



THE SECRET SUPPER CLUB

at The Bishop's Table

Thursday 15 October 2026

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



To Start

Roasted butternut squash soup with tomato salsa and toasted sourdough

Grilled tofu kebabs with peanut sauce

Main Course

Grilled hake with a lemon, sorrel and Prosecco sauce (GF)

Creamy garlic butter chicken with spinach, Parmesan and bacon (GF)

Vegan moussaka with aubergine, courgette, sweet potato and chestnut mushrooms, layered with red lentils and chopped tomatoes in a creamy sauce, topped with nutmeg and vegan cheese

All served with seasonal greens and crushed rosemary new potatoes

To Finish

Apple and pear spiced crumble with vanilla bean ice cream (GF)

Dark chocolate, espresso and pistachio custard pot (GF)

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:

- 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).

