

The MENU

STARTER

Provençal vegetable terrine, aged balsamic dressing, black olive crumb, basil crisp (V)

MAIN

12 Hour cooked beef feather blade, ox cheek hash, king oyster mushroom, smoked bacon, pearl onions, red wine sauce

Tomato risotto, dukkha spiced courgette, roasted shallots, pesto dressing (V)

DESSERT

Chocolate and mint marquise, cherry compote, chocolate wafer

Please note this is not a choice menu.

Kindly inform us of any dietary requirements, such as vegetarian, vegan, or allergies. If we don't hear from you, we will serve the meat menu as detailed.

Deadline: Monday 19th January 2026



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