

Annual Insurance Dinner

MANOR
BY THE
LAKE



The Insurance Institute of Cheltenham and Gloucester – Celebrating 65 years for Cheltenham

On behalf of the President of the Insurance Institute of Cheltenham and Gloucester, Mark Brill, we are delighted to announce that our 2017 dinner will take place on Friday 31st March. In conjunction with Cheltenham celebrating its 65th year as an institute (prior to the merger of Cheltenham and Gloucester), we have moved to a beautiful new venue in Cheltenham. We have exciting entertainment planned. Please join us in welcoming our CII Deputy president as a top table guest, Dame Inga Beale ACII. In 2014 Inga was appointed the first female chief executive officer in the 328-year history of Lloyd's – the world's specialist insurance market. Inga was made a Dame in the 2017 New Year's Queen's Honours.

Venue



Manor By The Lake

Hatherley Lane, Cheltenham, GL51 6PN

Reception from 6.45pm, 3 Course dinner served from 7.30pm.
This is a black tie event.

Set in seven acres of award-winning gardens, Manor By the Lake is an exquisite Victorian mansion located in the heart of Cheltenham Spa. Combining classic elegance with modern comforts, it's an exceptionally stylish, picture-perfect venue.

Guest Speaker



Phil Vickery MBE

This year the after-dinner guest speaker will be Phil Vickery MBE, seen as one of the legends of the game of Rugby Union. Capped 73 times for his country, and twice a British & Irish Lion, he also captained England at the 2007 World Cup and was part of the historic team that lifted the Webb Ellis trophy in 2003. In 2011 Phil won the hugely popular BBC TV cooking show Celebrity MasterChef. The Raging Bull story began back in 2003 when Phil started a company to manufacture playing kits for rugby clubs. Phil chose the name Raging Bull for his emerging company based on the nickname he acquired whilst rampaging around the pitch.

The Band



The Chip Shop Boys

The Chip Shop Boys closing the evening with a 60 minute set. The Chip Shop Boys are a Rock & Pop covers band, originating from Cheltenham. The boys have travelled the world performing at 1,000's of prestigious events, including high profile celebrity weddings. In 2016 they recorded a live album at the world famous Abbey Road Studios in London and performed with Shane Filan from Westlife at The Dorchester Hotel, among hundreds of other special performances.

How To Book

We welcome individual and group bookings of any number (maximum seating at round tables is 10). I do hope you will be able to show your support by attending.

The menu is detailed below. Once we have received your booking you will be sent a pre order form to submit back to us. Please note - you are required to arrange your drinks order directly with the Hotel, this will be ready for you on your table.

Ticket prices are as follows:

Individual Tickets - £60

These tickets are available for anyone; you are not required to be a member of the Institute to attend.

Table of Ten - £600

Tables will be set out in the submitted menu choice order.

Two Tables of Ten - £1,100

Should you wish to book two or more tables, a discount is offered at £5 per head. Tables will be set out in the submitted menu choice order.

To secure your place (By Friday 24th February), please contact your Institute dinner secretary, Nicola Hunt:

Email: nhunt@armourrisk.com

Telephone: 0207 382 2044

Menu

Starter

Salmon and Caper Fishcake with wilted spinach and hollandaise sauce

or

Potted Chicken Liver Parfait with shallot and sultana chutney and toasted brioche

Main Course

Pan Roasted Chicken Supreme with pancetta, glazed shallots and peas, creamy mash and tarragon jus

or

Slow Roasted and Rolled Lamb with braised white cabbage, steamed long stem broccoli, roasted potato cake and carrot and coriander jus

Dessert

White Chocolate Mousse with dark chocolate brownie and strawberry and mint salad

or

Chef's Selection of Local Cheeses with crackers and homemade chutney

Vegetarians will be served with: Roasted Tomato Soup with basil oil and aged balsamic vinegar for starter and Roasted Portobello Mushroom Wellington with roasted carrots and seasonal greens for main course.

Please inform us if you have any special dietary needs or intolerances

Accommodation

Limited rooms are available onsite at the Manor for £120 per room. Please book these through Nicola Hunt, this can be added to your invoice.

Alternative accommodation is available near the Manor at the Jurys inn. Preferential rates will be offered to our guests by way of a discount code, prices start at £85 per room. The Travelodge Cheltenham Hotel, closer, is also a popular choice.