



CARAVAN

CHRISTMAS FEASTING

Seasonal parties and festive 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 OHS
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

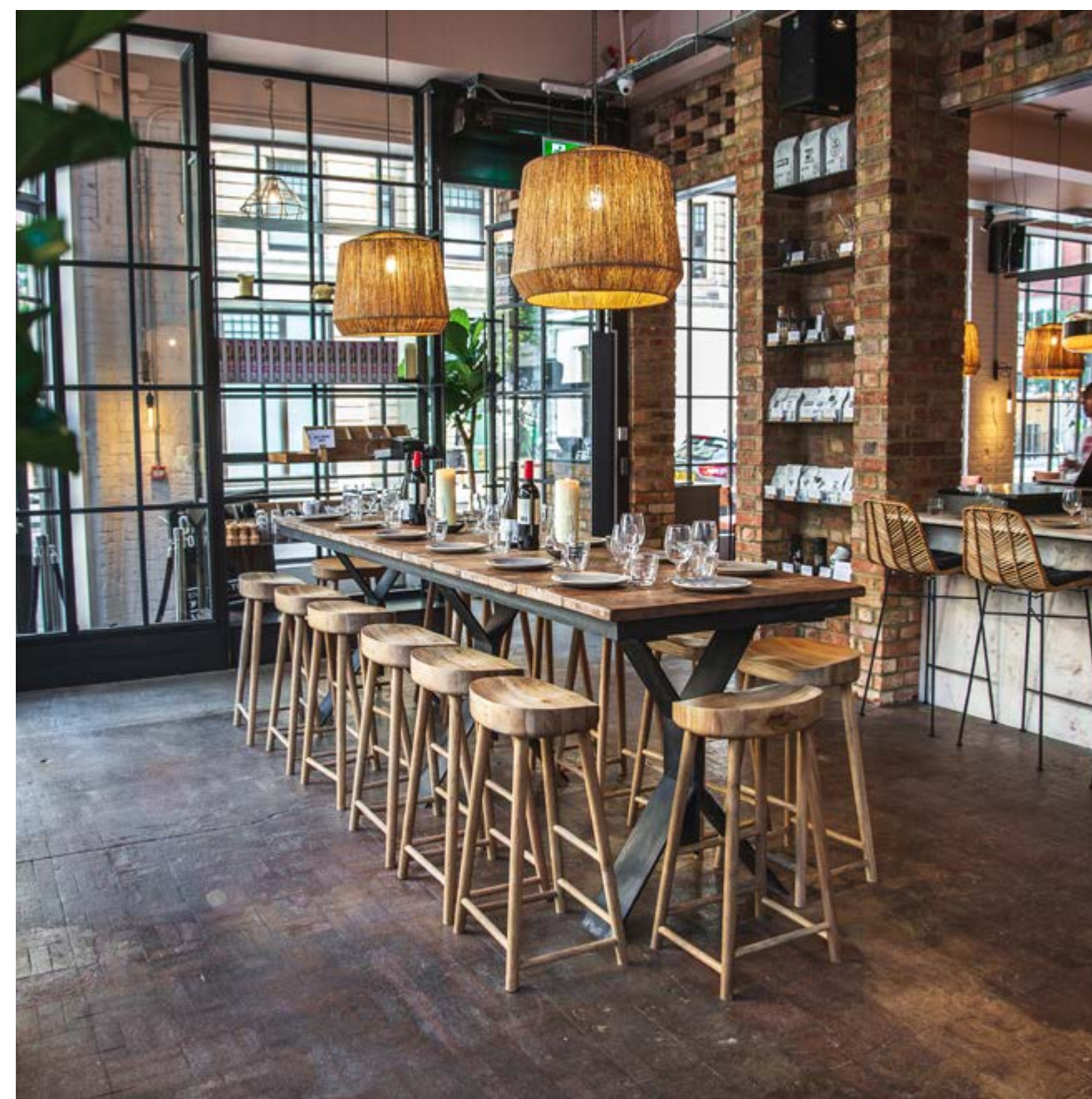




CARAVAN FITZROVIA



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



FESTIVE MENUS

FEASTING MENU

£30 — per person

- Caravan sourdough, house butter

SHARED STARTERS

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Chapel and swan smoked salmon, chrain, dill, rye crumb

MAIN COURSE FOR SHARING

- Roasted kuri squash, harissa, cumin yoghurt, pecans
- Roasted cod, miso butter sauce, nori
- 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 market blend espresso salted caramel sauce
- Warm boiled orange cake, miso caramel, clotted cream

FEASTING MENU

£35 — per person

- Marcona almonds and nocellera del belice olives
- Caravan sourdough, house butter

SHARED STARTERS

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Chapel and swan smoked salmon, chrain, dill, rye crumb
- Jamon and San simon Croquettes, saffron mayonnaise

MAIN COURSE FOR SHARING

- Roasted kuri squash, harissa, cumin yoghurt, pecans
- Roasted cod, miso butter sauce, nori

Add either:

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

Or

- Char-grilled pork secreto, apple kimchi

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 cake, miso caramel, clotted cream

FEASTING MENU

£40 — per person

- Smashed cucumbers, sichuan oil, sesame
- Caravan sourdough, house butter
- Berber spiced coppa, cured at Caravan Bankside

SHARED STARTERS

- Burrata, sorrel shrub, jerusamel artichoke crisps
- Seabass crudo, truffled soy, yuzu, golden sesame
- Dingley dell ham hock, baby potato, watercress, buttermilk mustard dressing

MAIN COURSE FOR SHARING

- Roasted kuri squash, pan fried manouri, chickpea sprouts, salsa verde
- Roasted cod, miso butter sauce, nor

Add either:

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

Or

- Char-grilled pork secreto, apple kimchi

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 cake, miso caramel, clotted cream

SET MENU

£35 — per person

- Marcona almonds and nocellera del belice olives
- Caravan sourdough, house butter

SHARED STARTERS

- Chicory, niitaka pear, aged gouda, thai basil pesto, almonds
- Chapel and swan smoked salmon, chrain, dill, rye crumb
- Jamon and san simon croquettes, saffron aioli

CHOOSE A MAIN COURSE

- Roasted kuri squash, pan fried manouri, chickpea sprouts, salsa verde
- Roasted cod, baby potatoes, miso butter sauce, nori
- 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 cake, miso caramel, clotted cream

Plates can be amended for dietary requirements

COCKTAILS & CHEESE

Make your festive feast more
memorable with additions of cocktails
and cheese boards

ADD CHEESE

£5 — per person

ON THE TABLE

- Montgomery's cheddar, stichelton, willow, seeded crackers, quince paste



COCKTAIL MENU

£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 Shrub
Seasonal shrub spiked with gin





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