



Insurance Institute Dinner Menu

Wednesday 20th September 2017

Bruschetta of red onion marmalade, olives and Mandy Girard's goat cheese

Classic prawn cocktail, Marie Rose sauce, Avruga caviar

Duck liver parfait, toasted vanilla brioche and chunky chutney

Roasted Guernsey tomato and red pepper soup

Serrano ham wrapped chicken breast, garlic pomme purée, chasseur sauce

Poached salmon, potato & cherry tomato écrasse, buttered asparagus, caper beurre noisette

Slow braised shoulder of lamb with creamy celeriac mash and peppermint jus

Wild mushroom linguini with fresh Parmesan and pesto

Bramley apple, coconut and raisin strudel with lightly whipped Chantilly cream

Pistachio and vanilla bean pannacotta with berry compote

Sticky date pudding with butterscotch sauce and fruit coulis

La Grande Mare cheese platter with celery, grapes and walnuts