

The Insurance Institute of Guernsey – Annual Dinner
Friday 14th October 2016

Menu

Starter

Soup - roast Guernsey tomato & basil soup (v)
Anti pasti - baby spinach leaves, sun-blushed tomato, confit garlic, char- grilled aubergine (v)
Serrano ham – mango and chilli salsa

Main

Corn-fed chicken with braised cabbage, rissole potato, baby turnip, wild mushroom sauce
Black bream with chicory and artichoke casserole
Sweet potato ravioli with wilted greens and basil oil (v)

Pudding

Local cheese selection with quince chutney, grapes and biscuits
Blackberry crème brulée with homemade biscuit
Warm apple and cinnamon pie with vanilla sauce

Tea, coffee, and mints