



# Festive Supper Club

at The Bishop's Table

Thursday 3rd and 17th December 2026

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

## To Start

Duck and orange pâté with pear and fig chutney and granary toast

Curried parsnip, apple and rosemary soup with Parmesan croutons and sourdough (GFO)

## Main Course

Hand-carved Somerset turkey breast with sausage, cranberry and Madeira stuffing, pig in a blanket, Yorkshire pudding and rich seasonal gravy

Pomegranate and orange-glazed salmon fillet with honey and orange sauce (GF)

Stuffed butternut squash with fresh herbs, crumbled feta, cinnamon and rice (vegan option, GF)

All of the above served with festive seasonal vegetables and rosemary-roasted potatoes

## To Finish

Sticky toffee Christmas pudding with rich brandy sauce

Salted caramel Baileys profiteroles filled with Baileys cream and served with vanilla bean ice cream

Festive cheese and biscuits with seasonal chutney, walnuts, pomegranate seeds and grapes, breadsticks and biscuits

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**

