LINCOLN INSURANCE INSTITUTE ANNUAL DINNER FRIDAY 25TH October 2019 NoTroe by Hilton Brayford Wharf Lin

DoubleTree by Hilton, Brayford Wharf, Lincoln LN1 1YW

MENU (V) Vegetarian No.required

<u>Menu</u>

Starters

- 1. Roast butternut squash soup with garlic cream, herb crouton (V)
- 2. Chicken Liver Parfait with Caramelised red onion, sourdough, pea shoots

Mains

- 3. Slow Cooked Feather blade of Beef with butter mash, bourguigon sauce and seasonal vegetables
- 4. Wild Mushroom Rissotto with Goats cheese, crispy parmesan, pickled shallots and pea shoots (V)

Desserts

- 5. White chocolate & Raspberry Cheesecake with Chantilly cream
- 6. Glazed lemon Tart with Chantilly cream and fresh mint

Table cheeseboard and coffee to finish.

Company Name:			
I wish to reserve	places at £55.00 per head f	for the under-mentioned persons and enc	lose a
cheque for £payable to the Lincoln Insurance Institute.			
Please list, in seatin	g plan order, for round tables, i.	.e. No.1 will be seated next to 10 etc.	
Tables are for 10 pe	eople only and we will combine s	smaller numbers to make up to 10.	
1.	5.	9.	
2.	6.	10.	
3.	7.		
4.	8.		
RSVP to: Iain Atkins	on or Claire Spence		
Barbon Insurance Group – Hestia House, Unit 2 Edgewest			
Road, Lincoln, LN6 7EL			
Please indicate by marking the number of the menu choices (and any special dietary or other			
requirement) against each member of your party			