

Gallery

RESTAURANT

GRIMSBY INSTITUTE
NUNS CORNER
GRIMSBY
NORTH EAST LINCOLNSHIRE
DN34 5BQ

**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/)

Gallery

RESTAURANT

Thursday 7th October 2021

French Menu

To start

Smoked Salmon, poached egg and Hollandaise sauce

-

Butternut squash velouté, wild mushroom and truffle oil

To follow

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

-

Seabass with a tomato sauce, torched heritage tomatoes on a garlic croute 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.

Gallery

RESTAURANT

Thursday 14th October 2021

Steak Night

To start

Prawn Cocktail

-

Classic Caesar salad with chargrilled chicken

To follow

6oz (150g) Sirloin Steak with triple cooked chips, roasted flat mushroom, onion rings and cherry vine tomatoes (served 'pink or well done')
(Choice of sauces: Blue cheese, Diane or Peppercorn)

-

Lamb leg steak with fondant potato, cabbage and leeks and a lamb jus

-

Chargrilled Cauliflower steak, roasted cauliflower puree, chilli and lime hassle back potatoes and a parsley sauce

To finish

Spotted Dick with real custard.

-

Lemon tart

2 Courses £10.50

3 Courses £13.50

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RESTAURANT

Thursday 21st October 2021

A celebration of Vegetarian Food

Amuse bouche: Tomato Essence

-

Butternut Squash Ravioli, tomato sauce, crispy sage and a dill oil

-

Yeast battered cauliflower, raisins, mint and capers

-

Asparagus, crispy egg and celeriac puree

-

Blackberry Panna Cotta

-

Coffee and petit fours

5 course tasting menu

£15

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RESTAURANT

Thursday 4th November 2021

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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RESTAURANT

Charity night in aid of We are one foundation

British Game Night

Thursday 11th November 2021

Amuse Bouche

Roasted Wood Pigeon Breast, stuffed confit leg, carrot puree and wild mushrooms with a fresh micro herb salad

To start

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

To follow

Roasted Loin of venison with potato fondant, butternut squash puree and 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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RESTAURANT

Thursday 18th November 2021

Loyal to Local

To start

Alfred Enderby's Smoked Salmon Scotch egg

-

Cleethorpes Pale Ale Rarebit on sourdough topped with Lincolnshire haslet

To follow

Roasted Breast of local Pigeon, confit leg with braised red cabbage a game jus

-

Great Grimsby Haddock Goujons, Maris Piper Triple cooked chips and mushy peas

-

Twice baked Skegness Blue Cheese Souffle

To finish

Rhubarb and bramble crumble with ream custard

-

Pumpkin cake with Lincolnshire Honey Ice Cream

2 Courses £10.50

3 Courses £13.50

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RESTAURANT

Thursday 25th November 2021

Winter at its best

To start

Ham hock potato rosti, poached egg and a bearnaise sauce

-

Scallop with beef shin and jus

To follow

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

-

Breast of duck with a confit duck leg stuffed savoy cabbage, garlic and thyme fondant potato and cherry 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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RESTAURANT

Thursday 2nd, 9th, & 16th December 2021

Christmas dinner

Amuse

Duck liver parfait, oat and seed cracker and a clementine gel

To start

Prawn Cocktail

-

Broccoli and stilton soup

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 tuile

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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Gallery

RESTAURANT

Thursday 13th January 2022

Afternoon Tea

Quail Scotch Egg with Tarragon and Garlic

-

Butternut Squash Velouté

-

Marmite and Mature Cheddar Sausage Roll

-

Smoked Salmon and Pickled Cucumber on Wholemeal Bread with Honey and Oats

-

Rosemary and Sea Salt Focaccia with Bresaola and Pesto

-

Passion Fruit Eton Mess

-

Earl Grey Tea Scone with Clotted Cream

-

Handmade Chocolates

£15 per person including Tea or Coffee

£18 per person including a glass of Prosecco

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Gallery

RESTAURANT

Thursday 20th January 2022

A celebration of Indian Food

To start

Lamb boti kebabs with a red onion salad and cucumber raita

-

Chilli and garlic King Prawns on spiced flat breads and a mint yoghurt

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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RESTAURANT

Thursday 27th January 2022

Italian Menu

To start

Bruschetta of tomatoes, buffalo mozzarella and fresh basil with olive oil and balsamic vinegar

-

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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Gallery

RESTAURANT

Thursday 3rd February 2022

Retro Classics

To start

Prawn Cocktail

-

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

Baked Alaska

-

Trifle

2 Courses £10.50

3 Courses £13.50

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Gallery

RESTAURANT

Thursday 24th February 2022

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

-

Lemon meringue pie

2 Courses £10.50

3 Courses £13.50

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RESTAURANT

Thursday 3rd March 2022

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 croute, 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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RESTAURANT

Thursday 10th March 2022

A celebration of Thai Food

To start

A selection of classic Thai starters

To follow

For the table

Thai green curry with Chicken

Beef Massaman 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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RESTAURANT

Thursday 17th March 2022

To start

Cods cheeks, parsley mayo and samphire

-

Tarragon and Garlic scotch egg, rosemary potato nest and beetroot ketchup

To follow

Roasted Belly Pork with a sage and onion sausage roll, potato rosti and asparagus

-

Pan fried Salmon supreme with a crayfish risotto and a pea shoot and caper salad

To finish

Vanilla panna cotta

-

Chocolate Delice with shortbread

2 Courses £10.50

3 Courses £13.50

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Gallery

RESTAURANT

Thursday 24th March 2022

Pie Night

To start

Scallops with cauliflower puree

-

Cream of watercress soup with a poached quail's egg

To follow

Chicken Ham and leek Pie

-

Beef and Cleethorpes Pale Ale Pie

-

Fish Pie topped with Lincolnshire Poacher cheese

-

Three cheese and onion pie

-

Served with triple cooked chips and mushy peas

Or

Pommes puree and glazed vegetables

To finish

Vanilla panna cotta

-

Chocolate Delice with shortbread

2 Courses £10.50

3 Courses £13.50

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