



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 13th November 2025

Starters

Roasted parsnip and Bramley apple soup, with granary bread and butter (VE, GFO)

Chicken liver and cognac parfait, with plum and apple chutney and toasted sourdough (GFO)

Beetroot-cured salmon gravadlax, toasted granary and a sweet mustard and dill dressing (GFO)

Mains

Slow-braised beef brisket, Pommes Anna and a sautéed wild mushroom and red wine sauce (GF)

Roasted butternut squash, sage and amaretti risotto (GF, VE)

Pan-fried seared loin of cod, champ potato, scorched leeks and a caper berry and garlic butter (GF)

Desserts

Traditional Christmas pudding, with brandy sauce

Raspberry and gin cheesecake, with raspberry sorbet (GF, VE)

Homemade lemon posset, with buttery shortbread (V)

Please remember to notify us in advance of your meal selection

£35 per person

VE - vegan
V - vegetarian
GF - gluten-free
GFO - gluten-free option

TOP SECRET





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Secret Supper Club Dates:

- 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. Please contact the café in advance to confirm your meal choice – the café can be contacted via 01749 988111 (option 3).

