

THE
SAMPHIRE
RESTAURANT



**Grimsby
Institute**

Changing lives every day

THE
SAPHIRE
RESTAURANT

SPRING TERM
2025-2026

Lunch menus

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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TO BEGIN

French Mushroom Soup with French Bread & Gruyere topping

Savory Choux Bun with Smoked Salmon & Creme Fraiche Filling.

TO FOLLOW

Coq Au Vin Served with Mustard Mash & French Green Beans

Grilled Trout with Almond Butter served at the table with
Lyonnaise Potatoes & Peas A La Francais

Vegetable Cassoulet served with Salsa Verde New Potatoes

TO FINISH

Crepes Suzette served at the table

Cold Lemon Souffle

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available

13th 14th 15th January
20th 21st 22nd January

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TO BEGIN

Leek & Potato Soup with Croutons

Prawn Cocktail with Brown Bread & Butter

TO FOLLOW

Lincolnshire 'Bangers and Mash' served with Onion Gravy and Minted Mushy Peas

Haddock, Chips & Mushy Peas

Vegetable Pot Pie, with Mustard Mash & Glazed Carrots

TO FINISH

Apple Pie & Custard

Lemon Posset

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available
27th 28th 29th January
3rd 4th 5th February

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To Begin:

Ploughman's Platter: Pork pie, pickled onions, pate, chutney, Lincolnshire poacher cheese, salad and Crusty bread.

Charcuterie board: Prosciutto, olives, Milano salami, Spinata salami, prawns in sweet Chilli sauce, figs, roasted red and yellow peppers, salad and crusty bread.

Vegetarian Platter: Olives, figs, roasted red and yellow peppers, houmous, salad and crusty bread.

To Follow:

Surf and turf, sirloin steak with garlicling prawns, homemade triple fried chips, grilled vine tomatoes and garden peas.

Tempura prawns, haddock goujons, charred lemon, tartare sauce homemade triple fired chips and garden peas.

Lady and the tramp spaghetti Alfredo, side salad and garlic bread.

To Finish:

Pineapple Alaska, half a scooped-out pineapple with icecream topped with meringue. Vegan options are available. (Serves 2)

Lincolnshire cheese platter. 3 Lincolnshire cheeses, grapes, celery, apple, red onion chutney and crackers.

1 Course £6.50, 2 Course £9.50, 3 Course £12.50
Available

10th 11th 12th February

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Valentine's Day



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To begin

Minestrone soup

Bresaola, Cantaloupe melon, and mozzarella
salad

To follow

Beef Braciole served with Polenta

Fish Pasta Puttanesca

Vegetarian Pasta Puttanesca

To finish

Italian apple cake

Lemon and ricotta tart

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

Available:

24th February, 25th February, 26th February,
10th March, 11th March, 12th March

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Spanish themed menu

*Available Tuesday 17th, Wednesday 18th, Thursday 19th,
Tuesday 24th and Thursday 26th March*



Entrantes (Starters)

Gazpacho served with a Herb infused Olive Oil drizzle

Gambas al Ajillo served with Crusty Bread

Platos Principales (Mains)

Creamy Mustard Chicken Pollo a la Mostaza served with Patatas Bravas and Sautced Green Beans

Spanish Salmon Stew served with Saffron Rice and Sautced Green Beans

Tortilla Espanola with a Green Salad and Crusty Bread

Postres (Desserts)

Crema Catalana with a Shortbread Biscuit

Churros with Chocolate Sauce

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

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German themed menu

*Available Tuesday 21st, Wednesday 22nd, Thursday 23rd,
Tuesday 28th, Wednesday 29th and Thursday 30th April*

Vorspeisen (Starters)

Raucherforelle (Trout Dip) served with Dressed Salad and Rye Bread

Erbensuppe (Split Peas Soup)

Hauptspeise (Mains)

Goulash with Sour Cream, served with Creamy Mashed Potatoes and
Sauteed Cabbage

German Baked Cod in Mustard Cream with Herbed Potatoes and Asparagus.

Alsatian Flatbread topped with Creme Fraiche, Onions and Mushrooms,
served with a dressed green salad (Flammkuchen)

Nachtisch (Desserts)

Apfelstrudel with Chantilly Cream (Apple Strudel)

Schwarzwaldler Kirschtorte (Black Forest Gateaux)

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

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May 2026 menus: COMING SOON

1 Course £6.50, 2 Course £9.50, 3 Course £12.50

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