

Gallery Restaurant

Grimsby Institute
Nuns Corner
Grimsby
North East Lincolnshire
DN34 5BQ

Telephone: 01472 276137

Email: gallerybookings@grimsby.ac.uk

Book online at: <https://thegallery-restaurant.co.uk/contact-us/>

Dinner bookings taken from 7pm on a Thursday during the academic term.

Thursday 26th September 2019

French Menu

To start

Chicken liver parfait, tomato and onion relish

-

Butternut squash velouté, wild mushroom and truffle oil

To follow

Roasted Guinea fowl with a rosemary jus, dauphinoise potatoes, baby vegetables and cauliflower puree

-

Seabass with a tomato sauce, torched heritage tomatoes on a garlic cote and herbed Parmentier potatoes with purple sprouting broccoli

-

Whole baked camembert topped with pesto and served with a rocket and watercress salad and crusty bread

To finish

Tart au Citron
(Lemon tart with raspberry coulis)

-

Poire Belle Hélène
(Poached pear, vanilla ice cream and chocolate sauce)

2 Courses £10.50

3 Courses £13.50

All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any dietary requirements.

Please note that this menu is subject to change to accommodate learners' assessments.

Thursday 3rd October 2019

A celebration of Vegetarian Food

Amuse bouche: Roasted butternut squash soup, Lincolnshire blue, pickled walnuts and pumpkin seeds

-

Beetroot ketchup, panko crumbed goat's cheese, pickled beetroot and an endive salad with a local honey dressing

-

Yeast battered cauliflower, raisins, mint and capers

-

Asparagus, crispy egg and celeriac puree

-

Strawberry Panna Cotta with a cheesecake ice cream

-

Coffee

5 course tasting menu

£15

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Thursday 10th October 2019

A night of Tapas

Pan fresco – Bread and marinated olives with a selection of oils and balsamic vinegar

Gambas Gabardina – Battered king prawns

Calamares – Crispy squid sprinkled with sea salt

Patatas bravas con aioli – Fried potatoes with spicy tomato sauce and garlic mayonnaise

Croquettes de espinacas – Potato croquettes filled with goat's cheese, spinach and béchamel sauce

Albondigas – Beef and pork meatballs in a rich tomato sauce

Pollo con queso de cabra – Chicken and goat's cheese in chilli sauce

Paella mixta – Traditional paella with chicken and fish

8 dishes of Tapas

£16 per person

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Charity night in aid of Lincs and Notts Air Ambulance

British Game Night with Louth Cheese Shop

Thursday 31st October 2019

To start

Wood Pigeon, carrot puree and wild mushrooms with a fresh micro herb salad

Xxx

Roasted Pheasant breast, parsnip puree, parkin and pickled brambles with a blue cheese bonbon

To follow

Roasted Loin of venison with potato fondant, butternut squash puree and a game and juniper jus with baby vegetables

To finish

Chocolate tart with salted caramel ice cream

Cheese

British cheese and biscuits

Xxx

Coffee and petit fours

£25 per person

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Thursday 7th November 2019

Winter at its best

To start

Boiled eggs and soldiers

(Deep fried duck egg with asparagus wrapped in Parma ham)

-

Scallops with a pea puree, hollandaise

To follow

Lemon sole, roasted butternut squash puree, wild mushroom and truffle oil sauce with rosemary straw potatoes

-

Breast of duck with baby vegetables and a duck leg bon bon, courgette and potato rosti and elderberry sauce

-

Warm caramelised red onion and welsh goat's cheese tartlet with a warm vegetable salad and a pesto dressing

To finish

Vanilla panna cotta with a fig compote

-

Warm apple and berry crumble tart with vanilla ice cream

2 Courses £10.50

3 Courses £13.50

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Thursday 28th November 2019

Thursday 5th December 2019
Thursday 12th December 2019

Christmas dinner

Amuse

Duck liver parfait with apple and pear chutney

Palate Cleanser

Passion fruit Sorbet

To follow

Roasted sirloin of beef, braised red cabbage, butter roasted carrots and potato fondant served with a creamy peppercorn sauce

-

Roast Lincolnshire turkey crown, sausage and cranberry terrine wrapped in streaky bacon and traditional vegetables

-

Cauliflower risotto with parmesan tuiles and a pea shoot and watercress salad

To finish

Dark chocolate tart with raspberry compote

-

Christmas pudding with brandy cream

Afters

Individual mincemeat tarts

-

Coffee

£22.50 per person

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Thursday 9th January 2020

To start

Quail Scotch egg with tarragon and garlic with a micro herb salad

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Pan fried salmon, buttered leeks and samphire with a hollandaise sauce

To follow

Roast sirloin of beef with Yorkshire pudding, horseradish sauce

-

Roasted monkfish with savoy cabbage and bacon

-

Vegetable shepherd's pie

To finish

Vanilla Soufflé

-

Sticky toffee pudding

2 Courses £10.50

3 Courses £13.50

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Thursday 16th January 2020

A celebration of Indian Food

To start

Lamb boti kebabs with a red onion salad and cucumber raita

-

Onion bhaji, tandoori paneer and a tomato and chilli relish

To follow

Murgh makhani – butter chicken curry with fresh tomatoes, ginger, fenugreek leaves and honey served with mushroom rice

-

Tandoori Machli Aur Kekda – Chargrilled Scottish salmon, spiced vermicelli, crab croquette and curry sauce

-

Paneer Rogan Josh with spiced chickpeas

To finish

Cinnamon and pistachio crème brûlée

-

Ice cream and brandy snaps

2 Courses £10.50

3 Courses £13.50

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Thursday 23rd January 2020

Burns Night

To start

A celebration of Scottish Salmon

To follow

Roasted Sirloin of Scottish Beef, haggis mash and a whiskey sauce with a selection of traditional vegetables

-

Finnan Haddock with a poached egg, spinach and a hollandaise sauce with a selection of traditional vegetables

-

Scottish Vegetable shepherd's pie

To finish

Traditional Scottish Cranachan

-

Cheese and Biscuits

2 Courses £10.50

3 Courses £13.50

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30th January 2020

Retro Classics

To start

Prawn Cocktail

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Classic Caesar salad with chargrilled chicken

To follow

6oz Sirloin Steak with triple cooked chips, roasted flat mushroom, onion rings and cherry vine tomatoes

(Choice of sauces: Blue cheese, Diane or Peppercorn)

-

Classic Fish Pie with a medley of baby vegetables

-

Vegetarian Moussaka with a mixed green salad and garlic bread

To finish

Spotted Dick with real custard

-

Lemon tart

2 Courses £10.50

3 Courses £13.50

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Thursday 6th February 2020

Fish and Chips Night

To start

Pea soup with ceviche of scallop

-

Crab, chorizo and manchego cheese croquettes with a lemon and garlic aioli

To follow

Traditional Great Grimsby Fish Goujons and triple cooked chips with mushy peas and caramelised lemon

-

Salmon, spring onion and dill fish cake with a watercress sauce, new potatoes and a pickled cucumber salad

-

Goat's cheese and red onion marmalade tartlet with a rocket and pea shoot salad

To finish

Sticky toffee pudding

-

Baked Alaska

2 Courses £10.50

3 Courses £13.50

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Thursday 13th February 2020

Valentines Night

To start

Tomato, bacon and garlic soup

-

Asparagus with a crispy duck egg

To follow

Hay baked Lamb, crushed minted potatoes and a pea puree served with a lamb jus

-

Salmon fillet, Cavolo Nero colcannon, butter roasted baby vegetables and a fish cream with salmon fritters

-

Three onion tart with pickled beetroot and a baby leek salad

To finish

A plate of chocolate desserts to share

2 Courses £10.50

3 Courses £13.50

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Thursday 27th February 2020

A celebration of Thai Food

To start

A selection of classic Thai starters

To follow

For the table

Thai green curry with Chicken

Beef Massanan Curry

Prawn Pad Thai

Steamed Rice

To finish

Ice cream and mango

£18 per person with a bottle of Chang beer

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Thursday 5th March 202

A night of Tapas

Panko breadcrumb Goats cheese with honey, roasted fennel and beetroot crisps

-

Sautéed chestnut mushrooms with caramelised mushrooms and a tarragon cream

-

Marinated heritage tomato salad with red onion and goats cheese

-

Rosemary and garlic marinated loin of lamb with a chorizo and bean stew finished with parsley and parmesan

-

Pan fried Mackerel on a garlic sour dough crute, pickled onions and a coriander salsa

-

Rosemary focaccia and olives marinated in garlic and lemon

-

Lightly battered king prawns, samphire and a lemon aioli

8 dishes of Tapas

£16 per person

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Thursday 12th March 2020

Fish and Seafood Night

To start

Crab, chorizo and spring onion croquette with a sweet chilli dipping sauce

-

Smoked haddock with a Cleethorpes Pale Ale Rarebit on a heritage tomato and chive salad

To follow

Salmon supreme with English peas, chorizo and a dill hollandaise on a bed of champ potato and samphire

-

Seafood risotto with saffron and goats cheese finished with charred tomatoes, watercress and chervil

To finish

Bakewell Tart with clotted cream ice cream

-

Lime and mascarpone cheesecake

2 Courses £10.50

3 Courses £13.50

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Thursday 19th March 2020

Italian Menu

To start

Butternut squash and chilli Tortellini with a butternut squash and crème fraiche veloute

-

Calamari with a garlic and lemon aioli

To follow

Calf's liver with salsa verde, creamed potatoes and crispy Parma ham

-

Pan fried sea bass, tomato and mascarpone risotto and a micro herb salad with parmesan tuiles

-

wild mushroom and blue cheese spaghetti with pickle walnuts and truffle oil

To finish

Tiramisu

-

Rose and butter milk panna cotta

2 Courses £10.50

3 Courses £13.50

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Thursday 26th March 2020
Asian Street Food Tasting Menu

Korean: Korean style popcorn chicken

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Japanese: Takoyaki – dough balls filled with salmon and glazed with Takoyaki sauce and seaweed

-

Chinese: Selection of steamed Bao buns

Pulled pork with confit duck leg with spring onions and hoi sin sauce, beef brisket with served with Chai sui style roasted egg plant

-

Thai- Thai style fishcakes with a sweet chilli dipping sauce, tempura king prawns with an Asian slaw

-

Vietnamese: Cha Gio Vegetable spring rolls with fresh herbs and a sweet soy dipping sauce

-

Selection of Ice creams

£16 per person

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Thursday 23rd April 2020
Greek Mezze Menu

Hummus and flat bread

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Feta cheese salad

-

Chargrilled Halloumi

-

Tuna Shashlik

-

Lamb Koftas

-

Falafel

-

Zucchini

-

Spanakopitta

-

Lamb Souvlakia

9 dishes of Greek Tapas

£16 per person

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Thursday 30th April 2020
Thursday 12th March 2020

Fish and Seafood Night

To start

Crab, chorizo and spring onion croquette with a sweet chilli dipping sauce

-

Smoked haddock with a Cleethorpes Pale Ale Rarebit on a heritage tomato and chive salad

To follow

Salmon supreme with English peas, chorizo and a dill hollandaise on a bed of champ potato and samphire

-

Seafood risotto with saffron and goats cheese finished with charred tomatoes, watercress and chervil

To finish

Bakewell Tart with clotted cream ice cream

-

Lime and mascarpone cheesecake

2 Courses £10.50

3 Courses £13.50

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Thursday 7th May 2020
British Summer (ish) Menu
Created by L3 student David Evans

Smoked Haddock Fishcakes with a watercress sauce

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Asparagus and chervil tart

X

Rib of marinated beef with chips, cherry tomatoes and a Maderia sauce

-

BBQ Mackerel with celeriac mayonnaise and a chef's salad

-

Coronation Cauliflower with roasted apricots and turmeric

X

Classic Eton Mess

-

Gooseberry custard tart with gooseberry and ginger sorbet

2 Courses £10.50

3 Courses £13.50

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Thursday 14th May 2020
Menu

A Seven course tasting menu

This menu has been created by our L3 students and are dishes that has inspired them over the past 2/3 years at college.

This will be their last session in the Gallery restaurant, and we invite you to join in their last service and celebrate their success at college.

Lauren Jensen Amuse: Pan fried scallop, pea puree and a black pudding crumb

Chelsea Warrener Starter: Antipasto – sundried tomatoes, olives and cured meats

Ben Storrer Fish: Monkfish in a parsley butter

Sylvia Draper Vegetarian: Butternut squash and spinach wellington

David Evans Meat: Ballotine of chicken with chorizo jam and saffron pomme puree

Louis Dyable Pre dessert: Chocolate Orange mini Magnum

Adaam Peera Dessert: Burnt butter caramel Eclairs with Italian meringue, chocolate soil and macerated strawberries

8 Course tasting Menu

£16 per person

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