



**The Insurance
Institute of Hull**
Chartered Insurance Institute



The Insurance Institute of Hull Annual Dinner

Friday 19th June 2026

Meat Menu

Starter

Chicken Liver Parfait – served with caramelised red onion marmalade, toasted ciabatta and micro-green salad.

Main

Yorkshire Grass Fed 14 Hour Braised Steak & Ale Pie – with mashed potato, peas, gravy and parsnip & beetroot crisps.

Dessert

Chocolate Brownie (VE) – Chantilly cream, chocolate sauce.

Vegetarian & Vegan Menu

Starter

Yorkshire Heritage Tomato Bruschetta (VE) – served with 25 year aged balsamic vinegar on toasted ciabatta with fresh rocket.

Main

Beetroot Wellington (VE) – with mashed potato, tender stem broccoli and 25 year aged balsamic vinegar.

Dessert

Chocolate Brownie (VE) – Chantilly cream, chocolate sauce.

Notice

Please choose from either the Meat Menu or the Vegetarian & Vegan Menu and kindly inform us of any dietary requirements. If we don't hear from you, the meat menu will be served.

Jess Leeman
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Dinner Secretary, The Insurance Institute of Hull

We look forward to seeing you at the dinner!
