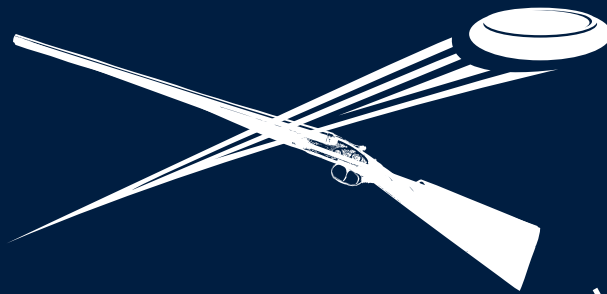




WEST LONDON
SHOOTING SCHOOL
ESTABLISHED 1901

CORPORATE MENU



SPRING - SUMMER 2017

CORPORATE MENU



THE BRUNCH SHOOT

BREAKFAST

Full English Breakfast: English Breakfast Tea or Americano, Bacon (two rashers), Sausage, Free Range Egg, Hash Brown, Mushrooms, Grilled tomato, Baked Beans and Toasts

THE BEASLEY SHOOT

BREAKFAST

Bacon Butties
English breakfast Tea and Americano

LUNCH

Ploughmans Lunch – Fresh Bread, Homemade Seasonal Soup, ham, cheese, pickle, gherkins, apple, grapes and celery.

If anyone in your group has a food allergy or a special dietary requirement, please inform a member of the corporate team before the event and we will try to accommodate.

CORPORATE MENU



SHOOT MENU

(FOR ALL OTHER EVENTS)

BREAKFAST

Bacon Butties
English Breakfast Tea and Americano

BOTHY BREAK

Tea, Coffee, Homemade Cheese Straws &
Mini Chocolate Brownies

LUNCH AND EVENING MEAL

(PLEASE CHOOSE EITHER THE **BBQ** OR **MAIN COURSE** MENU)

THE BBQ ON THE GRILL

Please choose **ONLY** 3 options from the following list **FOR ALL YOUR GUESTS:**

Beef Burgers
Homemade Turkey Burgers
Cumberland Sausages
Spiced Pork & Apple Sausages
Marinated Lamb Skewers
Lemon Sage Chicken Breast Paillard
Marinated boneless Chicken Thighs
Squid with Lemon and Ore gano
Tuna Kebabs with Lime Marinade
Chilli & Lime King Prawn Skewers
Rump Steak
Halloumi, Pepper, Courgette & Red Onion mini skewers (V)
Homemade Black Bean Burgers (V)

OUR BBQ MENU IS ACCOMPANIED BY THE FOLLOWING SALADS

Garden Salad Leaves
Tomato, Mozzarella and Basil
Green Beans, Asparagus, Olives and Feta Cheese
Classic Creamy Coleslaw
Herb Roasted New Potatoes

CORPORATE MENU



MAIN COURSES

Please select **one** option for your main course and **one** option for your pudding from the following list for your **entire party**:

Poached Salmon served with Asparagus, New Potatoes and Hollandaise Sauce.

Roasted Lamb Rump with crushed Niçoise Potatoes.

Grilled Marinated Chicken Breast with New Potatoes, Wilted Spinach, Chantenay Carrots and Velouté Sauce.

Herb Grilled Tuna Steak, Stuffed Portobello Mushroom topped with Mozzarella, served with Summer Salad Leaves
(£2.50 supplement per person)

Tuscan Style dumplings of Spinach and Ricotta served with summer salad leaves. (V)

Stir Fried Noodles with Garlic, Ginger and Vegetables. (V)

Egg Fried Rice with Crunchy seasonal Vegetables and a dash of soy sauce. (V)

PUDDINGS

Summer Pudding served with fresh Jersey Cream
Eton Mess

Crema Catalana (Spanish Creme Brulee)

Lemon Cheesecake with Summer Berries

CHEESE BOARD

A selection of artisan Cheeses served with crackers and fresh Fruits (£6.50 supplement per person)

AFTERNOON TEA

English breakfast Tea and Americano

Homemade Scones, clotted Cream & Jam

Cheese Straws, Olives & Roasted Nuts (must be pre-ordered)

If anyone in your group has a food allergy or a special dietary requirement, please inform a member of the corporate team and we will try to accommodate.

Summer Menu runs from 1st April 2017 – 30th September 2017