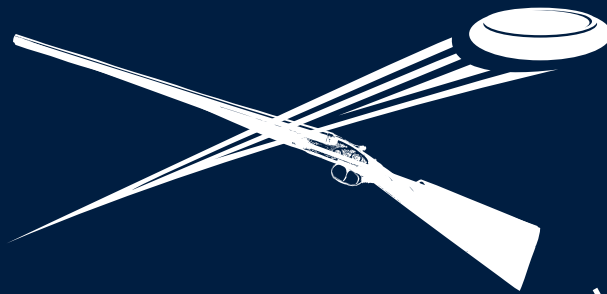




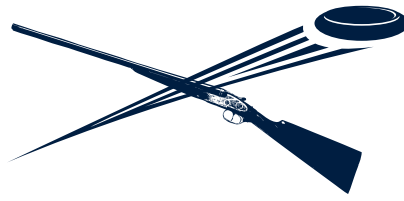
WEST LONDON
SHOOTING SCHOOL
ESTABLISHED 1901

CORPORATE MENU



SPRING - SUMMER 2019

CORPORATE MENU



SPRING - SUMMER 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

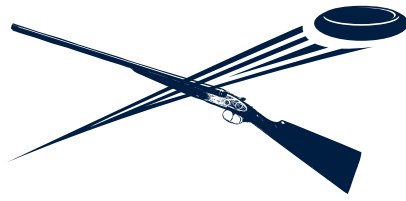
LUNCH

Ploughmans Lunch – Crusty 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. Most menu choices can be adapted to gluten free by request with reasonable notice prior to the event.

-  - Vegetarian
-  - Game Option
-  - Vegan
-  - Gluten Free

CORPORATE MENU



SPRING - SUMMER 2019

SHOOT MENU

(FOR ALL OTHER EVENTS)

BREAKFAST

Bacon Butties

Americano and English Breakfast Tea

BOTHY BREAK

Tea, Coffee, Homemade Cheese Straws &
West London's Homemade Flapjacks

LUNCH AND EVENING MEAL

Please choose either the **BBQ** or **MAIN COURSE** menu


THE BBQ - ON THE GRILL


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

Beef Burgers

Homemade Turkey Burgers

Cumberland Sausages


Venison Sausages 

Marinated Lamb Skewers 

Lemon Sage Chicken Breast Paillard 

Marinated boneless Chicken Thighs 

Squid with Lemon and Oregano 

Marinated Salmon Fillets 

Chilli & Lime King Prawn Skewers 

Rump Steak 

Halloumi, Pepper, Courgette & Red Onion mini skewers  

Kale and Quinoa Burgers 

OUR BBQ MENU IS ACCOMPANIED BY THE FOLLOWING SALADS

Garden Salad Leaves

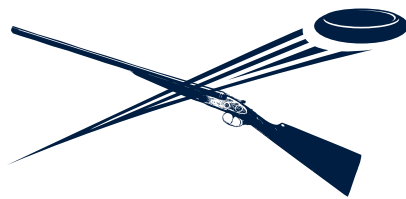
Tomato, Mozzarella and Basil

Green Beans, Asparagus, Olives and Feta Cheese

Classic Creamy Coleslaw

Herb Roasted New Potatoes

CORPORATE MENU



SPRING - SUMMER 2019

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 (W)

Roasted Lamb Rump with crushed Niçoise Potatoes (W)

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

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 Cream

Eton Mess (W)

Homemade Chocolate Cake served with Cream

CHEESE BOARD

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

AFTERNOON REFRESHMENTS

A selection of Tea, Coffee, Soft & Alcoholic Drinks
Roasted Nuts, Crisps and Olives

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. Most menu choices can be adapted to gluten free by request with reasonable notice prior to the event

Summer Menu runs from 1st April 2019 – 30th September 2019