



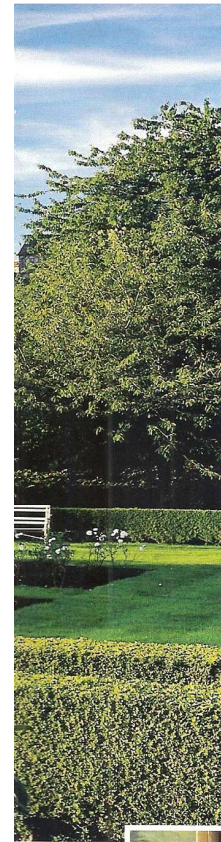
Afternoon Tea at Bodysgallen Hall

BODYSGALLEN HALL

Bodysgallen Hall & Spa is a luxury country house hotel which lies at the end of a winding drive in 200 acres of wooded parkland and beautiful formal walled gardens in Conwy, Wales. Owned by the National Trust it has magnificent views over the Snowdonia range of mountains and the hotel looks down on the imposing medieval castle at Conwy.

This Grade I listed house was built mainly in the 17th century, but the earliest feature is a 13th century tower, once used as a lookout for soldiers serving the English kings of Conwy.

@BodysgallenHall
www.bodysgallen.com



WARM PHEASANT & WILD MUSHROOM SAUSAGE with Madeira & Tarragon Lentils

by Chef John Williams of Bodysgallen Hall

Champagne pairing suggestion:
Champagne Edouard Brun et Cie Brut

Ingredients

Lentils

Puy lentils (100g)
Shallots (10g)
Carrots (10g)
Leeks (10g)
Garlic (half clove)
Tarragon (to taste)
Sherry vinegar (10g)
Chicken stock (100g)
Madeira (20g)
Salt and pepper
Butter (20g)

Sausage

Fresh Pheasant breast – 200g
Free range eggs (2 x yolks)
Whipping cream (150g)
Grolle mushrooms (30g)
Salt and pepper

Method

Sausage

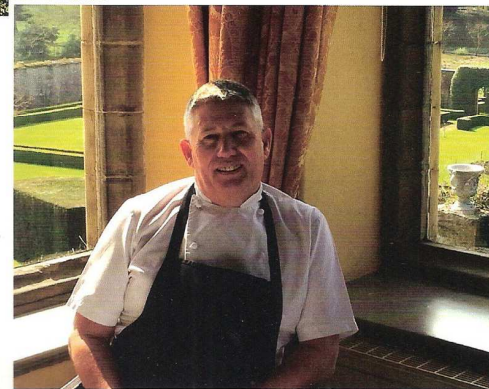
Place pheasant breast with salt and pepper and egg yolks into a food processor, blend until smooth and chill in the refrigerator for 30 minutes.

Add chilled whipping cream gradually to pheasant mixture until light. Place mixture in a bowl and add mushrooms. Divide mixture into four and roll in cling film into a sausage shape, tie the ends as tight as possible.

Poach in simmering water for 15 minutes or until they reach 73 degrees celsius.

Lentils

Sweat all dry ingredients in the butter and de-glaze with sherry vinegar, add the Madeira and reduce to a glaze, add the chicken stock and simmer for 20 minutes; finish with chopped tarragon.



CHEF JOHN WILLIAMS