

The **BASC** Magazine

Shooting AND CONSERVATION

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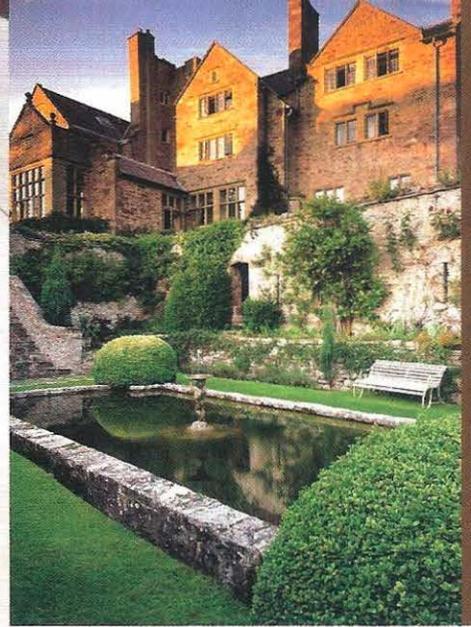


OPEN FOR BUSINESS
CHOOSING AND USING FERRETS



SCOTTISH WILDCATS
THE WILDCAT'S TAIL





BODYSGALLEN HALL

Bodysgallen Hall in Llandudno, North Wales is the perfect place to admire the magnificent views of Conwy Castle and the mountains of Snowdonia. It is a Grade 1 listed house standing in 200 acres of its own parkland on a hillside above the Victorian seaside resort. In 2008 it became a property of the National Trust. It has received many awards, including the 2013 AA Wales Hotel of the Year. Always keen to promote game, the hotel has partnered with BASC and Taste of Game to hold a dinner each

autumn. At these events game is the star ingredient, but it's carefully tailored to appeal to the converted and the non-converted game gourmet alike.

The hotel offers 15 spacious bedrooms in the main hall, all individually decorated and furnished with antique furniture and works of art, enjoying glorious views over Bodysgallen's parkland or gardens plus 16 delightful cottage suites for guests preferring a greater degree of privacy. The Bodysgallen Spa comprises a

spacious swimming pool, steam room, sauna, solarium, gym, beauty treatment rooms and therapy rooms, a relaxation room and a club room.

The restaurant at Bodysgallen which overlooks the stunning gardens, welcomes back an award-winning chef John Williams whose new menu showcasing seasonal, local cuisine, including game, has already attracted a 3 AA Rosette rating. John previously spent four years at Bodysgallen, achieving the restaurant's highest-ever rating in *The Good Food Guide*.

For information and bookings see www.bodysgallen.com or call 01492 584466.

PHEASANT AND WILD MUSHROOM SAUSAGE WITH TARRAGON LENTILS

THIS SIMPLE AND DELICIOUS DISH WAS CREATED BY JOHN WILLIAMS AT BODYSGALLEN HALL



THE 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°C.

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 and serve with the sausages.

Ingredients

SERVES 4

Sausage

- 200g fresh pheasant breast
- 2 free range egg yolks
- 150g whipping cream
- 30g Gironne mushrooms
- Salt and pepper

Lentils

- 100g Puy lentils
- 10g shallots
- 10g carrots
- 10g leeks
- Half clove of garlic
- Tarragon, to taste
- 10ml sherry vinegar
- 100ml chicken stock
- 20ml Madeira
- Salt and pepper
- 20g butter

To find more great recipes, Taste of Game events, ideas and news visit www.tasteofgame.org.uk

To receive the Taste of Game newsletter, with recipe competitions, chefs' cooking tips and new game products, visit the Taste of Game website and sign up in the newsletter box on the front page. Sign up today to be in with a chance to win a bottle of Glenfarclas 21-year-old single malt whisky.

GLENFARCLAS lies above Speyside and produces malt whisky of an exceptional quality. It is totally independent and is still owned and run by members of the same family who purchased the distillery back in 1865. Glenfarclas 21-Y O is full bodied, dark amber-gold and rich with intense aromas of sherried fruit and vanilla sweet smokiness. A wonderful dram to celebrate a good day out in the field with friends.

