



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.

the restaurants



CARAVAN EXMOUTH MARKET



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



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, private hire. If you've got an event in mind, just fill out this [form](#).

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



Opening 10th October 2017

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

Our private dining room sits above the restaurant in an open plan mezzanine, seating 18-25 guests. Private hire for 80-140 guests, depending on what you have in mind.

bespoke menus



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](#)



sample:

£20



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:

£30



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

sample:

£35



for up to 20 people

{ pizza option
available
at kx, cb, cc }

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*

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

sample:

£45



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

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
November 1st to
December 24th



option 1
£25 per head

option 2
£35 per head

option 3
£45 per head



sample:
festive
feasting
menu
£25



TO START

*Marcona almonds and nocellera del
belice olives
Jalapeno corn bread, chipotle butter*

MAIN COURSE TO SHARE

*Baked cod, chow chow picalilli, butter sauce
Slow roast shoulder of lamb, pommegrante-mint pesto
Roasted sweet potato, quinoa and buckwheat,
sesame-miso
Rye berries, chopped kale, radish, dill, mint, apple
cider vinegar yoghurt*

CHOOSE A PUDDING

*Vanilla ice cream, Caravan Market Espresso,
salt caramel sauce
Ginger cake, hibiscus poached pear, rum
syrup, clotted cream*

sample:
festive
feasting
menu
£35



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, chow chow picalilli, butter sauce
Slow roast shoulder of lamb, pommegrante-mint pesto
Roasted sweet potato, quinoa and buckwheat,
sesame-miso
Rye berries, chopped kale, radish, dill, mint, apple
cider vinegar yoghurt*

CHOOSE A PUDDING

*Vanilla ice cream, Caravan Market Espresso,
salt caramel sauce
Ginger cake, hibiscus poached pear, rum
syrup, clotted cream*

sample:
festive
feasting
menu
£45



TO START

Espresso martini 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, chow chow picalilli, butter sauce
Slow roast shoulder of lamb, pommegrante-mint pesto
Roasted sweet potato, quinoa and buckwheat salad, sesame-miso
Rye berries, chopped kale, radish, dill, mint, apple cider vinegar yoghurt

CHOOSE A PUDDING

Vanilla ice cream, Caravan Market Espresso, salt caramel sauce
Coconut yoghurt pannacotta, soused figs, hazelnuts
Ginger cake, hibiscus poached pear, rum syrup, clotted cream

FOR THE TABLE

Selection of Spanish cheeses for the table, lavash, membrillo





CARAVAN
EXMOUTH MARKET



CARAVAN
KING'S CROSS



CARAVAN
BANKSIDE



CARAVAN
CITY

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

RESERVATIONS@CARAVANRESTAURANTS.CO.UK

CARAVANRESTAURANTS.CO.UK