



CARAVAN

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.

our restaurants



To send us your enquiry,
just fill in this [form](#)

CARAVAN EXMOUTH MARKET



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



CARAVAN KING'S CROSS



Best suited to: 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: 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

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CARAVAN CITY



Best suited to: Private dining, 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.

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.

Our set menus are available for groups of 8 or more. Smaller groups may order from the current menu on our website.

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

per head



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

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

sample:

£35

per head



for up to 15 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



CARAVAN
EXMOUTH MARKET



CARAVAN
KING'S CROSS



CARAVAN
BANKSIDE



CARAVAN
CITY

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

RESERVATIONS@CARAVANRESTAURANTS.CO.UK

CARAVANRESTAURANTS.CO.UK