



THE SECRET SUPPER CLUB

at The Bishop's Table

Thursday 10 September 2026

Doors open at 7.15pm. Last entry at 7.30pm.



To Start

Pan-seared scallops with pea velouté, black pudding and crispy Parma ham

Heritage tomato salad with spring onion, garden herbs, caperberries and olive oil
(V, VE, GF)

Main Course

Oven-roasted cod with Parmesan herb crumb and lemon and caper butter sauce
(GFA)

Pan-seared duck breast with roasted beetroot and red wine glaze (GFA)

Creamy wild mushroom risotto with vegan Parmesan

All served with sautéed greens, Tenderstem broccoli and smashed new potatoes

To Finish

Gluten-free gin and raspberry cheesecake with fresh raspberries and elderflower sorbet

Vegan coconut panna cotta with dark chocolate granola crumb, coconut shards and lemon balm

Please remember to notify us in advance of your meal selection

VE - vegan | V - vegetarian | GF - gluten-free | GFA - gluten-free adapted



£45 per person





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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!



Secret Supper Club Dates:

- 10 September 2026
- 15 October 2026
- 12 November 2026

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

A £10 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).

