

The Insurance Institute of Bradford 100th Anniversary Dinner – 30th September 2022

Starters

Breaded Goat's Cheese with Balsamic Cherry Tomato Compote, Mizuna Cress
Chicken & Wild Mushroom Terrine, Fig Chutney, Herb Croutes



Main Course

All mains are served with Green Beans, Carrots and a choice of potatoes:

Herbed New potatoes, Baby Roasted Potatoes or Thyme Fondant Potatoes (1 choice per booking)

Unless otherwise stated in the description

Slow Cooked Beef Braising Steak, Peppercorn Sauce
Salmon & Spinach En Croute, Creamed Leek Sauce
Wild Mushroom, Spinach and Truffle Gnocchi, with Fresh Parmesan (V)



Desserts

Bakewell Cherry Flan, with Mascarpone Cream **Rich Chocolate Fondant,** with White Chocolate Ice Cream