

**The Insurance Institute of Exeter 98th Annual Dinner 2020**

**Menu**

**Starter**

Chestnut mushrooms, served in a peppercorn sauce on toasted poppy seed bread

**Main Courses**

Chicken breast wrapped in bacon, filled with pork, apple & cheese stuffing

***Vegetarian*** *(pre order only)*

Butternut squash, Somerset brie and sage seeded filo parcel, served with a redcurrant sauce

***Vegan*** *(pre order only)*

Roast sweet potato & portobello mushroom tart served with St. Austell stout gravy

All Main Courses served with freshly cooked vegetables & potatoes

**Dessert**

Warm sticky toffee pudding with Granny Gothards Tribute beer flavored ice-cream

Platter of Somerset Cheese & Biscuits

Tea, coffee and after dinner mints