**INSURANCE INSTITUTE OF LIVERPOOL ANNUAL DINNER 2020**

**FIRST COURSE**

*Smoked Salmon and beetroot cured gravelax*

*Brie Mushroom and red current fil bundles (V)*

**SOUP**

*Roasted red pepper and tomato soup*

**MAIN COURSE**

*Herb Crusted Rump of Lamb with burgundy jus*

*Vegetarian Lasagne (V)*

*Served with*

*Dauphinoise Potatoes, tender stem broccoli, carrots*

**DESSERT**

*Sticky toffee pudding with Chantilly cream and toffee sauce*