

Gallery

RESTAURANT

GRIMSBY INSTITUTE
NUNS CORNER
GRIMSBY
NORTH EAST LINCOLNSHIRE
DN34 5BQ

Lunch bookings taken from 12 noon on a Wednesday & Thursday during the academic term.

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



01472 276137



GALLERYBOOKINGS@GRIMSBY.AC.UK



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

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RESTAURANT

Wednesday 6th October & Thursday 7th October
Wednesday 13th October & Thursday 14th October

Lunch Menu

To start

Cream of tomato soup

Chicken Liver Pate with Melba Toast

To follow

Chicken, Leek & Tarragon Pie with Buttered Cabbage, Carrots and Parmentier Potatoes

Salmon & Chive Fishcakes, Watercress Salad & Citrus Dressing

Mushroom Risotto with Parmesan Crisp

To finish

Tarte Au Citron & Raspberry Coulis

Apple & Pear Crumble with custard

1 Course £3.50

2 Courses £6.00

3 Courses £8.50

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.

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RESTAURANT

Wednesday 20th October 2021 & Thursday 21st October 2021
Wednesday 3rd November & Thursday 4th November 2021

Lunch menu

To start

Spiced Carrot and Lentil Soup

Goats Cheese & Red Onion Jam Tart with Micro Herb Salad

To follow

Pan fried Pork Steak, Mustard Mash, Green Beans, Carrots & Apple Cider Sauce

Spicy Haddock Goujons, Chips, Salad & Shirachi Mayo

Miso glazed Tofu, Stir Fried Vegetables & Noodles

To finish

Treacle Tart with Custard

Fruit Panna Cotta with a Tuille Biscuit

1 Course £3.50

2 Courses £6.00

3 Courses £8.50

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RESTAURANT

Wednesday 10th November & Thursday 11th November 2021
Wednesday 17th November & Thursday 18th November 2021

Lunch Menu

To start

Minestrone Soup

Crab Cakes, Sweet Chilli Sauce & Salad

To follow

Mixed Grill - Lincolnshire Sausage, grilled Gammon, Lamb Chop, Steak, Tomato & Field Mushroom, Watercress & Straw Potatoes

Pan fried Seabass, Seasonal Vegetables, Parsley & Lemon Butter

Potato Gnocchi Alla Sorrentina

To finish

Crème Brulee

Lemon & Lime Cheesecake

1 Course £3.50

2 Courses £6.00

3 Courses £8.50

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RESTAURANT

Wednesday 24th & Thursday 25th November 2021

Lunch menu

To Start

Potato & Watercress soup

Grilled Mackerel with tomato chill & herb salsa

To Follow

Lincolnshire Sausage, mashed Potatoes & rich Onion Gravy

Luxury Fish Pie, steamed Broccoli & Carrots

Mexican Mixed Bean Chilli & Coriander Rice

To Finish

Poached Pears

Chocolate Fondant

1 Course £3.50

2 Courses £6.00

3 Courses £8.50

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RESTAURANT

Wednesday 1st & Thursday 2nd December 2021
Wednesday 8th & Thursday 9th December 2021
Wednesday 15th & Thursday 16th December 2021

Christmas Lunch menu

To start

Broccoli & Stilton Soup

Chicken Liver Pate with Apple & Walnut Chutney

Salmon Ceviche, Micro Herb Salad & Lime Yoghurt Dressing

To follow

Roast Turkey, Stuffing, Roast Potatoes, Pigs in Blankets, Seasonal Vegetables & Cranberry Sauce

Steamed Fillet of Plaice with Creamy Chive & Prawn Sauce & Seasonal Vegetables

Roasted Vegetable Pithivier with Seasonal Vegetables

To finish

Dark Chocolate Tart with Raspberry Compote

Christmas Pudding with Brandy Cream

Something more

Mince Pies topped with Rum Butter

1 Course £3.50

2 Courses £6.00

3 Courses £8.50

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