



THE SECRET SUPPER CLUB

at The Bishop's Table



The Bishop's Palace
WELLS · SOMERSET

Held on the second Thursday of every month, these special dining experiences celebrate fresh, seasonal ingredients, crafted into delicious dishes by the Palace's expert catering team. Our menu is inspired by the finest locally sourced and homegrown produce including from the Palace gardens.

Why Secret? You'll be given a secret password that will allow you to enter via the ancient medieval gates before enjoying your meal!

Thursday 8th May 2025

To Start

Poached duck egg with asparagus, cured ham and grain mustard dressing (GF)

Warm goat's cheese with candied walnuts and roasted beetroot (GF) (vegan cheese available)

Crab salad with apple, cucumber, lemongrass and herb mayonnaise (GF)

Main Course

Creamy Tuscan salmon with leafy greens (GF)

Parma ham stuffed chicken breast with asparagus and feta, and garlic and wild mushroom sauce (GF)

(Both served with seasonal vegetables and crisp herby potatoes)

Vegan Mexican stuffed pepper with a lime, jalapeño and red cabbage slaw (V, VE)

To Finish

Raspberry tiramisu with orange liqueur (GF)

Lemon posset with fresh strawberries (GF)

Chocolate pecan pie with vanilla bean ice cream (V)

£35 per person

VE - vegan

V - vegetarian

GF - gluten-free

TOP SECRET





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Secret Supper Club Dates:

- Thursday 8th May 2025
- Thursday 12th June 2025
- Thursday 10th July 2025
- Thursday 14th August 2025
- Thursday 11th September 2025
- Thursday 9th October 2025
- Thursday 13th November 2025

Places are limited so booking is essential via www.bishopspalace.org.uk or the QR code below.

A £5 per person deposit is required to secure your booking, plus your menu choices in advance.

