

Annual Insurance Dinner 2019





The Insurance Institute of Cheltenham and Gloucester

On behalf of the President of the Insurance Institute of Cheltenham and Gloucester, Claire Attenborough, we are delighted to announce that our 2019 dinner will take place on Friday 5th April. We have exciting entertainment planned.

Please join us in welcoming Nick Turner, our CII Deputy President as a top table guest. Nick joined NFU Mutual board in 2013. He is Chairman of MSIL, the subsidiary responsible for the provision of NFU Mutual's Financial Advice, pensions, investment and protection propositions. Nick has a long association with the Chartered Insurance Institute, and was recently appointed President of the Personal Finance Society for 2016/17. Prior to becoming President, Nick was member Director for five years bringing both strategic and practical expertise to the Personal Finance Society board. Before joining NFU Mutual, Nick spent 27 years at AXA.

Venue



Manor By The Lake Hatherley Lane, Cheltenham, GL51 6PN

Reception from 6.30pm, 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



Simon Weston CBE

As a Welsh Guardsman, Simon was waiting aboard HMS Sir Galahad when it was bombed by Argentine planes off the Falklands. After a series of operations he rebuilt his life with enormous courage, setting up The Weston Spirit to help community projects across the UK. A humble, funny and truly inspiring speaker, Simon shows how a positive attitude enables any of us to cope with a dramatic change in circumstances and turn adversity into opportunity

After Entertainment



Tommy and the Fuse

Playing us out until 1am! Tommy and the Fuse is a very popular, Gloucestershire-based band comprising of a group of versatile musicians, each with a fantastic reputation in the live music circuit.

Supporting Sir Elton John and Lionel Richie at their Kingsholm concerts, their individual talents are 'fused' together with each member leading, depending on the style of each track. This gives the band a wide and varied repertoire through the decades to today's contemporary hits.



How to book

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

The menu is detailed on the next page. 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. Tables will be set out in the submitted menu choice order.

Ticket prices are as follows:

Early bird to 30th November 2018

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 tables, a discount is offered at £550 per table.

Three Tables of Ten - £1,600

Should you wish to book three tables, a discount is offered at £533 per table.

From 1st December 2018

Individual Tickets - £65

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

Table of Ten - £650

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

Two Tables of Ten - £1,200

Should you wish to book two tables, a discount is offered at £600 per table.

Three Tables of Ten - £1,700

Should you wish to book three tables, a discount is offered at £567 per table.

To secure your place (By Friday 14th March 2019) please contact your Institute dinner secretary, Nicola Hunt:

Email: nhunt@armourrisk.com
Telephone: 0207 382 2044



Menu

Starter

24 months aged Teruel ham with roasted fig, goats cheese crumb and pickled beetroot

or

Salmon and caper fishcake with wilted spinach and hollandaise sauce

Main Course

Pan roasted chicken supreme with buttered carrots, wilted greens, fondant potato, whole grain mustard and tarragon cream sauce

or

Seared chump of lamb with provençal vegetables and parsley new potato

Dessert

French chocolate tart with fresh strawberries and Chantilly cream

or

Raspberry crème brûlée with shortbread

Vegetarians will be served with: Roasted tomato soup with basil oil for starter and Mushroom bourguignon steamed savoy cabbage with parsley mash for main course.

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

Accommodation

Limited rooms are available onsite at the Manor, at an agreed discounted rate. Please book these through Nicola Hunt, this can be invoiced separately.

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 is closer and is also a popular choice.

Charity

The nominated charity this year is the Queen Elizabeth Hospital Birmingham Charity, in particular their Heart in a Box appeal. The QE is the largest solid organ transplant centre in the UK, one of only six. This cutting-edge equipment allows a donor heart to remain alive and beating outside the body. To support further trials and generally support heart transplant patients, I will be cycling (virtually, I should add) 500 miles – the distance between the hospital and Hamburg. If you would like to support the appeal, my donation page can be found at:

https://virtual-velo-2018.everydayhero.com/uk/queen-elizabeth-hospital-charity-birmingham-heart-in-a-box-a