

Insurance Institute Dinner Menu

Wednesday 14th September 2016

Trio of melon with raspberry sorbet and fruit coulis.

Smooth duck liver pate set on toasted vanilla brioche, chunky chutney.

Mandy Gerard's goat cheese, quince jelly and pickled beetroot salad.

Cream of wild mushroom soup with white truffle soup.

Beer battered cod fillet with mushy peas, tartare sauce and fat chips.

Perelle Sizzler sausages set on creamy potato mash, served with onion
gravy.

Chicken curry served with Indian basmati rice and poppadum.

Wild mushroom risotto with basil oil.

Strawberry and white chocolate cheesecake

Sticky date pudding with rich caramel sauce.

Lemon tart with vanilla ice cream.

Individual Eton Mess.