

Insurance Institute of Cheltenham & Gloucester

Annual Dinner

Friday 31st March 2017 6:45 pm

Manor By The Lake

Hatherley Lane

Cheltenham

GL51 6PN

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

www.iic-g.co.uk

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