

THE BIG BREAKFAST

Enjoy all of the below options that are included.
Grab the hot breakfast fresh from the Airstream, and graze on the cold buffet delights

Hot Breakfast

Franconian Cumberland sausages, sweet-cured bacon, St Ewes scrambled eggs,
Grilled portobello mushroom, slow roast tomatoes and baked beans

Cold Buffet

Tropical fresh fruit salad (V)(GF)(DF)
Selection of cereals and homemade granola (V)(N)
Yogurts and probiotic drinks (GF)(V)
Avocado, lime and chilli (V)(GF)(DF)
Bakery bread Box - English muffins, crumpets, brioche, rye and sourdough (V)(N)
Selection of preserves and accompaniments'

Sweet Treats

Mini croissants and Danish pastries (V)(N)
American style sweet muffins (V)

Refreshment Station

Squeezed and pressed juices (V)(GF)(DF)
Filter coffee and a selection of teas

+ Additions

For the whole crew only, and must be prearranged 2 days prior

Cru Coffee Pods & Nespresso machine	Warm ham & cheese croissants	Hot porridge and jam (V)	Breakfast meat & cheese Boards	Made to order juices & smoothies
+£0.75p per pod	+ £3 per head	+ £3 per head	+ £20 per board	Please enquire

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Please note that we are unable to offer dishes for only part of the crew or on an individual basis.

Choose 1 Of The Following Menus Per Day:

THE HEALTHY GRILL

Chargrilled marinated meats and fish with fresh salads. All mains, sauces, salads and desserts are included. Please choose one dessert from the dessert menu

Grill

Beef	Black garlic beef (GF)(DF)
Chicken	Marinated chicken skewers (GF)
Fish	Herby Mackerel fillets (GF)(DF)
Vegan	Chickpea and green freekeh falafel with crushed avocado and pickled shallots (VG)

+ Sauces

Smokey	Baba ganoush (V)(GF)
Herby	Chimichurri (V)(GF)(DF)
Spicy	Chilli jam (V)(GF)(DF)
Tangy	Zhoug sauce (V)(GF)(DF)

Salads & Sides

Whole chargrilled cauliflower with Za'atar & tahini yoghurt (V)(GF)	Shaved pear and fennel salad caraway and pecorino (V)(GF)	Quinoa, broad bean, asparagus, avocado, sumac and lemon (V)(GF)(DF)	Green leaf salad (V)(GF)(DF)
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+ Additions

For the whole crew only, and must be prearranged 2 days prior

Buttery New potatoes, mint and chives (V)(GF)	French-fries (V)	Harissa salmon (GF)(DF)	Rib eye steaks, béarnaise sauce (GF)
+ £1.50ph	+ £2ph	+ £5ph	+ £10ph

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MIDDLE EATS

From the middle of the east

All mains, sauces, salads and desserts are included

Please choose one dessert from the dessert menu

Hot from the pot

Chicken	Chicken, green olives and preserved lemon tagine (GF) (DF)
Lamb	Spiced Lamb and apricot stew, yellow split peas (GF)
Fish	Citrus spiced salmon (GF)(DF)
Veggie	Iranian vegetable stew with dried limes (VG)(DF)(GF)

+

Mezze and dips

Spicy	Hummus with chilli, lemon and toasted cumin (GF)(DF)(VG)
Tangy	Spicy tomatoes and pepper Ezme salsa (VG)(GF)(DF)
Smokey	Aubergine Chermoula (GF)(DF)(VG)
Cooling	Cucumber, dill yogurt Cacik (GF)(V)

Salads & Sides

Winter Couscous salad, chickpea, roasted root vegetables, toasted seeds (DF)(V)	Greek Salad, toasted pitta, sumac and lemon dressing (DF)(V)	Hot rosemary and garlic roasted new potatoes (GF)(DF)(V)	Green leaf salad (V)(GF)(DF)
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+ Additions

For the whole crew only, and must be pre-arranged by 11am, 2 days prior

Mechouia lamb leg, cumin salt (GF)(DF)	Spiced rice, lentils and crispy onions (DF)(V)	Celeriac soup, truffle oil (GF)(V)
£6ph	£2.50ph	£3ph

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WHOLESOME & HEARTY

Winter warmers

All mains, sauces, salads and desserts are included

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Hot food

Chicken	Grilled spiced chicken patty in a toasted ciabatta roll (DF)
Lamb	Braised lamb shanks with puy lentils, red wine and rosemary
Fish	Salmon en croute with a mushroom duxelle
Veggie	Roasted peppers and pasilla smoked chilli, borlotti and mexican beans (GF)(DF)(VG)

+

On the side

Fruity	Apple and sage mayonnaise (DF)(GF)(V)
Hearty	Braised red cabbage with cinnamon and sultanas (GF)(DF)(VG)
Tangy	Slow roast tomato and herb salsa (GF)(DF)(VG)
Cooling	Lime creme fraiche (GF)(V)

Salads & Sides

Hot fragrant white and wild rice (GF)(DF)(VG)	Roasted heritage carrots, mung beans, goats cheese and honey dressing (GF)(V)	Colcannon Potatoes (GF)(V)	Baby Leaf Salad (GF)(DF)(VG)
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+ Additions

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Roast fore rib of beef	Roasted parsnips and carrots, honey glaze	Roasted red pepper soup (GF)(DF)(V)
£10ph	£3ph	£3ph

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WHEN IN ROME

Italian vibes

All mains, sauces, salads and desserts are included

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Cucina

Pork	Stuffed Porchetta with apricots and rosemary
Beef	Italian meatballs, pomodoro and parmesan (GF)
Fish	Grilled swordfish, salsa verde (DF)(GF)
Veggie	Porcini and gorgonzola arancini (V)

+

Sauce and crunch

Fruity	Homemade apple sauce (V)(GF) (DF)
Tangy	Roasted pepper and balsamic chutney (DF)(GF)(V)
Cooling	Mango yogurt (GF)(V)
Smooth	Artichoke pesto (N)(V)(GF)

Salads & Sides

Roasted mediterranean vegetable and orzo pasta salad. Shaved parmesan and basil oil (DF)(V)(N)	Slow roast and sundried tomatoes, creamy burrata. Smokey red pepper pesto (GF)(N)(V)	Grilled figs, goats cheese green beans and black olives (GF)(V)	Baby leaf salad (GF)(GF)(VG)
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+ Additions

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Grilled Rib eye and Chips (DF)	Cacio pepe (V)	Tuscan pappa al pomodoro soup
£10ph	£5ph	£3ph

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LOW 'N' SLOW

Flavours are friends

All mains, sauces, salads and desserts are included

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Grill

Pork	Slow cooked and barbecued pork belly (GF)(DF)
Chicken	Jerk chicken, pineapple relish (GF)(DF)
Fish	Grilled tandoori salmon flatbreads (DF)
Veggie	Aubergine, black garlic yogurt (GF)(V)

+ Sides

Tangy	Pickled watermelon rind (GF)(DF)(V)
Staple	Rice 'n' peas (GF)(DF)(V)
Cooling	Raita (GF)(V)
Spicy	Smoked chilli jelly (GF)(DF)

Salads & Sides

Lemon and chilli chargrilled broccoli (GF)(DF)(V)	Gungo pea salad, roasted peppers and mango (GF)(DF)	Green slaw – apple, pepper, cabbage, onion, jalapeno, yogurt; lime & coriander (GF)(V)	Green leaf salad (V)(GF)(DF)
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+ Additions

For the whole crew only, and must be pre-arranged by 11am 2 days prior

Slow barbecued beef ribs (GF)(DF)	Sweet Potato Fries (DF)(V)	Corn on the cob (GF)(DF)	Heirloom tomato and mozzarella salad (GF)(V)
£6ph	£2.5ph	£2ph	£3ph

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EAST OF EDEN

Flavours east of Big Sky

All mains, sauces, salads and desserts are included

Please choose one dessert from the dessert menu

Meat & Fish

Beef	Beef rendang, crispy shallots, chilli peanuts (N)
Chicken	Korean crispy fried chicken
Fish	Seared and glazed tuna (GF)(DF)
Veggie	Glazed black pepper tofu, chargrilled broccoli (GF)(DF)

+ Rice & Spice

Scented	Sticky rice (GF)(DF)(V)
Tangy	Kimchi (GF)(DF)(V)
Salty	Soy, lime and honey (GF)(DF)(V)
Spicy	Chilli jam (GF)(DF)(V)

Salads & Sides

Chop chop salad - Carrots, peppers, mangetout and bean shoots in a sesame lime dressing (GF)(DF)(V)	Broccoli slaw, ginger and poppy seed mayo (GF)(V)	Spiced egg noodles, green lentils and okra, lemon dressing (GF)(DF)	Green leaf salad (V)(GF)(DF)
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+ Additions

For the whole crew only, and must be prearranged 2 days prior

Crispy sticky duck	French-fries (V)	Grilled spiced halloumi	Sweet and Sour King Prawns
+ £7ph	+ £2ph	+ £3ph	+ £6ph

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THE BIG BARBECUE

Fire and flame

All mains, sauces, salads and desserts are included

Please choose one dessert from the dessert menu

Grill

Chicken	Piri Piri chicken (GF)(DF)
Lamb	Lamb cutlets, rose harissa (GF)(DF)
Fish	Salmon, king prawn, scallops & pancetta kebabs (GF)(DF)
Veggie	Grilled halloumi, slow-roast tomato and mushroom (GF)(V)

+ Sauce and crunch

Spicy	Pineapple ketchup (GF)(DF)
Tangy	Pickled red cabbage and pomegranates (GF)(DF)(V)
Smokey	Smoky sundried tomato and red pepper (GF)(DF)(V)
Cooling	Pea, mint & creme fraiche (GF)(V)

Salads & Sides

Caesar salad, green beans, croutons and soft boiled eggs (V)	Roasted red pepper, cherry tomato and bocconcini (GF)(V)	Roasted sweet potatoes, fregola, lemon and basil (DF)(V)	Green leaf salad (V)(GF)(DF)
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+ Additions

For the whole crew only, and must be pre-arranged by 11am, 2 days prior

Rib eye steak, truffle butter (GF)	French fries (DF)(V)	Corn on the cob (GF)(V)
£10ph	£2ph	£2ph

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MAC 'N' CHEESE BAR

Macaroni pasta in a cheesy sauce including mature cheddar, Taleggio, Monterey Jack and Mozzarella

All mains, sauces, salads and desserts are included
Please choose one dessert from the dessert menu

Toppings

Meaty	Crispy Pancetta and bacon	Garlicky	Garlic and herb breadcrumbs (V)
Hearty	Spicy sausage (DF)	Smokey	Sun-dried smokey tomatoes (V)
Pesto	Pesto and Red pepper sauce (V)(N)(GF)(DF)	Spicy	Jalapeno peppers (V) Piquillo peppers (V)
Decadent	Wild mushrooms in Truffle oil		

Salads & Sides

Chargrilled courgettes, capers, olives & fresh basil (V)(GF)(DF)	Black garlic roasted aubergine, grilled red peppers, rocket, and lemon yoghurt (V)(GF)	Slow roast Heirloom tomato salad with wasabi mascarpone (V)(GF)	Green leaf salad (V)(GF) (DF)
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+ Additions

For the whole crew only, and must be prearranged 2 days prior

Gluten free pasta option	Spicy BBQ chicken wings (GF)(DF)	Rare chargrilled beef fillet (GF) (DF)	Freshly cooked lobsters (GF)(DF)
+ £1.00ph	+ £3.50ph	+ £5ph	+ £8ph

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TRAILER TRASH

Our gourmet Burger bar - all come with pickles, crispy lettuce
red onions and beef tomatoes in a brioche bun
All mains, sauces, salads and desserts are included
Please choose one dessert from the dessert menu

The Burgers

Beef	6 oz prime Scottish beef patties
Chicken	Chargrilled corn fed chicken breast or fried buttermilk chicken
Veggie	Veggie bean and quinoa burger

+ Toppings

Meaty	Smoky pulled pork Crispy Bacon Bacon Jam
Cheesy	Mature cheddar, Emmental or chilli cheese
Veggie	Crushed avocado Crispy golden onion rings

Salads & Sides

French fries	Big Sky Slaw	Heirloom tomato, mozzarella and basil	Green leaf salad
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+ Additions

For the whole crew only, and must be prearranged 2 days prior

Spiced lamb patties & relish	Sweet potato fries	Spicy BBQ chicken wings
+ £5ph	+ £2.50ph	+ £3.50ph

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THE MEXICAN

Burrito bar and street food

All mains, sauces, salads and desserts are included

Please choose one dessert from the dessert menu

Burritos

Pork	Smoky pulled pork (GF)(DF)
Chicken	Shredded 'Mole chilli' chicken (GF)(DF)
Fish	Homemade fish fingers, spicy batter
Veggie	Black quinoa & sweet potato (V)(GF)(DF)

+ Fillings

Rice & Beans	Fried green peppers and onions Braised pinto beans (V)(GF)(DF)
Cheesy	Mexicana and mozzarella cheese
Spicy	Freshly chopped chilli, jalapenos, and limes (V)
Saucy	Crushed avocado, salsa picante, sour cream (V)(GF)

Salads & Sides

Mexican slaw; red cabbage, carrot, pineapple, cashews & pomegranate (N) (V)(GF)(DF)	Roasted peppers and feta salad, fresh oregano (V)(GF)	Chargrilled buttery corn on the cob (V)(GF)	Green leaf salad (V)(GF)(DF)
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+ Additions

(For the whole crew only, and must be prearranged 2 days prior)

Crispy duck & mango (GF)(DF)	Sweet potato fries (V)	Nachos (V)	Gluten Free wraps (V)(DF)
+ £5ph	+£2.50ph	+ £3.50ph	+ £0.50ph

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DESSERTS

Choose one dessert for the whole crew
Please notify us if there are any dietary requirements

**Individual
desserts**

Sumac strawberries and rhubarb Eton mess (GF)

Big Sky carrot cake (V)(N)

White chocolate and cranberry brioche butter pudding (V)

Summer berry cheesecake pots (VG)(N)

Chocolate and stem ginger cake (VG)(DF)

Lemon polenta cake, blueberry and ginger compote (GF)(V)

Chocolate mousse and candied hazelnuts (VG)(GF)(N)

Coconut sponge cake with raspberry jam, whipped mascarpone cream (V)

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Wrap Pack Hamper +£4 ph

With tea and coffee flask

Please choose one sweet or savoury option for the whole crew only (must be prearranged 2 days prior)

Sweet	or	Savoury
Chilli chocolate brownies		Homemade spicy sausage rolls and brown sauce
Drunken cherry, polenta and almond slice (V)(GF)(N)		3 beans and Mexican cheese wrap (V)
Strawberries and cream (V)		Cheese and prosciutto puff pastry
Blackberry and limeade bar		Cheese scones & smoked salmon
Scones and clotted cream (V)		Charcuterie and olives (DF)
Chocolate & salted caramel tarts (V)(GF)(DF)		Roasted vegetable & Parmesan gluten- free quiches (V)(GF)
Glazed fruit tart with crème patisserie		Corn chips 'n' dips

Afternoon Tea +£15 ph

Choose for the whole crew only (must be prearranged 2 days prior)

Grazing Boards	Variety of sandwiches and wraps, scones with jam and cream, vegetable quiches, Artisan charcuterie boards, and British cheese boards. Tea and coffee station included.
	Please let us know if there is anything specific you would like and if there are any dietary requirements .

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