

BASILDON HORTICULTURAL SOCIETY ANNUAL DINNER
FEBRUARY 1ST 2008

For All Members and their Friends, to be held at Goring and Streatley Golf Club, 7.30pm for 8pm. Lounge suit.

Time again for our Annual Dinner before we start "digging" again! This is the fifth year that we have held our annual dinner at the Golf Club. If you are a new or a long standing member of the Society do come along and join us as we relax over a good meal.

The excellent three course Dinner (please see menu overleaf) with complimentary drink upon arrival and coffee/tea with mints after the meal is £ 25.00 per head. This price also includes gratuities. Additional bottles of wine may be purchased for £ 9.95.

The tables accommodate 8 so please request whom you would like to sit with, or why not invite a few friends and make up a table?

Please return the attached form to me, indicating choice of menu together with payment, by January 16th 2008.

Susan Twitchett. Coromandel, Bethesda Street, Upper Basildon. RG8 8NT.

Cheques please made payable to "Basildon Horticultural Society". Tickets will be sent upon receipt of payment.

This area is for you to make a note of your preferred choice of menu in case you forget! But do not worry as I will have it on the night!

Basildon Horticultural Society Dinner. February 1st 2008

Menu Choices.

Starters.

1. Leek and potato soup
2. Classic Prawn Cocktail
3. Chicken Liver & Pork Pate
(Served with Cumberland Sauce)

Main Course:

1. Coq au Vin.
2. Supreme of Scottish Salmon
(Served with a Lemon and Dill Sauce)
3. Rolled Rib Eye Steak with Roasted Plum Tomato (served with a Bordelaise Sauce)

Desserts:

1. White & Dark Chocolate Torte
2. Banana Crème Brulee
3. Cheese & Biscuits.

Coffee/Tea & Mints

Vegetarian option:

Starter : Leek & Potato soup/ Melon

Main course: Vegetarian

lasagne/Mushroom Stroganoff

Desserts : as above.

If you have any other dietary requirements please phone Sue/Chris on 01491 875122 (The Golf Club) to discuss them with the Chef. They want you to enjoy the evening.

Please cut off and return this section with your payment.

Name/Address/Tel.

I/We would like to sit with:

Your menu selection:

Name :

Name:

Starter:

Starter:

Main

Main

Course:

Course:

Dessert:

Dessert:

Starters.

1. Leek and potato soup
2. Classic Prawn Cocktail
3. Chicken Liver & Pork Pate
(Served with Cumberland Sauce)

Main Course:

1. Coq au Vin.
2. Supreme of Scottish Salmon
(Served with a Lemon and Dill Sauce)
3. Rolled Rib Eye Steak with Roasted Plum Tomato (served with a Bordelaise Sauce)

All main courses are served with

Seasonal Potatoes and Vegetables.

Desserts:

1. White & Dark Chocolate Torte
2. Banana Crème Brulee
3. Cheese & Biscuits.

Coffee/Tea & Mints

Vegetarian option:

Starter : Leek & Potato soup/
Melon
Main course: Vegetarian
lasagne/Mushroom Stroganoff
Desserts : as above.

Starters.

1. Leek and potato soup
2. Classic Prawn Cocktail
3. Chicken Liver & Pork

Pate

(Served with Cumberland

Sauce)

Main Course: 1. Coq au Vin.

2. Supreme of

Scottish Salmon

(Served with a

Lemon and Dill Sauce)

3. Rolled Rib Eye

Steak with Roasted Plum

Tomato (served with a

Bordelaise Sauce)

All main courses are served with

Seasonal Potatoes and

Vegetables.

Desserts: 1. White & Dark

Chocolate Torte

2. Banana Crème

Brulee

3. Cheese & Biscuits.

Coffee/Tea & Mints

Vegetarian option:

Starter : Leek & Potato
soup/Melon

Main course: *Vegetarian
lasagne/Mushroom Stroganoff*

Desserts: *as above.*