

EASTCOTE HORTICULTURAL SOCIETY

PLEASE REPLY TO: 10 CRESCENT GARDENS, EASTCOTE, RUISLIP HA4 8TA
TELEPHONE: 020 7992 5953

EHS ANNUAL DINNER – 9th NOVEMBER

The Eastcote Horticultural Society invites you to the Annual Dinner to be held on **Wednesday 9th November** at **7.45p.m.** for 8.00 p.m.

The Dinner will be held at **Sensi Restaurant**, 141 Field End Road, Eastcote.

We shall enjoy a three course meal, with a choice of starters, main courses and desserts. The cost of the meal is **£27.00** per person including service. This excludes drinks during the meal, tea and coffee, which may be purchased separately.

If you would like to join us, please select your meal from the menu on the attached sheet and return this, together with your cheque (payable to E.H.S.) to me, Sue Alexander, before **Friday 28th October**.

If you have any queries, please do not hesitate to contact me on 020 8866 1339.

Yours sincerely,

Sue Alexander

You might like to mark a copy of the selection to keep for your records.....

STARTER

FUNGHI AL FORNO
GRILLED GOATS CHEESE
INSALATA CAPRESE
SOUP

MAIN COURSE

POLLO SICILIANA
BRANZINO
RISOTTO AL FUNGHI
GOATS CHEESE AL FORNO
MELANZANE & ZUCCHINE PIZZA

DESSERT

TIRAMISU
PANNA COTTA
CHOCOLATE FUDGE CAKE

**SPONSORED BY: STILLWATER BATHROOM CENTRE,
FIELD END ROAD, EASTCOTE
TELEPHONE 020 8869 9699**

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NAMES OF THE DINERS AGAINST EACH SELECTION

STARTER (all starters are vegetarian)

FUNGHI AL FORNO - baked mushrooms stuffed with mozzarella, garlic, onions & breadcrumbs, served with garlic mayonnaise

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GRILLED GOATS CHEESE - ciabatta slices topped with plum tomato, goats cheese & red onion marmalade, served with rocket and drizzled with balsamic vinegar glaze

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INSALATA CAPRESE - sliced tomato, avocado & buffalo mozzarella drizzled with olive oil, topped with fresh basil

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SOUP - roasted carrot soup served with polenta bread

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MAIN COURSE

POLLO SICILIANA - butterfly chicken breast topped with prosciutto ham, plum tomato and baked with triple blend cheese, served with garlic and rosemary potatoes

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BRANZINO - pan fried sea bass fillets, served with new potatoes, broccoli and green beans

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RISOTTO AL FUNGHI - field mushrooms, baby spinach, white wine, garlic and parmesan sauce (vegetarian)

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GOATS CHEESE AL FORNO - field mushrooms, peppers, spinach with penne pasta in a tomato sauce baked with goats cheese and triple blend cheese, drizzled with pesto (vegetarian)

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MELANZANE & ZUCCHINE PIZZA - grated courgette, grilled aubergine, roasted mixed peppers, cherry tomatoes, black olives, tomato and mozzarella (vegetarian)

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DESSERTS

TIRAMISU (vegetarian)

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PANNA COTTA served with fruit of the forest compote

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CHOCOLATE FUDGE CAKE served with vanilla ice cream (vegetarian)

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NAME(S): ADDRESS:..... TELEPHONE No.....

[Please return to Sue Alexander, 10 Crescent Gardens, Eastcote, Ruislip, HA4 8TA with your cheque for £27 per person payable to EHS by Friday 28th October](#)

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