



Book your
**CHRISTMAS
CELEBRATION**

**AT THE BISHOP'S
PALACE, WELLS**

THIS YEAR, THE BISHOP'S TABLE WILL BE OFFERING GROUPS THE CHANCE TO HOLD THEIR CHRISTMAS LUNCH OR DINNER AT THE BISHOP'S PALACE.

LUNCH - TWO COURSES £16, THREE COURSES £21
DINNER - TWO COURSES £21, THREE COURSES £25
including tea, coffee, mini mince pies and crackers

Christmas Lunch Menu

Exclusive private hire in The Bishop's Table, Midday till 4pm, minimum 30 people per booking

Two courses £16 per person, three courses £21
including tea, coffee, mini mince pies and crackers

Starters

Pheasant, pork and pistachio terrine
with The Dorset Company sweet pickled cornichons,
The Bay Tree fruit and ale chutney, toasted Lievito sourdough

Roasted butternut squash, coconut and sweet potato soup
Westland pea tops, toasted seeds and Fussels chili oil dressing
served with Lievito artisan bread (V)

Home-cured salmon and dill gravadlax with fresh lemon,
horseradish and beetroot crème fraiche, pickled cucumber and fennel salad

Mains

Overnight-roasted turkey breast, Maris Piper roasted potatoes in rosemary, garlic and sage with
stilton and cranberry chipolata wrapped in smoked pancetta,
rich red wine and port gravy

South coast seafood stew- Salmon, cod, haddock, tiger prawns and mussels,
cooked in a rich lobster bisque, fresh herb, topped with parmesan, pea tops and Fussels garlic oil

Individual vegetable wellington
Pan roasted mushrooms, sweet red onion, peppers, courgette and baby spinach with chestnuts,
fresh herbs and butternut squash, served with vegetarian red wine gravy and
Maris Piper roasted potatoes in rosemary, garlic and sage (V)

All served with roasted and maple-glazed baby carrots, leeks, parsnips and Brussel sprouts

Desserts

Traditional Christmas pudding with warm brandy custard and Lovingtons vanilla ice cream

Spiced apple and vanilla crème brulee with homemade sour cherry and almond biscotti

Rich dark chocolate and Chambord marquise with white chocolate shavings,
Purbeck berry and clotted cream ice cream, winter fruit coulis

Christmas Dinner Menu

Available in The Bishop's Table, Thursday and Friday evenings throughout December
Served 6:30pm till 9:00pm (no minimum number)

Two courses £21 per person, three courses £25
including tea, coffee, mini mince pies and crackers

Starters

Pheasant, pork and pistachio terrine
with The Dorset Company sweet pickled cornichons,
The Bay Tree fruit and ale chutney, toasted Lievito sourdough

Roasted butternut squash, coconut and sweet potato soup
Westland pea tops, toasted seeds and Fussels chili oil dressing
served with Lievito artisan bread (V)

Home-cured salmon and dill gravadlax with fresh lemon,
horseradish and beetroot crème fraiche, pickled cucumber and fennel salad

Oven baked Wookey Farm goat's cheese brioche, caramelised red onion relish,
with salsa criolla, beetroot carpaccio, toasted seeds, herb dressing (V)

Mains

Overnight-roasted turkey breast, Maris Piper roasted potatoes in rosemary, garlic
and sage with stilton and cranberry chipolata wrapped in smoked pancetta,
rich red wine and port gravy

South coast seafood stew- Salmon, cod, haddock, tiger prawns and mussels,
cooked in a rich lobster bisque, fresh herb, topped with parmesan,
pea tops and Fussels garlic oil

Individual vegetable wellington

Pan roasted mushrooms, sweet red onion, peppers, courgette and baby spinach with
chestnuts, fresh herbs and butternut squash, served with vegetarian red wine gravy and
Maris Piper roasted potatoes in rosemary, garlic and sage (V)

Slow braised Marshalls Elm Farm blade of beef, fondant potato with garlic,
thyme and butter, served with red wine and madeira jus

All served with roasted and maple-glazed baby carrots, leeks, parsnips and Brussels sprouts

Desserts

Traditional Christmas pudding with warm brandy custard and Lovingtons vanilla ice cream

Spiced apple and vanilla crème brulee with homemade sour cherry and almond biscotti

Rich dark chocolate and Chambord marquise with white chocolate shavings,
Purbeck berry and clotted cream ice cream and winter fruit coulis

Trio of Purbeck sorbets- blood orange, bucks fizz and blackcurrant