



INFLIGHT MENU
• SKYBOW LONDON ALL AIRPORTS •

BREAKFAST

• TO START THE DAY •



FRESHLY BAKED

Croissant, Pain au Chocolat, Danish, Crusty Rolls ,
Sourdough, Homemade Muffins

ENGLISH BREAKFAST

Sausage, Bacon, Eggs,
Mushrooms, grilled
Tomatoes, Baked Beans, Hash Browns, Black Pudding,
Manx Kippers and Toast or Fried Bread

OMELETTE

EGGS YOUR WAY

FRENCH TOAST

Fresh Berries, Maple Syrup and Cinnamon

BUTTERMILK PANCAKES

With Strawberry, Blueberries or Banana

TO SHARE

1

Freshly baked All Butter Pastry selection - Home cured
Ham and sliced Swiss Cheese - Sourdough Rolls -
Butter, Jam selection - Fresh Seasonal Fruit - Freshly
Squeezed Juice- Organic Ginger shot

2

Wild Smoked Salmon and Cream Cheese Bagel (side of
chopped Capers and Red onions) - Fresh fruit skewers,
Yoghurt and Honey to dip - Peach & Turmeric Kefir shot
- Freshly squeezed Juice

3

Hot Breakfast Wrap (Toasted Flour Tortilla, Farmhouse
Cheddar, free range Egg, Omelette, Smokey Bacon,
Cumberland Sausage) - Fresh seasonal Fruits - Lemon
Basil Sparkling Water (CBD infused)
-Berry health Juice Shot

OUR SELECTION

• MOST POPULAR •



PETITS FOURS SELECTION

Our chefs selection of mini-Pastries, Chocolates & Cakes, the ideal Sweet Treat selection. Perfect on their own or served as a Dessert

CANAPÉ SELECTION

Chefs' choice of mouth-watering Canapés, perfect as an appetizer or for a short flight with a glass of fizz.

CHEESE SELECTION

A platter of the best of British and Euro-pean Cheeses with Quince Membrillo, Crusty Bread, Biscuits & Dried Fruits

FRESH FRUIT SKEWERS

Bite size ripe fruits with a Greek Yoghurt and Honey dip

EXOTIC FRUIT PLATTER

Luxurious Exotic Fruits bought in from the Paris markets

FRESH FRUIT

A selection of seasonal Fruits and Berries

SNACK

Freshly baked Scones with Clotted Cream and Strawberry Jam, Fresh Fruit and a selection of finger Sandwiches

CRUDITÉ PLATTER

An assortment of delicious freshly cut Vegetables with your choice of Dips

SANDWICH PLATTER

A selection of our best sandwiches

STARTERS

• A SENSATIONAL DEBUT •



CAESAR SALAD

Gem Lettuce, Creamy Parmesan Anchovy (optional), Garlic, Lemon Juice Dressing, Chargrilled Chicken Breast

CLASSIC GREEK SALAD

Barrel aged Feta, Kalamata Olives, Ripe Vine Tomatoes, Cucumber, Red Onion and Fresh Oregano

ROQUEFORT SALAD

Bitter leaves, pear, walnut

NOODLE SALAD

Fresh Egg Noodle, Bean Sprouts, Water Chestnut, Smoked Bean Curd, Soy Ginger Sesame Dressing

BAKED CAMEMBERT

Studded with Garlic and Thyme, Crudités and crusty Baguette

BRUSCHETTA

Burrata, Fresh Basil, Roasted Figs, Pine Nuts and aged Balsamic glaze

HALLOUMI FRIES

With Muhammara Salsa (Middle Eastern Dip with Red Pepper, Walnut and Pomegranate Molasses)

CHICKEN

Poached with five Spice, Star Anise and Szechuan Peppercorns. Steeped in Shaoxing Rice Wine, Sesame Rice Noodles

ITALIAN-STYLE CHICKEN

Coated with Parmesan, Basil, Sicilian Lemon Zest. Italian Fennel Slaw and Ciabatta Bread

SANDWICHES

• GOURMET HUNGER •



Try our delicious selection of Sandwich fillings and choose from any of our home baked Breads from Sour Dough to Pretzel Rolls, Crusty Rolls or Fluffy Bloomers:

Bacon, Avocado & Tomato

Brie, Red Onion Chutney & Tomato

Brie, Bacon & Cranberry sauce

Roast Beef, Horseradish Sauce & Cucumber Cheddar Cheese, Apple & Pickle

Chicken Caesar

Coronation Chicken, Mango Chutney & Gem Lettuce Chicken, Bacon & Tomato

Egg Mayonnaise & Watercress

Egg Mayonnaise with Smoked Bacon

**Pastrami, Cream Cheese & Pickled Gherkin Poached Salmon
Dill Mayonnaise & Salad Smoked Salmon & Cream Cheese**

Tuna Mayo with Swiss Cheese

PLATTERS

• FOR MORE PLEASURE •



CAVIAR ROYAL

Caviar Royal Beluga, blinis, œuf dur Burford Brown, pommes de terre Charlotte cuites à la vapeur, crème aigre, oignon de printemps finement haché, quartiers de citron de Sicile.

MEZZE GRAZING BOARD

Burnt Aubergine Baba Ganoush, Butterbean Houmous, Halloumi stuffed Felafel Spicy Tomato Dip, Garlic and Lemon Poached free range Chicken Breast - Maneesh Flatbread

TAPAS GRAZING BOARD

Aged Manchego, Serrano Ham, Iberico Ham, Piquillo peppers, Manzanilla Olives, Smoked Catalan Almonds, Sourdough Bread, cultured Butter

CHARCUTERIE

Locally sourced Oxfordshire Charcuterie selection Air dried Smoked Ham, Coppa, FennelSsalami, Cured Loin, Marinated Roasted Peppers, Caperberries, Mozzarella Pearls, Nocellara Olives, Baby Leaf Salad, homemade Focaccia

SEAFOOD

Dressed Lobster, Wild Smoked Salmon Tartare, King Shrimp, House Gravadlax, Baby Peppery Leaf Salad, Soured cream Tartare Sauce, Caperberries, Red Onion Relish, Sourdough Bread selection, Cultured Butter

SUSHI

Salmon Nigiri, Tuna Nigiri, Prawn Nigiri, Cucumber and Avocado Maki Roll, Spicy Tuna Maki Roll, Japanese Calamari Salad, Edamame and Seaweed Salad

VIP SUSHI & SASHIMI

Maguro (Yellowtail) Sashimi, Hiramasa (Kingfish) Sashimi, Hotate (Scallops) Miso dressing, Ebi (Shrimp) Nigiri, Salmon Nigiri, Seaweed Salad, Japanese Tuna Tartare Salad, Crispy Lotus Root, Japanese Pickles

INTERNATIONAL

• TRAVEL BY EATING •



FRENCH

Montague Lamb Loin, Bacon and Tomato Jam,

Parmentier Courgette

Roasted Turbot, Cauliflower and Vanilla Puree,
Rosti Potato

Confit Bresse Chicken, Slow Roasted Onion,
Sauternes Gravy, Fondant Potato

Roasted Celeriac Steak, Broccoli, Red Wine Sauce

Coq au Vin Cotswold white Chicken cooked low and slow
in Red Wine, Smoked Bacon Lardons and Mushrooms

ITALIAN

Penne Putanesca, Tomatoes, Olives, Chilli, Fresh Herbs

Spaghetti Bolognese The timeless classic

Grilled Pear and Gorgonzola Salad -Radicchio,
Toasted Pine Nuts, Parmesan Shavings

Charred Fresh Tuna Steak- Roquette, Confit Cherry Tomato
and Baby Leaves

Fillet Steak- Pine Nuts and Raisin Crust, seasonal Fresh Vegetables

Rose Veal Ossobuco- Crispy Saffron Polenta Cake
Pumpkin Gnocchi- Almonds, Sage and Butter Sauce

Chicken Milanese- Sun dried Tomato and Basil Pesto, Linguine

INTERNATIONAL

• TRAVEL BY EATING •



THAI

Thai Green Curry - Homemade Thai curry paste, Galangal, Lemon Grass, Lime Leaf Chilli's, Lime Juice, Coconut Milk, Jasmin Rice

Red Coconut Curry - Beef, Chicken, Vegetable or Shrimp Chicken Breast, Sweet Thai Soy, Ginger, Cashew Nuts

Confit Duck Panang marinated with Kaffir Lime, Red

Chillies, Coconut Cream, Cumin infused Curry

Charred Cauliflower and Aubergine, Garlic relish, chili

Choose from

Pad Thai - Beef, Chicken, Vegetable or Shrimp

THE NEW YORKER

Our Classic Burger 30 day aged Steak, Gem Lettuce, Tomato, Mayo, Brioche Bun

Selection of filled Bagels, Pretzel Sub Rolls, Pickles & Creamy Slaw

Nachos, Jalpenos, Cheese dip

Hot Latkes (Potato Pancakes), Sour Cream & Apple Sauce to dip

Philly Cheese Steak - Grilled Aged Angus, Roasted Peppers, Melted Monterey Jack, Semolina Sub

INTERNATIONAL

• TRAVEL BY EATING •



BRITISH

Brie and Cranberrys baked in crisp Puff Pastry, Fondant Potato, Tender Stem Broccoli, Creamy Madeira Sauce

Roast Beef, Stout Gravy, Roast Potatoes, Seasonal Fresh Vege-tables, Yorkshire Pudding

Scottish Langoustine, Devon Scallops, Langoustine broth
Vegetable and Cheese Wellington Portobello
Mushroom, Spinach, Hazelnuts

MIDDLE EASTERN

Charred Oyster Mushroom skewers- Tamari,
Coriander Seed, mixed Flat Breads Fried Aubergine,
Zhoug, Date Syrup, Laffa Bread,

Sea Bass Musakhan - Sumac, Roasted Onions, Saffron,
Allspice, Fried Pine Nuts

Lamb Shawarma - Za'atar Flatbreads, Yoghurt and Mint,
Cucumber, Spring Onions, Crispy Gem Leaf

Chicken or Lamb Tagine- preserved Lemon and Apricots,
Spiced Couscous

Falafel, Tahini, Pickled Mango Amba, Sumac, Onions,
Pitta Breads

CLASSICS

Roasted King Oyster Mushrooms Stroganoff Mustard,
Thyme, Parsley, Cream and Garlic and Parmentier Potato

Fillet Steak

Poached Salmon Wild Keta, Braised Fennel, Lemon Sauce and
Crushed New Potatoes

Steak pie

Beef Casserole cooked in Ale, Mushrooms, Rich Butter Puff Pastry

SIDES

• TO ACCOMPANY YOUR DISHES •



Roast Potatoes Fries

Chunky Chips

Mousseline Potatoes

Dauphinois Potatoes

Sautéed Potatoes

Jacket Potato Minted

New Potatoes

Maple Glazed Brussels Sprouts

Roasted Mediterranean Vegetables

Seasonal Green Vegetables

Ratatouille

Green Salad

Garden Salad

Cheesy Cauliflower

Spiced Basmati Rice

Stir fried Asian Vegetables

Deep fried Mac 'n' Cheese Crushed Peas

Green Beans with Garlic

Griddled Asparagus

DESSERTS

• THE SWEET NOTE •



Fruit Yoghurt

Caramelised pear

Pistachio Crème Brulée

Apple and mixed Berry Crumble

Milk Chocolate Mousse

Orange Shortbread

Spiced Pineapple

Brownie

Sliced Fruit

Cookie

Chocolate Mousse

New York Cheesecake

Brownies & Blondies

DRINKS

• JOIN US FOR A TOAST •



Chablis
Domaine Pique Roque Rosé
Mâcon-Prissé
Pouilly-Fume
Muscadet Sèvre & Maine
Bourgogne Passetoutgrain
Domaine Pique Roque Rosé
Pinot Bianco, Kellerei Kurtatsch
Chianti Colli Senesi
Bourgogne Passetoutgrain
Château La Croix Blanche
Scorpo Noirien Pinot Noir
Château Sigalas-Rabaud
Sapling Vodka

...& much more on request

SOFT DRINKS

FRESH JUICES

Sicilian Lemonade & Mint
Watermelon, Carrot & Ginger Grape-fruit, Orange, Kiwi
Mixed Berry

FRESH SMOOTHIES

Blueberry & Apple
Spinach
Apple & Kiwi
Banana & Strawberry

FOR THE CREW

• JUST FOR YOU •



LUNCH BOXES

Tapas selection- Serrano ham, Manchego slices, Olives, Sourdough Bread and Dips with a side Salad and a Cookie or Cake

Or

Crudités and Pitta Bread with Houmous dip, Greek Salad & Granola bar

Or

Sandwich selection - Choose from Any of our fillings in the sandwich platter section (all individually wrapped for freshness and ease) with Potato Chips, Side Salad and a Cookie or Cake

Or

Asian Chicken Noodle, Greek or Caesar Salads with Cheese and Crack-ers and a Fresh Fruit Salad

Or

Charcuterie selection, Mozzarella and Tomato salad with a Ciabatta Roll and Confectionary bar.

Or

Tapas selection- Serrano ham, Manchego slices, Olives, Sourdough Bread and Dips with a side Salad and a Cookie or Cake

Or

Crudités and Pitta Bread with Houmous dip, Greek Salad & Granola bar

OUR SERVICES

• SHARING AND TRUST •



CONCIERGE

SHOPPING

PACKAGES



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