

CARAVAN

CHRISTMAS FEASTING, SPECIAL SUPPERS, EVENTS & UNUSUAL ENQUIRIES!

In this guide you'll find our current feasting menus, an overview of our spaces and key information to help you plan the perfect special event at Caravan.

CARAVAN EXMOUTH MARKET



Best suited to: Smaller parties & team get-togethers, Christmas feasting, rustic private dining and private hire.

our restaurants

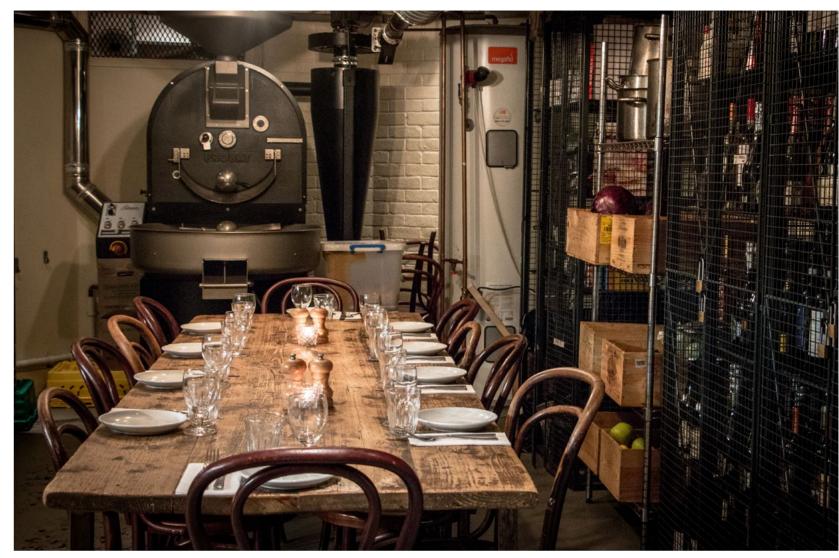
To send us your enquiry, just fill in this **form**

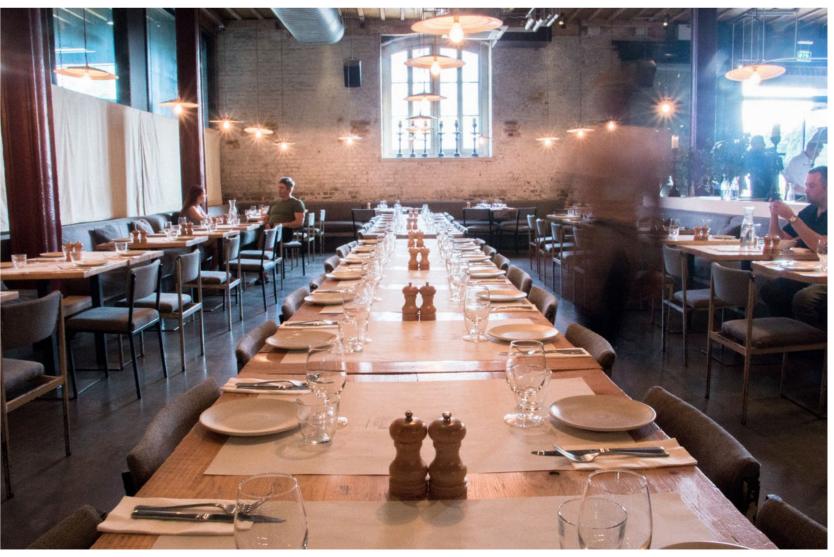
CARAVAN KING'S CROSS

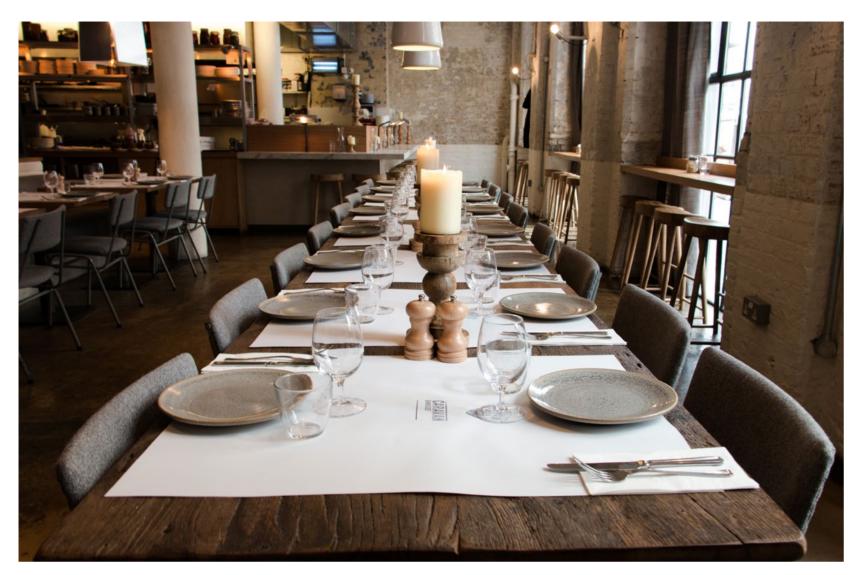


Best suited to: Christmas feasting, larger groups, standing suppers, cocktail parties & private hire. Local catering and partnerships.

Large feasting groups of up to 30 guests. Private hire for 90-150 guests, depending on what you have in mind.







CARAVAN BANKSIDE



Best suited to: Christmas feasting, larger groups, and private hire.

Events and brand partnerships. Large feasting groups of up to 18-35 guests. Private hire for 80-120 guests, depending on what you have in mind



CARAVAN CITY



Best suited to: Private dining, Christmas parties, private hire, larger groups, events and brand partnerships.

Our private dining space sits in an open plan mezzanine which sits 18, or up to 40 for standing events. Alternatively, the whole restaurant is available for hire and can seat 140 guests and many more for standing events.

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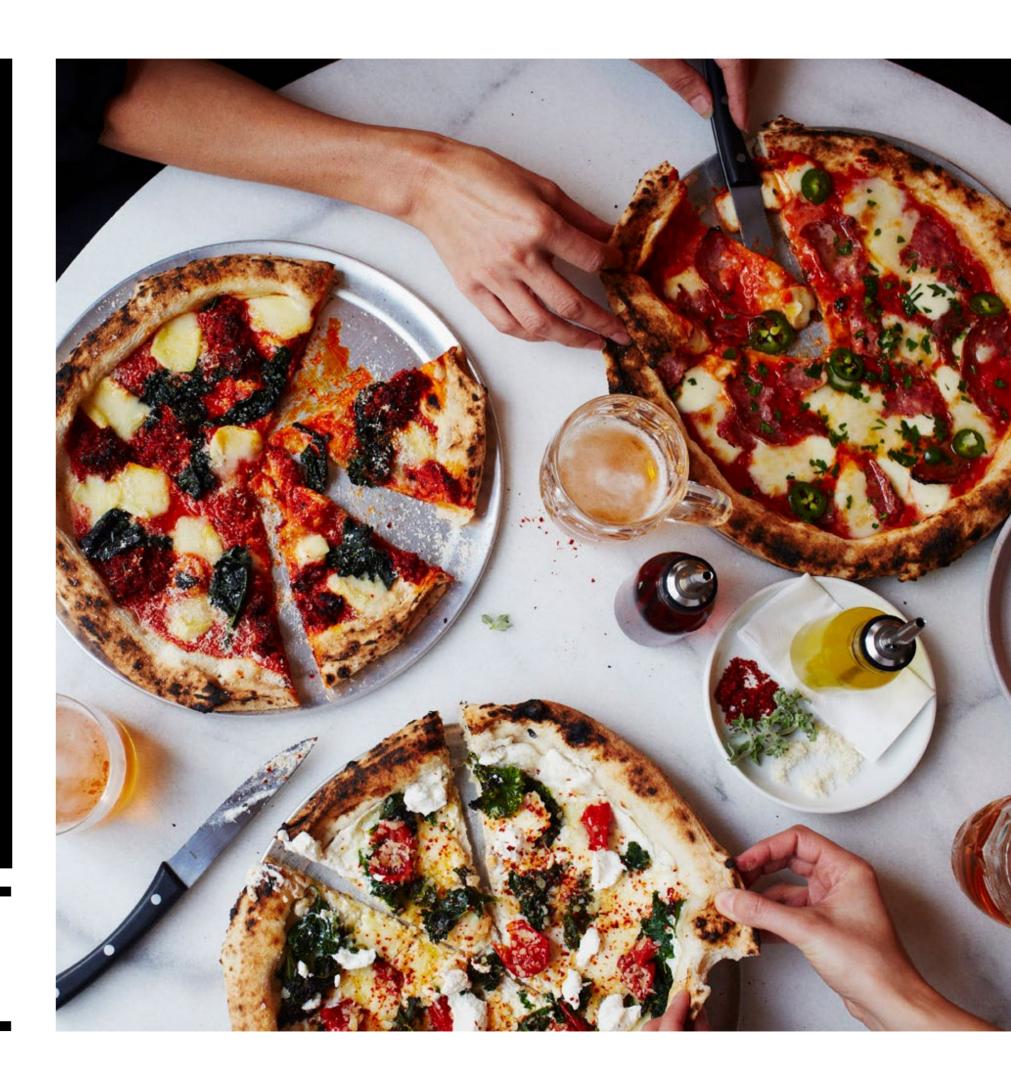
bespoke menus 19

Sample menus
We've got various sample menus
to suit all budgets. Our menus can be altered on request so they're bespoke for your occasion.

tailored menus

For larger groups and special occasions, we can tailor menus just for you. Our team will work with you to create the perfect event.

If you've got an event in mind, just fill out **this form**



£20 per head

19

FEAST OF PLATES TO SHARE

Jalapeño corn bread, chipotle butter, coriander, lime Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing

Molasses roasted beets, charred onions, goat's curd, toasted seeds
Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers
Burmese chicken salad, turmeric, chilli, lime, peanuts
Elwy valley lamb meatballs, braised tomato, bulgur, yoghurt, almonds



sample:

per head



FEAST OF PLATES TO SHARE

Marcona almonds and nocellera del belice olives

Jalapeño corn bread, chipotle butter, coriander, lime

Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing

Molasses roasted beets, charred onions, goat's curd, toasted seeds

Spiced cauliflower, harissa, pomegranate yoghurt, nigella

Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers

Burmese chicken salad, turmeric, chilli, lime, peanuts

Jamon and smoked san simon croquettes, saffron mayonnaise

Elwy valley lamb meatballs, burnt tomato, bulgur, yoghurt, almonds

CHOOSE A PUDDING

Vanilla ice cream, Caravan market blend espresso salted caramel Chocolate stout cake, chocolate caramel, burnt coffee cream

£35 per head

19

for up to 20 people

{ pizza option available at kx, cb, cc }

sample:

£45 per head



TO START

Marcona almonds and nocellera del belice olives

PLATES TO SHARE

Jalapeño corn bread, chipotle butter, coriander, lime Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers

TO START

Glass of prosecco
Marcona almonds and nocellera del belice olives
Smashed cucumbers, soy tahini, szechuan chilli oil
Alejandro magño slicing chorizo

PLATES TO SHARE

Jalapeño corn bread, chipotle butter, coriander, lime Molasses roasted beets, charred onions, goat's curd, toasted seeds Pan fried mackerel, pine nuts, preserved lemon, sultanas, capers

CHOOSE A MAIN COURSE OR PIZZA

Bulgur wheat fritters, chard, baba ganoush, pickled sultanas, sorrel
Duck confit, cannellini beans, smoky bacon and fennel ragu, mojo verde
Mozzarella, tomato, basil pizza
Pickled broccoli leaf, kalamata olive, manouri, truffle oil pizza
Nduja, confit garlic, scamorza, sorrel, chilli pizza

CHOOSE A PUDDING

Vanilla ice cream, Caravan market blend espresso salted caramel Chocolate stout cake, chocolate caramel, burnt coffee cream

MAIN COURSE FOR SHARING

Spiced cauliflower, harissa, pomegranate yoghurt, nigella Red quinoa and buckwheat grain bowl, stem broccoli, sweet potato, peanuts, miso-tahini dressing Baked organic salmon, saffron and yuzu butter, dill

Elwy valley lamb meatballs, braised tomato, bulgur, yoghurt, almonds

CHOOSE A PUDDING

Vanilla ice cream, Caravan market blend espresso salted caramel Pine nut cake custard cake, olive oil ice cream, damson conserve Chocolate stout cake, chocolate caramel, burnt coffee cream

FOR THE TABLE

Selection of Spanish cheeses for the table, lavash, membrillo



christmas menus

from

1st November
24th December

19

option 1 £25 per head **option 2** £35 per head

option 3 £45 per head

festive feasting menu £25 per head



sample:

festive feasting menu £35 per head



TO START

Marcona almonds and nocellera del belice olives

Jalapeno corn bread, chipotle butter

MAIN COURSE TO SHARE

Baked cod fillet, mojo verde, herbs Slow roast shoulder of lamb, pomegranate-mint pesto Roasted sweet potato, quinoa and buckwheat, sesame-miso

Rye berries, chopped kale, radish, dill, mint, apple cider vinegar yoghurt

Steamed baby potatoes, mint, olive oil

CHOOSE A PUDDING

Vanilla ice cream, Caravan Market Blend espresso salted caramel

Ginger cake, hibiscus poached pear, rum syrup, clotted cream

TO START

Marcona almonds and nocellera del belice olives

Alejandro magno slicing chorizo

PLATES TO SHARE

Jalapeno corn bread, chipotle butter Burrata, shaved sunchokes, fennel, lemon, parsley, garlic Charred hispi cabbage, den miso, stilton, Thai basil

MAIN COURSE TO SHARE

Baked cod fillet, mojo verde, herbs Slow roast shoulder of lamb, pomegranate-mint pesto Roasted sweet potato, quinoa and buckwheat, sesame-miso

Rye berries, chopped kale, radish, dill, mint, apple cider vinegar yoghurt

Steamed baby potatoes, mint, olive oil

CHOOSE A PUDDING

Vanilla ice cream, Caravan Market Espresso, salt caramel sauce

Ginger cake, hibiscus poached pear, rum syrup, clotted cream

festive feasting menu £45 per head



TO START

Coffee negroni or glass of Prosecco Marcona almonds and nocellera del belice olives Alejandro magno slicing chorizo

PLATES TO SHARE

Jalapeno corn bread, chipotle butter Burrata, shaved sunchokes, fennel, lemon, parsley, garlic Charred hispi cabbage, den miso, stilton, Thai basil

MAIN COURSE TO SHARE

Baked cod fillet, mojo verde, herbs Slow roast shoulder of lamb, pomegranate-mint pesto Roasted sweet potato, quinoa and buckwheat, sesame-miso

Rye berries, chopped kale, radish, dill, mint, apple cider vinegar yoghurt

Steamed baby potatoes, mint, olive oil

FOR THE TABLE

Selection of Spanish cheeses for the table, lavosh, membrillo

CHOOSE A PUDDING

Vanilla ice cream, Caravan Market Espresso, salt caramel sauce

Chocolate delice, miso ice cream, sesame brittle

Ginger cake, hibiscus poached pear, rum syrup, clotted cream















CARAVAN EXMOUTH MARKET

CARAVAN KING'S CROSS CARAVAN BANKSIDE CARAVAN

To send us your enquiry just fill in this **form**

For further information or to make a booking, please contact our wonderful reservations team on

RESERVATIONS@CARAVANRESTAURANTS.CO.UK

CARAVANRESTAURANTS.CO.UK