



The Insurance  
Institute of Exeter  
Chartered Insurance Institute

## Menu

### The Insurance Institute of Exeter Centenary Annual Dinner

25 March 2022

#### Starter

Braised Ham Hock Terrine, Roasted Pear & Raisin Chutney, Sourdough Toast & English Mustard Dressing \*

or

Roasted Mixed Beetroots, Peppered Goat's Cheese, Lemon Dressing, Elderflower Curd & Ruby Char Cress (Vegetarian, Gluten Free)

or

Roasted Mixed beetroot, Lemon Dressing, Elderflower, Chill Coated Pumpkin Seeds & Ruby Char Cress (Vegan, Gluten Free)

#### Main Course

Herb Buttered Chicken Breast, Roasted Celeriac Fondant, Grilled Artichokes, King Oyster Mushrooms, Thyme Sauce (Gluten Free)

or

Roasted Vegetable Tart, Quickest Cheddar Cheese, Tomato & Basil Sauce, Crispy Hen's Egg, Rocket Salad (Vegetarian) \*

or

Roasted Vegetable Tart, Oak Smoked Vegan Cheese, Tomato & Basil Sauce, Fine Beans, Rocket Salad (Vegan) \*

*\*Can be prepared Gluten Free*

#### Dessert

Dark Chocolate Torte, Blackberry Puree, Fresh Blackberries, Devon Clotted Cream Chantilly

or

Chocolate Tart, fresh berries, coconut cream (Vegan, Gluten Free)

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Cheese Board Platter

Tea, coffee and after dinner mints