

BREAKFAST

Tea Selection & Filter Coffee - £ per person

COLD

Breakfast 01	Freshly squeezed and pressed juices Fresh fruit salad (VG) Homemade cereals (DF)(N)(VG) Greek yogurt (GF)(V) Bakery Box: English muffins, crumpets, brioche, rye and sourdough with preserves Freshly baked mini croissants & pastries (N)
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Breakfast 02	Our £8 breakfast: + Fruit smoothie + Breakfast charcuterie and cheese boards (GF) + Vegan spelt & quinoa croissant (VG) (instead of mini pastries)
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Breakfast 03	Our £8 breakfast: + Sliced fruit platter (upsized on fruit salad) + Vegan fruit, nut and chia seed smoothie (GF)(N)(VG) + Warm ham and cheese croissants (instead of mini pastries) + Fruit and nut energy health bar (GF)(N)(VG) + Freshly baked American style muffins (V)
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Breakfast 04	Our £8 breakfast: + Avocado platter, chilli, lime (GF)(DF)(VG) + Smoked salmon platter (GF)(DF) + Scrambled or hard boiled eggs (V)(GF)
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HOT

English Breakfast £ per person	Freshly squeezed and pressed juices Fresh fruit salad (VG) Greek yogurt (GF)(V) Scrambled eggs, bacon, sausage, mushrooms, tomatoes, baked beans (GF) Bakery Box: English muffins, crumpets, brioche, rye and sourdough with preserves
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Breakfast Baps £ per bap	Bacon, sausage or mushroom & cheese in a large floured bap
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IN-STUDIO SERVICE £ PER PERSON

(8am - 10.30am, 10 person minimum)
 A selection of hot and cold breakfast cooked to order by our chef in the studio.

OVERTIME

No charge for any breakfast from 7.30am
 £50 charge for breakfast served at 7am
 £100 charge for breakfast served at 6.30am
 £150 charge for breakfast served at 6am

EXTRAS

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



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 MENU A

£ PER PERSON

Includes: one main, vegan / vegetarian main, two side dishes and a pudding.

Green salad, bread, vinegar and olive oil always included

Choose **one** main option for the whole crew:

Chicken	Preserved lemon, rose harissa marinated corn-fed chicken (GF)(DF)
Lamb	Lamb, dried lime, split pea and aubergine stew (GF)(DF)
Fish	Za'atar cod with a citrus relish (GF)(DF)

Choose **two** side dishes for the whole crew:

Roast pumpkin, pistachio, pesto and feta with pomegranate seeds (GF)(V)(N)

Fattoush salad (DF)(VG)

Broad beans, dill and saffron rice, sour cherries and pistachios (GF)(VG)(N)

Vegan main for the whole crew:

Sesame, black garlic and chilli crusted aubergines with tahini. Orange and green papaya salad (VG)(DF)(GF)

+ Additional main dishes: £ per person.

+ Additional side dishes: £ per person.

New potatoes, lovage pesto, artichokes, mint, soft boiled eggs (GF)(DF)(N)

Kisir Salad -bulgur wheat, tomato and roasted red peppers, mint, parsley and barberries (DF)(VG)

Choose **one** pudding for the whole crew:

Spiced carrot, pistachio and almond cake, rosewater cream (GF)(V) or **Vegan Rhubarb and custard pots** (VG)

+ Additional puddings £ per person

+ ADDITIONS

Granola bar	Soup	Cheeseboard	Charcuterie board	Quiche
£ each	£ phead	£ per board (serves 5)	£ per platter (GF)	£ per quiche

LUNCH MENU A

SUGGESTED MENUS

Green salad, bread, vinegar and olive oil always included

OPTION 01

2 Mains	Preserved lemon , rose harissa marinated corn-fed chicken (GF)(DF) Sesame, black garlic and chilli crusted aubergines with tahini. Orange and green papaya salad (VG)(GF)	+	2 Sides	Roast pumpkin , pistachio, pesto and feta with pomegranate seeds (GF)(V)(N) Kisir Salad -bulgur wheat, tomato and roasted red peppers, mint, parsley and barberries (DF)(VG)
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& **pudding** Spiced carrot, pistachio and almond cake, rosewater cream (GF)(V)(N)

OPTION 02

2 Mains	Za'atar cod with a citrus relish (GF)(DF) Sesame, black garlic and chilli crusted aubergines with tahini. Orange and green papaya salad (VG)(DF)(GF)	+	3 Sides	Roast pumpkin , pistachio, pesto and feta with pomegranate seeds (GF)(V)(N) Kisir Salad -bulgur wheat, tomato and roasted red peppers, mint, parsley and barberries (DF)(VG) Fattoush salad (DF)(VG)
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& **pudding** Vegan Rhubarb and custard pots (VG)

OPTION 03

3 Mains	Lamb, dried lime , split pea and aubergine stew (GF)(DF) Za'atar cod with a citrus relish (GF)(DF) Sesame, black garlic and chilli crusted aubergines with tahini. Orange and green papaya salad (VG)(DF)(GF)	+	2 Sides	New potatoes , lovage pesto, artichokes, mint, soft boiled eggs (GF)(DF)(N) Broad beans , dill and saffron rice, sour cherries and pistachios (GF)(VG)(N)
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& **pudding** Spiced carrot, pistachio and almond cake, rosewater cream (GF)(V)(N)

OPTION 05

3 Mains	Preserved lemon , rose harissa marinated corn-fed chicken (GF)(DF) Lamb, dried lime , split pea and aubergine stew (GF)(DF) Sesame, black garlic and chilli crusted aubergines with tahini. Orange and green papaya salad (VG)(DF)(GF)	+	3 Sides	New potatoes , lovage pesto, artichokes, mint, soft boiled eggs (GF)(DF)(N) Fattoush salad (DF)(VG) Broad beans , dill and saffron rice, sour cherries and pistachios (GF)(VG)(N)
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& **pudding** Vegan Rhubarb and custard pots (VG)