



*Book your*  
**CHRISTMAS  
CELEBRATION**

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

THIS YEAR, THE BISHOP'S TABLE CAFE WILL BE OFFERING GROUPS THE CHANCE TO HOLD THEIR CHRISTMAS LUNCH OR DINNER AT THE BISHOP'S PALACE. MINIMUM 30 PEOPLE PER BOOKING

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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 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 Thursday and Friday evenings throughout December  
Served 6:30pm till 9:00pm

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 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

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