



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.

our restaurants



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

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, 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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just fill in this **form***



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.

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

christmas menus

from
1st November -
24th December



option 1
£25 per head

option 2
£35 per head

option 3
£45 per head



sample:
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*

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*

PLATES TO SHARE

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

sample:
*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
CITY

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

RESERVATIONS@CARAVANRESTAURANTS.CO.UK

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