



T H E G A L L E R Y



Welcome to our Restaurant

Experience Fine Dining produced by
the Chefs of Tomorrow in a vibrant,
stylish atmosphere!

celebrating
50
years

in education
at farnborough
college of
technology



T H E G A L L E R Y

The menu changes daily, to find out what is served on the day you would like to book, please contact the restaurant on 01252 407171.

Here are some examples of starters:

Soup of the Day

Deep Fried Whitebait served with a Dill
Crème Fraiche

Black Pepper Beef

Garlic Mushrooms on Toasted Brioche

Brie & Bacon Salad served with Crispy Garlic
Croûtons

Vegetables Spring Rolls with Dipping Sauce

Goat Cheese & Onion Tartlets

Paprika & Lemon Chicken with Mixed Leaves

Thai Fish Cakes served with a Dipping Sauce

Lamb Kebabs

Duck Salad with Hazelnut Dressing

Roasted Salmon with a Lime Dressing

Cheese & Herbs Fritters with Sweet
Pepper Marmalade

... and much more



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Examples of Main Course:

**All served with a selection of vegetables
& potatoes of the day**

Slow Roasted Shoulder of Lamb with a
Pepper Sauce

Smoked Ham & Cheese filled Pork Escalope

Oven Roasted Ratatouille & Mozzarella Strudel

Braised Steak in a Rich Gravy

Coq au Vin

Suprême of Salmon en Croûte

Beef Bourguignon

Cod in Beer Batter served with Chunky Chips

Roast Tomato and Goat Cheese Tart with Thyme

Chicken in White Wine, Mushrooms &
Tarragon Sauce

Turkey Escalope Cordon Bleu

Fish Cakes served with a Spicy Tomato Sauce

... and much more



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Some examples of Desserts:

Vanilla Panna Cotta on a Coconut Pistachio Biscuit served with a Minestrone of Fresh Fruits

Apple Rosemary Cake with Honey Ice cream

Mississippi Chocolate Fudge Brownie with Strawberry Compote

Iced Nougat Terrine with Meringue Mushrooms and Chocolate Sauce

Gingerbread Cheesecake with Orange Cointreau Syrup

Chocolate Praline Marquise with Passionfruit syrup

Sticky Toffee Pudding with Clotted Cream

Thai Lemongrass Rice Pudding with Raspberry Compote and Sesame Seed Bread

Chocolate and Baileys Mascarpone Crème Brûlée

Banana Coconut Tart with Pineapple Chilli Salsa

Eton Mess

Rhubarb Crumble Cheesecake with Vanilla Sauce

... and much more



The Gallery Restaurant

Farnborough College of Technology
Boundary Road, Farnborough, Hampshire GU14 6SB

To book, call 01252 407171

Opening Hours & Prices per person

LUNCH

12.00 - 2.00pm

(latest sitting 12.30pm)

Monday/ Tuesday/ Thursday - £7.00

DINNER

6.00 - 9.00pm

(latest sitting 6.30pm)

Tuesday - £14.00

Thursday - £12.00

THEMED NIGHT - £18.00

Join us for Burns Night, St George's, St Patrick's
and Valentine's Celebrations or any of our
themed nights, contact us for more information.

Remember to book early!



At The Gallery, we offer:

- Freshly prepared seasonal dishes
- Excellent professional service
- Fully licensed bar

A message to our Customers

Thank you for showing interest in our Restaurant. Whilst we endeavour to offer you a professional and high quality service, we respectfully remind you that we are a training establishment and ask for your patience and understanding. Your comments are a valuable part of the training and we welcome them at all times.

Themed Nights and Parties of 10 or more people

We can accommodate up to 40 people for Lunch/Dinner and up to 50 people on themed nights.

A Full NON-REFUNDABLE payment is required two weeks prior to the date booked. All cheques should be made payable to Farnborough College of Technology.

Right to refuse Access

The College reserves the right to refuse access to any persons wishing to use the Gallery Restaurant if deemed necessary.

We apologise for any inconvenience or distress this may cause.

Disclaimer: the College reserves the right to modify any information contained in this leaflet.



Farnborough College
of Technology

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