

## 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

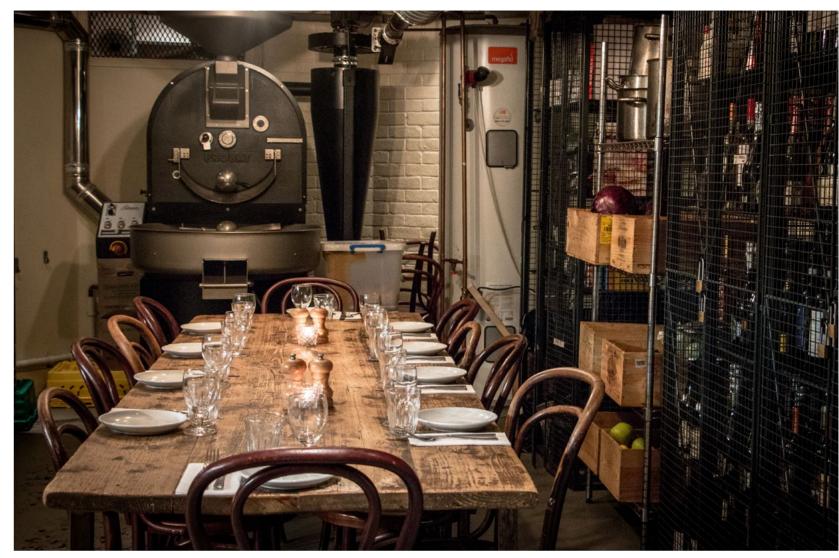
To send us your enquiry, just fill in this **form** 

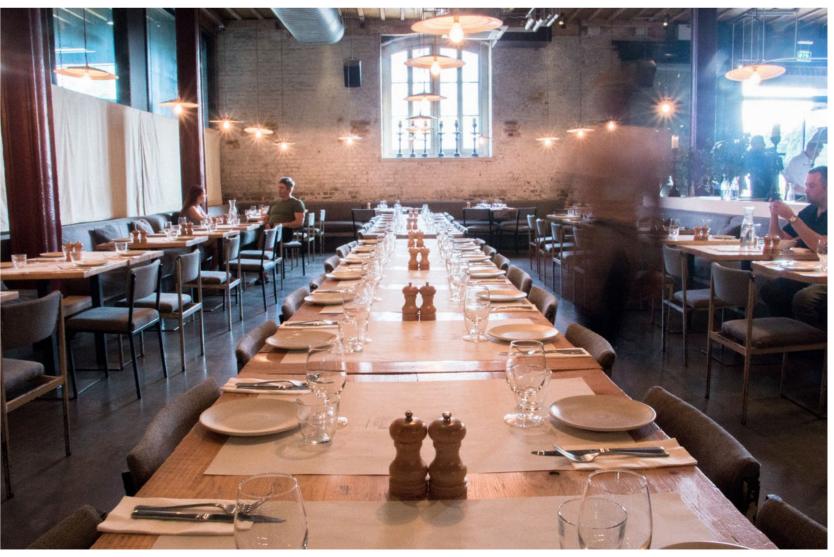
## CARAVAN KING'S CROSS

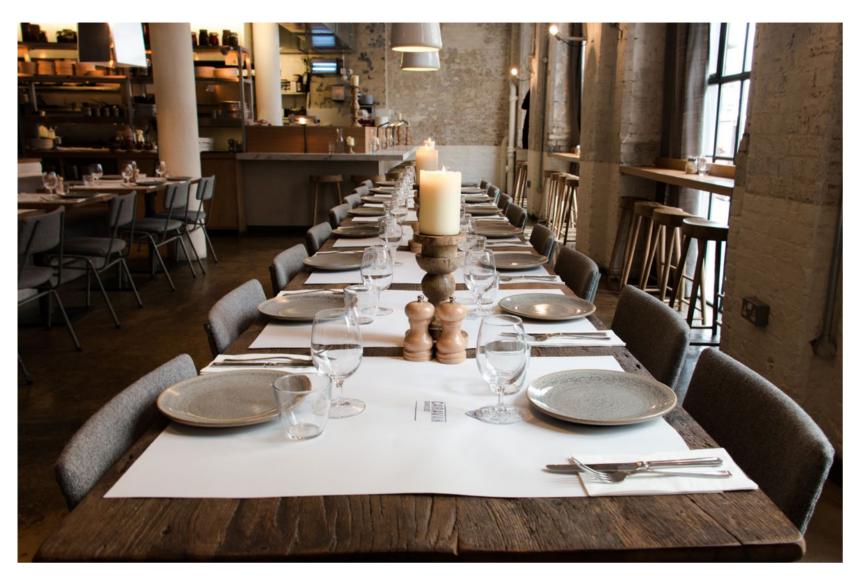


Best suited to: Christmas feasting, larger groups, standing suppers, cocktail parties & private hire. Local catering and partnerships.

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 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.

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

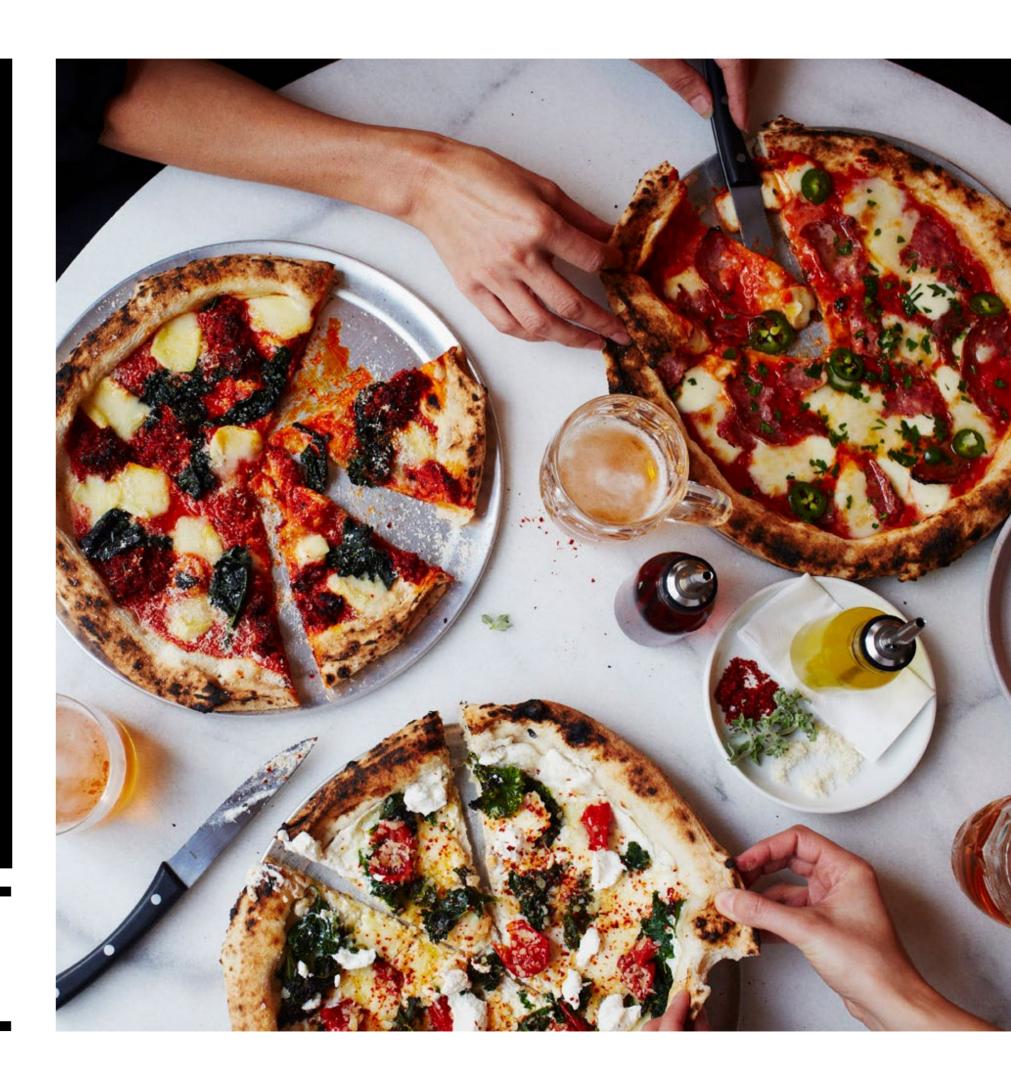
## bespoke menus 19

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