

Gallery

RESTAURANT

GRIMSBY INSTITUTE
NUNS CORNER
GRIMSBY
NORTH EAST LINCOLNSHIRE
DN34 5BQ

**Tuesday and Wednesday Lunch bookings taken from 12:00
during the academic term.**

**Take away orders and pre-orders are available, please call
from 10:00-11:30am.**

 01472 276137

 GALLERYBOOKINGS@GRIMSBY AC UK

 BOOK ONLINE AT: [HTTPS://THEGALLERY-RESTAURANT.CO.UK/CONTACT-US/](https://thegallery-restaurant.co.uk/contact-us/)

Gallery

RESTAURANT

Tuesday 17th and Wednesday 18th September 2019

Tuesday 24th and Wednesday 25th September 2019

To start or light bites

Vegetable soup served with cheese straw

Salad Nicoise

Seared tuna sandwich with Asian slaw

To follow

Pork steak with a creamy mustard sauce

Served with sautéed potato and onion and steamed kale and peas

Beer battered fish, chips and mushy peas served with homemade tartare sauce, salad garnish.

Roasted vegetable lasagne served with garlic bread and salad garnish.

To finish

Plum and apple crumble

Light chocolate tart

Starter £2.00

Main £3.50

Dessert £2.00

Special offer 2 courses for £5.00

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

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

Gallery

RESTAURANT

Tuesday 1st and Wednesday 2nd October 2019

Tuesday 8th and Wednesday 9th October 2019

To start or light bites

Minestrone soup served cheese toast crouton

Prawn cocktail served with a Marie rose sauce and brown bread and butter

Jacket potato served with cheese or Prawn marie rose sauce

Prawn marie rose sandwich on brown bread served with a side salad

To follow

Homemade beef burger topped with Lincolnshire poacher, crispy pancetta served with chips, onion rings, side salad and homemade onion relish or coleslaw.

Omelette Arnold Bennett served with new potatoes salad garnish

Tomato and basil linguini served with grated parmesan and focaccia bread

To finish

Fruits of the forest bavarois served with lemon short bread biscuit and Chantilly cream

Steamed Jam sponge served with a vanilla custard

Starter £2.00

Main £3.50

Dessert £2.00

Special offer 2 courses for £5.00

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Gallery

RESTAURANT

Tuesday 15th and Wednesday 16th October 2019

Tuesday 29th and Wednesday 30th October 2019

To start or light bites

Chicken veloute soup served with bread roll and butter

Grilled fresh mackerel salad served with a tomato and herb salsa

Cajun chicken burrito served with spicy tomato salsa, sour cream and salad.

To follow

Navarin of lamb served with a selection of seasonal vegetables

Pan fried sea bass topped with a lemon and parsley butter served with crushed new potatoes, sautéed kale and roasted cherry tomatoes.

Goat's cheese and red onion tart served with a crunchy green salad with a light lemon and mustard dressing and potato wedges

To finish

Apple Tart tatin served with Chantilly cream

Chocolate mousse topped with chocolate shaving and Chantilly ice cream

Starter £2.00

Main £3.50

Dessert £2.00

Special offer 2 courses for £5.00

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RESTAURANT

Tuesday 5th and Wednesday 6th November 2019

Tuesday 12th and Wednesday 13th November 2019

To start or light bites

Butternut squash and lime soup with bread and butter

Chicken and bacon salad with a citrus dressing

BLT Toasted sandwich served with sweet potato wedges and mayo

To follow

Beef chilli served with coriander rice Guacamole and sour cream

Cod fillet topped with herb crust served with roasted cauliflower and broccoli and potato wedges.

Sweet potato and chickpea curry served with coriander basmati rice poppadum and mango chutney.

To finish

Lemon and lime cheese cake

Steamed treacle sponge served with homemade custard

Starter £2.00

Main £3.50

Dessert £2.00

Special offer 2 courses for £5.00

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RESTAURANT

Tuesday 19th and Wednesday 20th November 2019

Tuesday 7th and Wednesday 8th January 2020

To start or light bites

Mini crab cakes served with a pickled cucumber salad and yogurt dressing.

Red lentil and bacon soup served with a crisp bacon topping.

Croque Madam sandwich served with side salad

To follow

Chicken en croute served with a creamy mushroom and white wine sauce
mash potato and seasonal vegetables.

Spicy haddock goujons with chips peas and sweet chilli mayo and salad.

Mushroom and parmesan cheese risotto served with a rocket salad

To finish

Sticky toffee pudding served with vanilla ice cream or double cream.

Rhubarb and ginger fool served with sable biscuit

Starter £2.00

Main £3.50

Dessert £2.00

Special offer 2 courses for £5.00

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RESTAURANT

Tuesday 14th and Wednesday 15th January 2020

Tuesday 21st and Wednesday 22nd January 2020

To start or light bites

Leek and potato soup served with mini cheese scones

Pear gorgonzola and walnut salad

Roasted veggi sandwich with piri piri sauce served on a brioche bun with side salad

To follow

Beef stroganoff served with braised rice

Steamed Pollock, marquise potatoes, bacon lardons, and curly kale and a dill sauce

Roasted vegetable quiche served pamentier potatoes

To finish

Apple charlotte served with a crème anglaise

Vanilla panna cotta with macedoine of fruit

Starter £2.00

Main £3.50

Dessert £2.00

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RESTAURANT

Tuesday 28th and Wednesday 29th January 2020

Tuesday 4th and Wednesday 5th February 2020

To start or light bites

Sweet potato coconut and cardamom soup

Deep fried whitebait with Aioli mayo

Homemade fish finger sandwich served with chips

To follow

Sausage and mash with a rich onion gravy

Haddock and broccoli pasta bake served with garlic bread

Stuffed butternut squash with quinoa served with a basil oil dressing and green salad

To finish

Orange and almond cake served with orange cream and mascarpone

Rice pudding with fruit compote

Starter £2.00

Main £3.50

Dessert £2.00

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RESTAURANT

Tuesday 11th and Wednesday 12th February 2020

Tuesday 25th and Wednesday 26th February 2020

To start or light bites

Salmon and prawn terrine served with picked cucumber salad.

French onion soup with cheese crouton

Roast pork and apple sauce bun served with chips

To follow

Slow roasted belly of pork served with Boulangere potatoes and creamy peas and leek

Thai fish and prawn curry served with sticky jasmine rice

Stir fried sweet chilli and soy vegetable chow mein

To finish

Spiced poached pears in red wine

Chocolate brownie trifle

Starter £2.00

Main £3.50

Dessert £2.00

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RESTAURANT

Tuesday 3rd and Wednesday 4th March 2020

Tuesday 10th and Wednesday 11th March 2020

To start or light bites

Cream of mushroom soup served with rosemary bread

Butternut squash ravioli served with sage nut butter

Steak and caramelised onion sandwich served with potato wedges and mustard mayo

To follow

Lemon and rosemary roast chicken served with dauphinois potatoes and sautéed green beans

Poached smoked haddock risotto served with a poached egg and chives

Tempura Mediterranean vegetables served with a tomato coriander and chilli salsa

To finish

Bread and butter pudding

Lemon posset served with lemon and poppy short bread

Starter £2.00

Main £3.50

Dessert £2.00

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RESTAURANT

Tuesday 17th and Wednesday 18th March 2020

Tuesday 24th and Wednesday 25th March 2020

To start or light bites

Roasted red pepper and tomato soup

Tomato, basil and mozzarella crostini

Cajun salmon burrito served with guacamole and sour cream and fries

To follow

Stir fried beef in oyster sauce served with noodles

Fish pie served with seasonal vegetables

Moroccan bean stew served with cous cous and pesto flat bread

To finish

White chocolate cheese cake

Lemon meringue pie

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Main £3.50

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RESTAURANT

Tuesday 24th and Wednesday 25th March 2020

Tuesday 31st March and Wednesday 1st April 2020

To start or light bites

Vegetable soup served with cheese straw

Salad Nicoise

Seared tuna sandwich with Asian slaw

To follow

Pork steak with a creamy mustard sauce

Served with sautéed potato and onion and steamed kale and peas

Beer battered fish, chips and mushy peas served with homemade tartare sauce, salad garnish.

Roasted vegetable lasagne served with garlic bread and salad garnish.

To finish

Plum and apple crumble

Light chocolate tart

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RESTAURANT

Tuesday 21st and Wednesday 22nd April 2020

Tuesday 28th and Wednesday 29th April 2020

To start or light bites

Minestrone soup served cheese toast crouton

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Jacket potato served with cheese or Prawn marie rose sauce

Prawn marie rose sandwich on brown bread served with a side salad

To follow

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RESTAURANT

Wednesday 6th May 2020

Tuesday 12nd and Wednesday 13rd May 2020

To start or light bites

Chicken veloute soup served with bread roll and butter

Grilled fresh mackerel salad served with a tomato and herb salsa

Cajun chicken burrito served with spicy tomato salsa, sour cream and salad.

To follow

Navarin of lamb served with a selection of seasonal vegetables

Pan fried sea bass topped with a lemon and parsley butter served with crushed new potatoes, sautéed kale and roasted cherry tomatoes.

Goat's cheese and red onion tart served with a crunchy green salad with a light lemon and mustard dressing and potato wedges

To finish

Apple Tart tatin served with Chantilly cream

Chocolate mousse topped with chocolate shaving and Chantilly ice cream

Starter £2.00

Main £3.50

Dessert £2.00

Special offer 2 courses for £5.00

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RESTAURANT

Tuesday 19th and Wednesday 20th May 2020

To start or light bites

Butternut squash and lime soup with bread and butter

Chicken and bacon salad with a citrus dressing

BLT Toasted sandwich served with sweet potato wedges and mayo

To follow

Beef chilli served with coriander rice Guacamole and sour cream

Cod fillet topped with herb crust served with roasted cauliflower and broccoli
and potato wedges.

Sweet potato and chickpea curry served with coriander basmati rice
poppadum and mango chutney.

To finish

Lemon and lime cheese cake

Steamed treacle sponge served with homemade custard

Starter £2.00

Main £3.50

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