



CARAVAN

GROUP FEASTING

Season parties and group feasting

[OUR RESTAURANTS](#)

[OUR MENUS](#)





CARAVAN EXMOUTH MARKET



11—13 EXMOUTH MARKET
LONDON EC1R 4QD
020 7833 8115

WHOLE RESTAURANT

52 guests seated
80 guests standing

ROASTERY TABLE

12 guests seated

FEASTING TABLE

14 guests seated

TERRACE

32 guests seated
40 guests standing

CARAVAN KING'S CROSS



1 GRANARY SQUARE
LONDON N1C 4AA
020 7101 7661

WHOLE RESTAURANT

120 - 175 guests seated
300 guests standing

ROASTERY

55 guests seated
100 guests standing

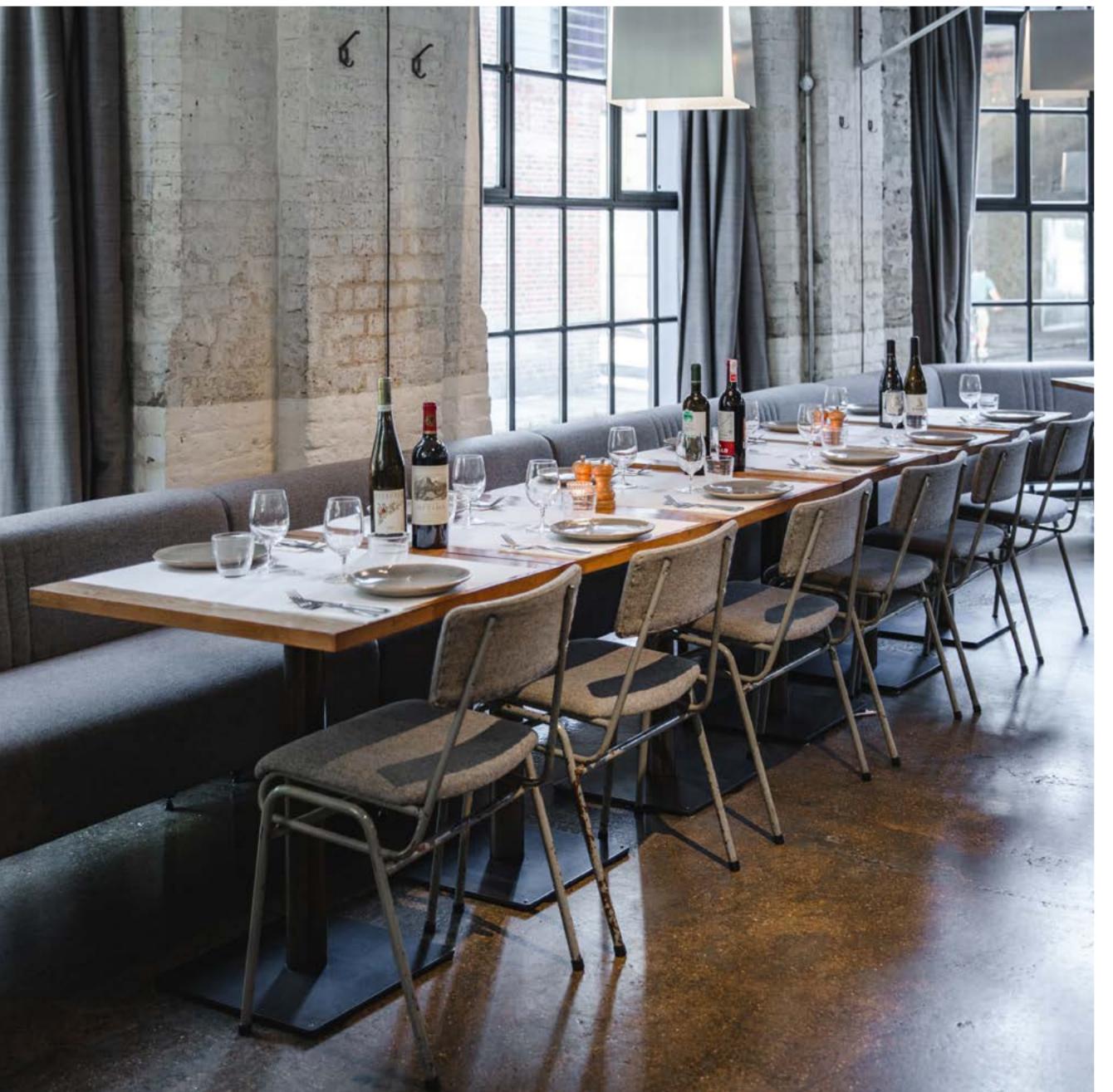
FEASTING TABLE

34 guests seated

TERRACE

60 guests seated
100 guests standing





CARAVAN

BANKSIDE



30 GREAT GUILDFORD STREET
LONDON SE1 0HS
0207 101 1190

WHOLE RESTAURANT

120 guests seated
200 guests standing

SEMI-PRIVATE DRINKS AND NIBBLES

20 guests standing

MARBLE TOPPED FEASTING

15 guests standing

ROASTERY TABLE

18 guests seated

METAL BOX TABLE

12 guests seated

CARAVAN CITY



22 BLOOMBERG ARCADE
LONDON EC4N 8AR
020 3957 5555

WHOLE RESTAURANT
80 - 110 guests seated
150+ guests standing

PARTIAL RESTAURANT
34 guests seated

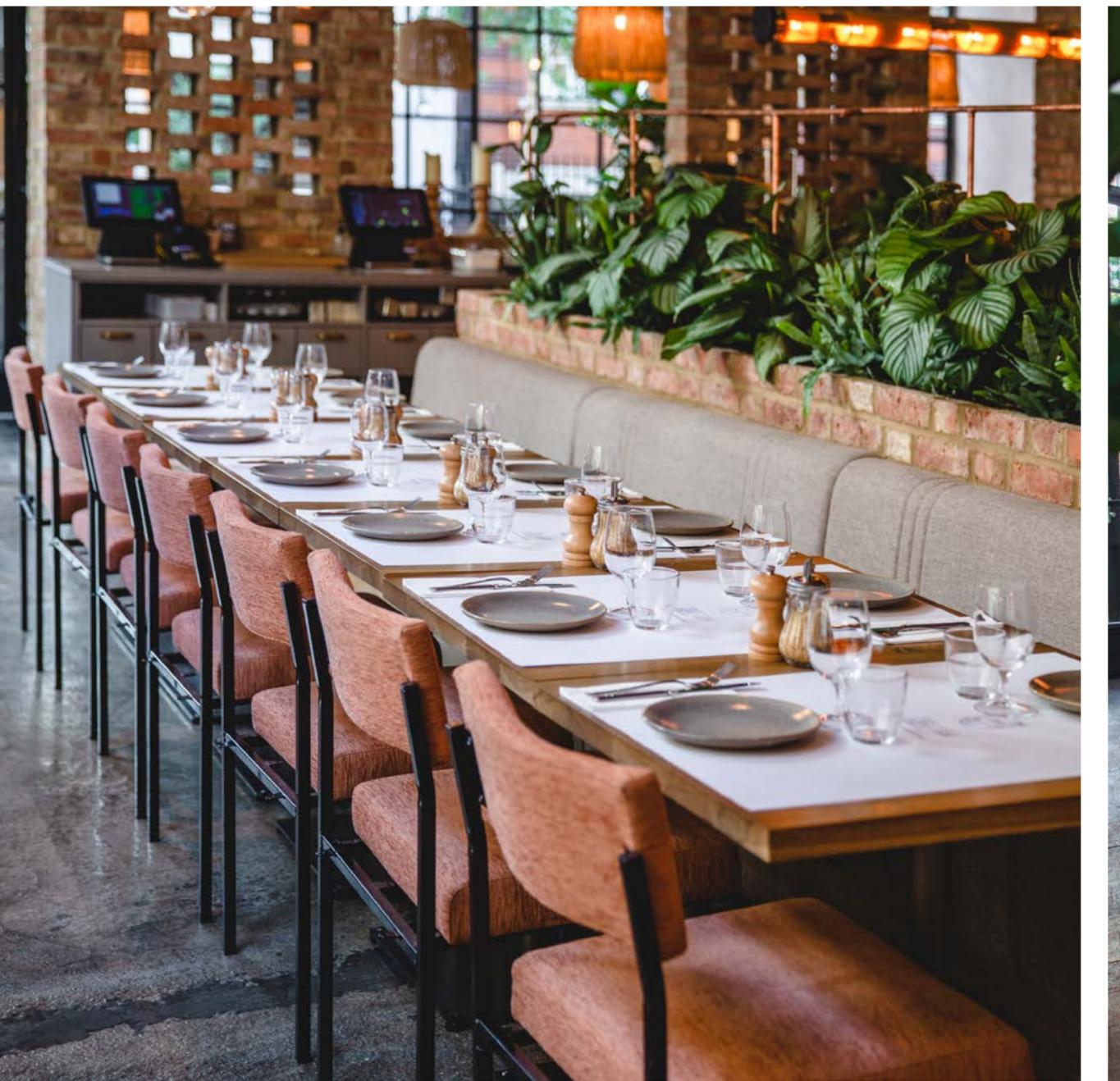
PRIVATE MEZZANINE
20 guests seated
40 guests standing

AT THE BAR
35 guests standing

ROASTERY TABLE
10 guests seated

TERRACE
60 guests seated
150+ guests standing





CARAVAN FITZROVIA



152 GREAT PORTLAND STREET
LONDON W1W 6AJ
0203 963 8500

PRIVATE RECORD ROOM

38 guests seated
50 guests standing

WHOLE RESTAURANT

120 - 142 guests seated
200+ guests standing

BOLSOVER ROOM

34 guests seated
45 guests standing

TO GO AFTER DARK

10 guests seated
45 guests standing

FEASTING TABLES

28 guests seated



RECORD ROOM

Our record room lies beneath Caravan Fitzrovia and is where DJ Zane Lowe recorded his famous sessions, alongside the Live Lounge and John Peel's last show. Totally private and filled with natural light during the day, the record room can be booked for breakfast, lunch or all-night dinners.

BREAKFAST, LUNCH & DINNER

- Minimum spend applies
 - please contact our team
- Group feasting menus available

HIRE BY HOUR

- At £150.00 between 9am – 5pm
- Exclusive use of the room
- Filter coffee and water included

Available to add per person

- £5.00 per head for pastries
- £5.00 per head for freshly pressed juices, kombucha and shrubs
- £5.00 per head for smoothies

MENUS

Family style feasting
for larger parties and events



BREAKFAST MENUS — SERVED FEASTING STYLE

£18 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
house-made jam/miso peanut butter

ON THE TABLE TO SHARE

- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts
- Golden spiced yoghurt, apricots, raspberries, maple oat granola, banana cashew butter
- Coconut chia pudding, strawberry balsamic shrub, thai basil, sunflower seeds
- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini

£24 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
house-made jam/miso peanut butter

ON THE TABLE TO SHARE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast
- Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley

SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon

£24 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods
- Butter and house spreads
house-made jam/miso peanut butter

CHOOSE A PLATE

- Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini
- Hot smoked salmon, scrambled eggs, chives, toast
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

SIDES

- Smashed avocado, chilli, lemon
- Thick cut bacon



BRUNCH MENU

£24 — per person

- Juices
- Filter coffee
- Tea

ON THE TABLE

- Selection of pastries and baked goods

CHOOSE A PLATE

- Sprout and kraut bowl: quinoa, charred sweet potato, red cabbage kraut, miso, tahini, seeds
- Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts, on toast
- Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast
- Hot smoked salmon, puy lentils, green beans, pecans, avocado, soft boiled egg, baby gem, pomegranate molasses
- Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck egg
- Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast

SIDES

- Butter and house spreads
house-made jam/miso peanut butter
- Smashed avocado, chilli, lemon
- Hot smoked salmon
- Thick cut bacon

BRUNCH COCKTAILS

£7 — for 1

£12 — for 2

£15 — for 3

[per person]

Sample menu

- French House Spritz

Suze, St Germain, Pineau de Charantes, prosecco

- Aperol Spritz

- New Fashioned

Bourbon, spiced redbush tea liqueur, bay leaf

- Single Origin Negroni

Gin, Campari, coffee

- Toasted Miso Mule

Vodka, den miso, lime, ginger beer

- Chef's Margarita

Tequila blanco, triple sec, lime, grapefruit

- Kamm & Sons Elderflower Cosmopolitan

Kamm & Sons, Elderflower, Grapefruit, Triple Sec, Lime

- Seasonal Spiked Shrubs

Seasonal shrub spiked with gin

**Available for Fitzrovia Record Room only*



GROUP MENUS

SAMPLE MENU

£30 — per person

- Sourdough, house butter

SHARED STARTERS

- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses tahini
- Hot-smoked salmon, baby potato, watercress, mustard buttermilk dressing

MAIN COURSE FOR SHARING

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, nori purée, miso butter, mint
- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Warm boiled orange and almond cake, miso caramel, clotted cream

SAMPLE MENU

£35 — per person

- Marcona almonds and nocellera del belice olives
- Sourdough, house butter

SHARED STARTERS

- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses tahini
- Hot-smoked salmon, baby potato, watercress, mustard buttermilk dressing
- Jamon and San simon Croquettes, saffron mayonnaise

MAIN COURSE FOR SHARING

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, nori purée, miso butter, mint

Add either:

- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

Or

- Confit duck, pomegranate mint pesto

SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange and almond cake, miso caramel, clotted cream

SAMPLE MENU

£40 — per person

- Steamed edamame beans, sea salt

- Sourdough, house butter

- Berber spiced coppa, cured at Caravan Bankside

SHARED STARTERS

- Burrata, kale pesto, jerusalem artichoke crisps
- Seabass crudo, truffled soy, yuzu, golden sesame
- Jamon and smoked san simon croquettes, saffron aioli

MAIN COURSE FOR SHARING

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, nori purée, miso butter, mint

Add either:

- 8-hour lamb shoulder, pomegranate mint pesto (requires 48 hours' notice)

Or

- Confit duck, pomegranate mint pesto

SIDES

- New potatoes and mint
- Cavolo nero, hazelnuts

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Yuzu posset, short bread, pear compote
- Warm boiled orange and almond cake, miso caramel, clotted cream

...OR CHOOSE YOUR OWN MAIN & PUDDING

[for up to 14 diners]

£35 — per person

Sample menu

TO START

- Marcona almonds and nocellera del belice olives
- Sourdough, house butter

SHARED STARTERS

- Braised puy lentils, green beans, avocado, pecans, pomegranate molasses tahini
- Hot-smoked salmon, baby potato, watercress, mustard buttermilk dressing
- Jamon and san simon croquettes, saffron aioli

CHOOSE A MAIN COURSE

- Roasted kuri squash, tahini za atar, chickpea sprouts, pickled cucumber, sorrel
- Roasted cod, crushed potatoes, nori purée, miso butter, mint
- Confit duck, braised cavolo nero, pomegranate mint pesto

CHOOSE A PUDDING

- Vanilla ice cream, Caravan espresso salt caramel sauce
- Chocolate delice, blackberry sorbet, sesame brittle
- Warm boiled orange and almond cake, miso caramel, clotted cream







GET IN TOUCH

To make an enquiry and discuss our seasonal rates,
please contact Tori and Puja on
reservations@caravanrestaurants.co.uk
or give us a call on 0203 963 8500

We will get back to you within 24 hours.

Information correct as of August 2018

CARAVANRESTAURANTS.CO.UK