



The Bishop's Palace

WELLS · SOMERSET

The Bishop's Palace Wedding Menu

Two courses £35.00 per person or 3 courses £43.00 per person

Bread

Selection of Lievito Artisan bread served with butter

Please select one from the following:

White and granary bloomer **or** classic French baguette **or** white and seven seed sourdough

Starters

Chef's soup of the day with herb croutons and Westland pea tops,
served with Lievito artisan bread (V)

Please select one from the following:

Slow-roasted tomato, red pepper and basil **or** lightly curried parsnip

Cream of leek, potato and chive **or** roasted mushroom and Somerset Stilton

Butternut squash, coconut and chili **or** cream of cauliflower and Cheddar **or** seafood bisque

Chicken liver and wild mushroom terrine **or** ham hock and pea terrine
with The Dorset Company sweet pickled cornichons, The Bay Tree fruit and ale chutney, toasted crostini

Heritage tomato salad with toasted walnuts, soft White Lake Farm ewe's cheese, basil pesto, beetroot carpaccio,
Westland pea tops and herb oil dressing (V) **Available main course size**

Somerset charcuterie plate - sliced coppa, salami and prosciutto ham,
pickles, sun blushed tomatoes and baby mozzarella

Home-cured salmon, dill and beetroot gravadlax with fresh lemon,
celeriac remoulade, Westland pea tops and raspberry vinaigrette

Warm slow-roasted red pepper, heritage tomato, caramelised red onion and Somerset brie tart,
basil pesto and micro salad (V) **Available main course size**

Dorset smoked trout with a pickled cucumber and fennel salad,
capers, soft boiled free-range egg and fresh lemon, with Dorset watercress and herb dressing

Seared Marshalls Elm Farm beef carpaccio, caper berries, vine tomatoes,
rocket and parmesan salad, balsamic and juniper reduction



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Mains

Pan-fried Melksham Farm chicken supreme wrapped in smoked pancetta,
with a rich red wine and shallot jus

Slow confit of Creedy Farm duck leg marinated in rosemary, garlic and thyme
with rich red wine and shallot jus

Oven roasted fish of the day, crushed new potato and herb cake,
salsa verde, roasted cherry vine tomatoes, seafood bisque

Award-winning Lovett Pies- Beef and Bellringer Ale with Bath Blue cheese **or** Chicken, leek, ham and thyme,
with a red wine and port reduction sauce

Roasted butternut squash, baby spinach and sage risotto with toasted pine nuts,
finished with shaved Winchester cheese and Fussels garlic oil (V)

Slow braised Marshalls Elm Farm blade of beef with a rich Madeira and port wine sauce

Pan-fried rump of English lamb marinated in lemon, garlic and thyme,
with a sticky red wine and redcurrant reduction

Served rare or well done only - £3 supplement per head

Individual vegetable wellington – pan-roasted mushrooms, sweet red onion, peppers, courgette and baby spinach
with fresh herb and butternut squash, served with vegetarian red wine gravy (V)

Please select one from the following:

Creamed potato gratin dauphinoise

Oven roasted fondant potato

Herb roasted new potatoes

Please select one from the following:

Buttered green beans wrapped in pancetta

Roasted medley of baby carrots, parsnips, leeks, squash and beets

Herb and maple glazed roasted baby carrots and leeks



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Desserts

Baked vanilla and raspberry cheesecake
topped with a freeze-dried raspberry and white chocolate crumb
seasonal berry coulis

Chocolate and amaretto tart with a hazelnut praline brittle,
caramel sauce and Purbeck vanilla ice cream

Rich dark chocolate and Baileys marquise with white chocolate shavings,
Lovington's coffee bean ice cream, seasonal berry coulis

French style crème brulee with homemade biscotti biscuit

Please select one from the following:

Raspberry and vanilla **or** apple and cinnamon,
passion fruit **or** strawberry and basil

Lemon curd tart topped with meringue and freeze-dried raspberry crumb,
with a vanilla mascarpone and raspberry syrup

Rich dark Belgian chocolate cup with a light chocolate and orange mousse,
candied orange peel and a soft whipped vanilla cream

Wedding breakfast in a glass:
soft whipped vanilla cream, honey and Greek yoghurt,
with a seasonal fruit compote, granola-style topping and homemade shortbread

To finish

Tea and coffee,
served with caramel shortbread and chocolate brownie (GF)