal will be at the Bunbury Arms on Sunday 14th December with sit down time of 1.00pm. The menu is summarised below and there is still the carvery as last year. The Club will again help out with costs, so the prices will remain the same, with two courses £26 per person and 3 courses £30 per person. If you want more details of the menu, either let me know or go on the Bunbury Arms website.

Currently there are 34 members and guests attending and we have the capacity of 40 maximum so, if you want to come and haven't booked, it will be first come, first served for the final places.

I have food orders from all but 8 people but need to know what you want before the end of November so I can sort out the order with the Bunbury. Specifically, I need to know if Mike W. is coming alone and your food order(s), and food orders from Terry CJ, Kevin B. and Norman. Please get in touch as soon as you can, thanks. Also, payment for your orders would be appreciated if you haven't already done so. (BACS to Bury Mini Club 20 16 12 10807109) Thanks again.

Final event dates for 2025:

27th November (Thurs) Club ten pin bowling night at Bury Bowl. 8.00pm start.

14th December Club Christmas meal at the Gt. Barton Bunbury Arms 1.00pm.

Menu: Starters: S1: Fire-roasted red pepper & tomato soup, creme fraiche
S2: Hot smoked salmon, avocado puree, pickled red onions, seaweed granary mini loaf
S3: Venison, prune and brandy terrine, spice plum compote, toasted brioche
S4: Goat's cheese & fig filo tart, toasted hazelnut & rocket salad, balsamic dressing

Main: M1: Carvery with festive selection
M2: Butternut squash & mushroom wellington, sage jus
M3: Stone Bass, herb mousseline, pearl barley & root veg risotto
M4: Lentil & vegetable lasagne, winter leaf salad, garlic bread

Puddings: P1: Christmas pudding, brandy sauce, orange gel, white chocolate crumb
P2: Mulled wine poached pear, vegan vanilla ice cream, chocolate sauce (ve)
P3: Lemon & white chocolate cheesecake, meringue shards, lemon curd
P4: Spiced winter squash tart, chocolate mousse, toasted nuts, caramel sauce
P5: Cheeseboard – local cheeses selection, grapes, celery, quince paste & crackers (£4 extra)