



The Insurance
Institute of
Manchester

Chartered Insurance Institute

Annual Dinner Menu 2019

Starter

Smoked cod and pea croquette, fennel kimchi,
coriander emulsion

Or

Vegetarian Option

Caprese salad, crisp rosemary and sea salted focaccia
crisp, roast red pepper and black olive tapenade, aged
balsamic glaze (v)

Main Course

Red wine-marinated chicken, Forestier potatoes,
smoked bacon, button mushrooms, baby onions,
green beans, glazed carrot

Or

Vegetarian Option

Asparagus & cream leek tartlet, herb sauce (v)

Dessert

Strawberry & White chocolate pavlova

Any special dietary requirements will be catered where possible

(If you suffer from any food allergies, please inform us at lii.manchester@cii.co.uk)