

# EASTCOTE HORTICULTURAL SOCIETY

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

## **EHS ANNUAL DINNER – 8th NOVEMBER**

The Eastcote Horticultural Society invites you to the Annual Dinner to be held on **Wednesday 8<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.

We shall enjoy a three course meal, with a choice of starters, main courses and desserts. The cost of the meal is the same as last year, **£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 **Monday 23<sup>rd</sup> October**.

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**

FUNGHI AL FORNO  
GRILLED BEETROOT & GOAT'S CHEESE  
BRUSCHETTA  
CHESTNUT & PUMPKIN SOUP

### **MAIN COURSE**

FILLETTO DI SALMONE  
POLLO SICILIANA  
FUNGHI RISOTTO  
PIZZA BIANCA  
CANNELLONI DELLA CASA

### **DESSERT**

BAILEYS TIRAMISU  
PASSION FRUIT PANNA COTTA  
HONEYCOMB GOLDEN NUGGET CHEESECAKE  
CHOCOLATE RUM CAKE

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

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## NAMES AGAINST EACH SELECTION

**STARTER** all starters are vegetarian (v) and gluten free (gf)

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

GRILLED BEETROOT & GOAT'S CHEESE - ciabatta slices topped with beetroot, goat's cheese & caramelised onion on a bed of mixed leaves and drizzled with balsamic vinegar glaze

BRUSCHETTA - tomato, fresh basil, onion, roasted peppers and garlic served on toasted ciabatta

CHESTNUT & PUMPKIN SOUP - served with toasted ciabatta

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### MAIN COURSE

FILLETTO DI SALMONE (gf) - grilled salmon fillet served with new potatoes, green beans & broccoli, with garlic, white wine and parsley sauce

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

FUNGHI RISOTTO (v, gf) - field mushrooms, roasted fennel, baby spinach, white wine, garlic & parmesan

PIZZA BIANCA (v, gf) - goat's cheese, spinach, caramelised onion, garlic, tomato & mozzarella

CANNELLONI DELLA CASA (v) - egg pasta tubes filled with baby spinach & ricotta cheese, baked with béchamel & tomato sauce topped with mozzarella & parmesan

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### DESSERTS

BAILEYS TIRAMISU (v)

PASSION FRUIT PANNA COTTA (v, gf) - served with homemade fruits of the forest compote

HONEYCOMB GOLDEN NUGGET CHEESECAKE (v) - served with vanilla ice cream

CHOCOLATE RUM CAKE (v, gf) - served warm with vanilla ice cream

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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 Monday 23<sup>rd</sup> October](#)

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