

EASTCOTE HORTICULTURAL SOCIETY

PLEASE REPLY TO: 10 CRESCENT GARDENS, EASTCOTE, RUISLIP HA4 8TA
TELEPHONE: 020 8866 1339

EHS ANNUAL DINNER – 28th NOVEMBER

The Eastcote Horticultural Society invites you to the Annual Dinner to be held on **Wednesday 28th November** at **7.45p.m.** for 8.00 p.m.

The Society will be returning to **Sambuca Restaurant**, 113 Field End Road, Eastcote, following the success of last year's event.

We shall enjoy a three course meal, with a choice of starters, main courses and desserts including coffee & mints. The cost of the meal is **£29.50** per person including service. This excludes drinks. Please feel free to invite your friends or family.

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 **Monday 19th November**.

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

Yours sincerely,

Sue Alexander

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

STARTER

Homemade seasonal soup
Filletted mackerel
Asparagus in aubergine
Risotto balls

MAIN COURSE

Fillet of chicken
Fillet of lamb
Fillet of hake
Ravioli or vegetarian option

DESSERT

Tiramisu
Lightly poached pear
Vanilla raspberry truffle

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

EASTCOTE HORTICULTURAL SOCIETY

NAMES OF THE DINERS AGAINST
EACH SELECTION

STARTER

Chef's homemade seasonal soup
Filletted mackerel (served with potato salad, beetroot, mixed leaves and horseradish sauce)
Asparagus wrapped in aubergine (with grilled peppers and mozzarella cheese)
Risotto balls filled with mozzarella cheese (with a porcini mushroom sauce and parmesan shavings)

MAIN COURSE

Grilled fillet of chicken (stuffed with ricotta and herbs, served with potatoes, rosemary and a white wine sauce)
Grilled fillet of lamb (served with stewed cabbage and leek, aubergine puree and sauté potatoes)
Fillet of hake (served with mashed potato, spinach and a tomato and olive sauce)
Homemade ravioli (filled with butternut squash, mascarpone & rocket served with a tomato & parmesan sauce)
Alternative vegetarian option (please contact Sue with an idea of what you might like. Chef open to options)

DESSERTS

Tiramisu (homemade classic Italian dessert with a creamy mascarpone mousse, coffee & Tia Maria liquor)
Lightly poached pear in red wine sauce (served with a vanilla ice cream and chocolate sauce)
Vanilla raspberry truffle (creamy vanilla ice cream with a sweet raspberry sauce, dipped in white chocolate)

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

Please return to Sue Alexander, 10 Crescent Gardens, Eastcote, Ruislip, HA4 8TA with your cheque for £29.50 per person
Payable to EHS by Monday 19th November

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