

# The Insurance Institute of Sussex



## 2023 Annual Dinner

The Grand Hotel, Brighton, Friday 27<sup>th</sup> January 2023

President

Amy Green

# Menu

Prosciutto ham, heritage tomatoes, mozzarella & basil oil bruschetta

Roasted red pepper hummus, pickled courgette, black olives, radish,  
croustille, shoots (vg)

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Belly of pork, crispy onion and tarragon crumb, creamed cabbage and  
fondant potato, apple jus

Gnocchi, sun blush tomato pesto, roast courgette, drop peppers, black  
olives (vg)

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Mango and passionfruit curd meringue tart  
Dark chocolate, caramel and raspberry cup  
Double flavour macarons

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## *Tea and Coffee*

*Please note that The Grand Hotel cannot guarantee that any product is totally free from nuts or nut derivatives and that fish products are free from all bones.*

*Your menu will alter if you have preselected alternative options for dietary reasons.*

- The inaugural meeting of our Institute was held at the Brighton Pavilion on Friday 22nd March 1912
- The Centenary dinner was held at the Brighton Pavilion on Friday 23<sup>rd</sup> March 2012.
- The Insurance Institute of Brighton became the Insurance Institute of Sussex on 1<sup>st</sup> May 2015 and held its first dinner on Friday 29<sup>th</sup> January 2016

# Speakers

Before the meal

**Amy Green**

President of the Insurance Institute of Sussex  
will propose the toast to  
His Majesty the King  
The Chartered Insurance Institute

After the meal

Your after dinner guest speaker

With grateful thanks to Quality Care Group for sponsorship of this evenings photo booth and Inshur for sponsorship of our QR Codes.



The Pavilion bar will be open for drinks and you are welcome to use this bar as well as the main bar for the remainder of the evening.

*The Insurance Institute of Sussex thanks you for supporting our dinner.  
Would you like to join our voluntary institute committee? We need your help.  
Talk to one of our committee tonight.*