



The Bishop's Palace

WELLS • SOMERSET

The Bishop's Palace Wedding Breakfast Menu 2019

Two courses £37.50 per person | Three courses £46.00 per person

Bread

Selection of artisan bread served with butter:

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

Starters

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

Slow-roasted tomato, red pepper and basil **or** roasted mushroom and Somerset stilton **or**
butternut squash, coconut and chilli **or** cream of leek, potato and spinach

Pheasant and armagnac course pate
or chicken liver and wild mushroom terrine **or** ham hock and pea terrine
with The Dorset Company sweet pickled cucumber and The Bay Tree caramelised red onion relish

Home-cured salmon, dill and beetroot gravadlax with fresh lemon,
celeriac and horseradish remoulade, micro salad

Somerset charcuterie anti-pasti plate – sliced coppa, fennel and cider salami,
pickles, sun blushed tomatoes and baby mozzarella

Heirloom tomato and buffalo mozzarella salad with toasted pine nuts and seasonal pesto dressing (V)

Warm charred red pepper, caramelised red onion and Somerset brie tart,
with slow-roasted vine tomatoes, seasonal pesto and micro salad (V)

Smoked Cornish duck breast with orange and pomegranate, beetroot,
toasted hazelnuts, Westland pea tops, raspberry dressing

Seafood cocktail - tiger prawns and crayfish in a seafood sauce, crisp baby gem,
vine tomato and fresh lemon

Mains

Pan-fried Melksham Farm chicken supreme with a rich red wine and shallot jus

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

Pan-fried Cornish hake with Pommes Anna potato,
salsa verde, roasted cherry vine tomatoes, seafood bisque

Slow overnight roasted Marshall Elm Farm topside of beef marinated in garlic and thyme,
Yorkshire pudding, pan gravy, Maris Piper roast potatoes

Roasted butternut squash, sweet potato baby spinach, chestnut mushroom and sage pearl barley risotto
with toasted pine nuts, finished with goat's cheese and Fussell's garlic oil (V)

Award-winning Lovett Pies - beef and Bellringer Ale with Bath blue cheese
or chicken, leek, ham and thyme with red wine gravy

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

Oven roasted South Coast sea bream stuffed with charred peppers, sweet red onion, lemon and fennel,
with herb roasted new potatoes, smoked tomato and chilli coulis

Slow roasted Orchard Farm pork belly with crisp crackling, Honey's cider jus and apple sauce

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

Vegetables and Potatoes

Please select one choice of vegetables:

Maple glazed baby carrots, squash, beetroot and parsnips
Buttered green beans wrapped in smoked pancetta
Medley of seasonal vegetables
Herb roasted baby leeks and carrots

Please select one choice of potatoes:

Gratin dauphinoise potato
Fondant potato marinated in rosemary, garlic and thyme
Seasonal herb roasted new potatoes
Pommes Anna

Desserts

Baked vanilla cheesecake with a raspberry and white chocolate crumb and raspberry coulis

Rich dark Belgium chocolate brownie with Blackmore Vale clotted cream and seasonal berry compote

French style vanilla crème brûlée with strawberry and basil, homemade biscotti biscuit

Lemon curd tart with fresh raspberries, vanilla mascarpone cream and raspberry coulis

Rich dark Belgian chocolate cup with chocolate and Chambord mousse, Morello cherry compote

Eton Mess - soft whipped vanilla cream with fruit coulis, homemade meringue and seasonal berries

Warm treacle tart with Blackmore Vale clotted cream and crème anglaise

Lemon posset with strawberry gel and homemade vanilla shortbread biscuit

To Finish

Tea and coffee with mint chocolates

