



The Insurance  
Institute of Leeds  
Chartered Insurance Institute

## **Annual Dinner 2019 Menu**

### Starter

**Crab and Spring Onion Tart** - Served with dill  
and saffron mayonnaise

**Goats Cheese and Pear Salad (v)** - Served with  
pickled beets and toasted caraway seeds

### Main

**Slow Cooked Beef in Pale Ale** – Cooked for 2.5  
hours, served with a beef cheek bon bon, potato  
puree and shallot jus

**Ratatouille in a Filo Basket (v)** - Served with  
garlic and thyme roasted potatoes and baby char-  
grilled croquettes

### Dessert

**Apple Tarte Tatin (v)** - Served with a vanilla  
cream and caramel sauce

Tea & Coffee