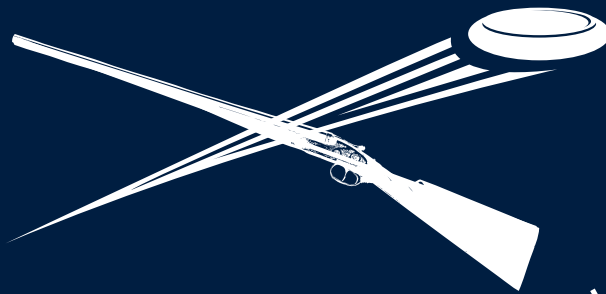


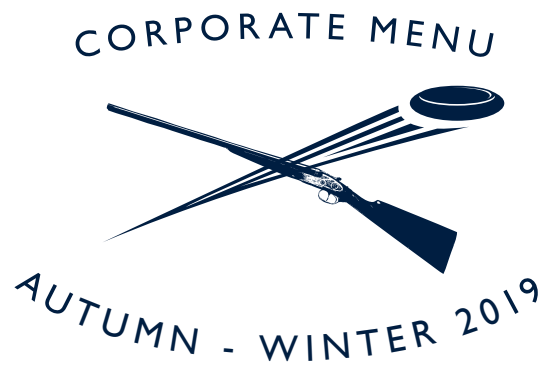


WEST LONDON
SHOOTING SCHOOL
ESTABLISHED 1901

CORPORATE MENU



AUTUMN - WINTER 2019



THE BRUNCH SHOOT

BREAKFAST

Full English Breakfast: English Breakfast Tea or Americano, Bacon (two rashers), Sausage, Scrambled Egg, Hash Brown, Mushrooms, Grilled Tomato, Baked Beans and Toast

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 French Pressed Coffee

BOTHY BREAK

Tea, Coffee, Warm Homemade Sausage Rolls & WLSS Fudge (am)
Tea, Coffee, Biscuits & WLSS Fudge (pm)

LUNCH


Please select **one** option for your main course and **one** option for your pudding from the following list for your **entire party**. A second option would be available on request only in case of dietary requirements (e.g. Vegetarians)

MAIN COURSES

Chicken Supreme with Wilted Spinach, Herb Roasted New Potatoes and Veloute Sauce 

Daube of Beef served with Caramelized Baby Carrots, Button Mushrooms & Mashed Potato 

Herb-Crusted Cod Fillet with Lentil Salad and Roasted Cherry Tomatoes

Goat Cheese, Portobello Mushroom, Red Pepper and Polenta Stack 

Stir Fried Noodles with Garlic, Ginger and Vegetables 

Venison and Ale Casserole served with Mustard Mash, Shredded Cabbage and Roasted Chantenay Carrots 

Gamekeeper's Pie with Seared Red Cabbage with Apple and Seasonal Roasted Root Vegetables  

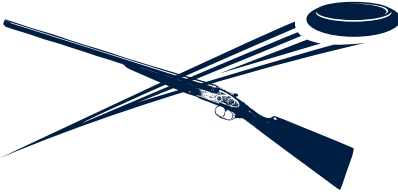
 - Vegetarian

 - Game Option (Must Be Ordered At Least 28 Days In Advance)

 - Vegan

 - Gluten Free

CORPORATE MENU



AUTUMN - WINTER 2019

PUDDINGS

Sticky Toffee Pudding with Double Cream

Bramley Apple Crumble with Custard

Homemade Chocolate Cake with Double Cream

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, Cream & Jam

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 do our best to accommodate.

Autumn - Winter Menu runs from the 1st October - 31st March 2020