

# EASTCOTE HORTICULTURAL SOCIETY

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

## **EHS ANNUAL DINNER – 14th NOVEMBER**

The Eastcote Horticultural Society invites you to the Annual Dinner to be held on **Wednesday 14<sup>th</sup> November** at **7.45p.m.** for 8.00 p.m.

This will be held at **Sensi Restaurant**, 141 Field End Road, Eastcote. This was a popular venue last year and places will be limited.

We shall enjoy a three course meal, with a choice of starters, main courses and desserts. The cost of the meal is **£28.00** 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 **Sunday 4<sup>th</sup> November**.

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

Yours sincerely,

Sue Alexander

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

### **STARTER**

BAKED MUSHROOM  
POLPETTE AL FORNO  
BRUSCHETTA

### **MAIN COURSE**

BEEF & VEAL RAVIOLLI  
FILLETTO DI SALMONE  
POLLO FUNGHI  
CAPRINO AL FORNO

### **DESSERT**

BERRY CHEESECAKE  
LEMON POSSET  
HONEYCOMB GOLDEN NUGGET CHEESECAKE

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

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## NAMES AGAINST EACH SELECTION

### STARTER

- BAKED MUSHROOM (v,gf)- baked mushroom stuffed with mozzarella, garlic, onions & chestnuts, served with garlic mayonnaise .....
- POLPETTE AL FORNO (gf) - homemade Italian meatballs, garlic, chilli, caramelised onion, pomodoro sauce, cheese gratin, toasted ciabatta .....
- BRUSCHETTA (v,gf) - selection of tomatoes, onion, roasted peppers, garlic and pesto served on toasted ciabatta .....

### MAIN COURSE

- BEEF AND VEAL RAVIOLLI - fresh pillow pasta filled with beef and veal cooked with spinach, red chilli and pomodoro sauce .....
- FILLETTO DI SALMONE (gf) – grilled salmon fillet served with red pesto risotto .....
- POLLO FUNGHI (gf) - chargrilled chicken breast topped with mixed mushrooms, garlic, spinach, cream, white wine served with rosemary and garlic potatoes .....
- CAPRINO AL FORNO (v, gf) - baked penne pasta with mushrooms, peppers, spinach, pomodoro sauce, goats' cheese, triple blend cheese, pesto .....

### DESSERT

- BERRY CHEESECAKE (v) - baked vanilla cheesecake topped with fruits of the forest compote .....
- LEMON POSSET (v, gf) - smooth thick lemon cream pot, topped with raspberries .....
- HONEYCOMB GOLDEN NUGGET CHEESECAKE (v) - creamy vanilla cheesecake topped and filled with crunchy chocolate honeycomb pieces & golden nuggets, on a crunchy digestive biscuit base, with vanilla ice cream .....

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

[Please return to Sue Alexander, 10 Crescent Gardens, Eastcote, Ruislip, HA4 8TA with your cheque for £28 per person payable to EHS by Sunday 4<sup>th</sup> November](#)

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