

Morning

Tea Selection & Filter Coffee - £3 per person

Cold

£8 Breakfast
 Freshly squeezed and pressed juices
 Fresh fruit salad (VG)
 Homemade cereals (DF)(N)
 Greek yogurt (GF)(V)
 Bakery Box: English muffins, crumpets, brioche, rye and sourdough with homemade preserves
 Freshly baked mini croissants & pastries (N)

£10 Breakfast
Our £8 breakfast:
 + Fruit smoothie
 + Breakfast charcuterie and cheese boards (GF)
 + Full size croissants (V) (instead of mini pastries)

£12 Breakfast
Our £8 breakfast:
 + Sliced fruit platter (upsized on fruit salad)
 + Blueberry, almond and chia seed smoothie (GF)(V)(N)(DF)(VG)
 + Warm ham and cheese croissants (instead of mini pastries)
 + Fruit and nut energy health bar (V)(GF)(DF)(N)
 + Homemade blueberry streusel muffin (V)

£16 Breakfast
Our £8 breakfast:
 + Avocado Platter, Chilli, Lime (V)(GF)(DF)
 + Smoked Salmon Platter (GF)(DF)
 + Scrambled or hard boiled eggs

Hot

English Breakfast
£14 per person
 Freshly squeezed and pressed juices
 Fresh fruit salad
 Greek yogurt (GF)(V)
 Scrambled eggs, bacon, sausage, mushroom, tomatoes, baked beans (GF)
 Bakery Box: English muffins, crumpets, brioche, rye and sourdough with homemade preserves

Breakfast Baps
£4 per bap
 Bacon, sausage or mushroom & cheese in a large floured bap

In-studio service
£24 per person
 (8am – 10.30am)
 (For a minimum of 10 people)
 A selection of hot and cold breakfast cooked to order by our chef in the studio.

Extras

Freshly squeezed & pressed juices	Fresh fruit salad	Seasonal fruit bowl
£10 per bottle	£20	£20

Dietary and Allergens Key V=Vegetarian VG=Vegan GF=Gluten Free DF=Dairy Free N=Contains Nuts

Food may contain traces of nuts, Please call Big Sky on 020 7619 6600 for allergy advice

www.bigskylondon.com

Lunch

£20 per person includes:

One main, the vegetarian main, two side dishes and a pudding.

Choose one main option for the whole crew:

Vegetarian main always included

Chicken	Confit chicken leg, chorizo and butter bean cassoulet (GF)
Pork	Pork, ginger and suet dumpling, spring onions and sweet soy (DF)
Fish	Roast cod and pancetta, winter cabbage and cider cream sauce (GF)

Vegetarian main for the whole crew:

Savoury goats cheese cheesecake, ginger fig compote (V)

- + Additional main dishes: £8.00 per person
- + Additional side dishes: £3.50 per person

Choose two side dishes for the whole crew:

Green salad, bread, vinegar and olive oil always included

Roasted brussel sprouts, soy, maple, cavolo nero, lemon and chilli (GF)(DF)(V)(VG)

Roasted butternut squash, ricotta and honey and figs, fried tempura sage (V)

Grilled Halloumi, golden beets, red chard, orange and walnut (GF)(N)(V)

Red cabbage salad, red apples, beetroot, dates, pomegranates, mulled dressing (GF)(DF)(V)(VG)

Warm White and wild rice, cranberries and sour cherries (GF)(DF)(V)(VG)

Choose one pudding for the whole crew:

Choux buns dipped in chocolate filled with macadamia nut and salted caramel cream (V)(N)

Espresso bourbon cake (V)

+ Additional puddings £3.00 per person

+ Additions

Granola bar	Soup	Cheeseboard	Charcuterie board	Quiche
£1.75 each	£4 ph	£20 per board (serves 5)	£20 per platter (GF)	£20 per quiche

Suggested Menus

£20 per head

2 Mains	Confit chicken leg , chorizo and butter bean cassoulet (GF) Savoury goats cheese cheesecake , ginger fig compote (V)	+	2 Sides	Roasted butternut squash , ricotta and honey and figs, fried tempura sage (V) Red cabbage salad , red apples, beetroot, dates, pomegranates, mulled dressing (GF)(DF)(V)(VG) Green salad , bread, vinegar, olive oil
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& Pudding Espresso bourbon cake (V)

£23 per head

2 Mains	Roast cod and pancetta , winter cabbage and cider cream sauce (GF) Savoury goats cheese cheesecake , ginger fig compote (V)	+	3 Sides	Roasted butternut squash , ricotta and honey and figs, fried tempura sage (V) Grilled Halloumi , golden beets, red chard, orange and walnut (GF)(N)(V) Red cabbage salad , red apples, beetroot, dates, pomegranates, mulled dressing (GF)(DF)(V)(VG) Green salad , bread, vinegar, olive oil
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& Pudding Espresso bourbon cake (V)

£27 per head

3 Mains	Confit chicken leg , chorizo and butter bean cassoulet (GF) Roast cod and pancetta , winter cabbage and cider cream sauce (GF) Savoury goats cheese cheesecake , ginger fig compote (V)	+	2 Sides	Roasted butternut squash , ricotta and honey and figs, fried tempura sage (V) Warm white and wild rice , cranberries and sour cherries (GF)(DF)(V)(VG) Green salad , bread, vinegar, olive oil
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& Pudding Choux buns filled with macadamia and salted caramel cream (V)(N)

£30 per head

3 Mains	Confit chicken leg , chorizo and butter bean cassoulet (GF) Pork, ginger and suet dumpling , spring onions and sweet soy (DF) Savoury goats cheese cheesecake , ginger fig compote (V)	+	3 Sides	Roasted brussels sprouts , soy, maple, cavolo nero, lemon and chilli (GF)(DF)(V)(VG) Warm white and wild rice , cranberries and sour cherries (GF)(DF)(V)(VG) Red cabbage salad , red apples, beetroot, dates, pomegranates, mulled dressing (GF)(DF)(V)(VG) Green salad , bread, vinegar, olive oil
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& Pudding Choux buns filled with macadamia and salted caramel cream (V)(N)

Cafe Orders

(Available all day on a prearranged tab or cash only basis)

Coffees	Espresso	£1.80	Teas	Pot of Tea	£2.20
	Americano / Macchiato	£2.20		London Fog	£2.00
	Latte / Cappuccino / Flat White	£2.75		Fresh Mint tea	£2.20
	Hot Chocolate / Mocha	£3.00		Honey, Lemon & Ginger	£2.20
			Chai Latte	£3.00	
Specialty	Juice of the day	£2.50	Sweets	Pastries (N)	£1.50
	Turmeric latte	£3.00		Muffins	£1.50
	Bullet Coffee	£3.00		Cookies	£1.00
	Matcha Latte	£3.00			

Kitchen orders - Daily menu

(All orders must be placed by 11am the day before the shoot)

Snacks

Granola bar	Roasted nuts, dried fruit & chocolate	Chocolate and nut brownie	Scones, clotted cream and jam	Fresh fruit platter
£1.75 per bar	£2.50 per pot (N)	£2.50 per serving (N)	£4 per person (V)	£20 per platter

Savoury

Charcuterie board (serves 5)	Cheese board (serves 5)	Seasonal quiche (serves 10)
£20 per board (GF)	£20 per board	£20 per quiche (V)

Cakes - £20 (GF options available)

Chocolate and cranberry	Victoria sponge	Lemon drizzle
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Wrap Drinks – Speak to your producer or contact georgie@bigskylondon.com to arrange