

SAVVA&SERVE

PRIVATE DINING

Course 1: Canapés

- Potato Rösti (V) | Dark Cauliflower Cream & Chive
- Celeriac & Quail Egg (V) | Pickled Cucumber, Celeriac Remoulade, Soft-Poached Quail Egg
- Aged Parmesan Choux (V) | 24-Month Aged Parmesan & Nutmeg Mousse

Course 2: Signature Snack

- Pork & Smoked Anguilla | Onion Tapioca, Sweetcorn Sauce
- Celeriac & Cashew (V) | Onion Tapioca, Sweetcorn Sauce

Course 3: Starters

- Wild Mushroom Arancini (V) | Baby Turnip Broth, Crispy Leeks, Dill Oil
- Anglesey Scallops | Jerusalem Artichoke, Pickled Cucumbers, Samphire, Buttered Spinach
- Whipped Goat's Cheese Croquette (V) | Salt-Baked Candy & Golden Beets, Pine Nuts, Basil Jelly
- Crispy Pork Belly | Quince & Pear Compote, Fennel & Apple Salad, Yuzu Vinaigrette
- Game Terrine | Rabbit & Seasonal Game, Cherry Gel, Endive, Soda Bread, Burnt Chive Butter
- Black Bomber Rarebit | Toasted Sourdough, Boudin Noir, Smoked Lardons, Confit Smoked Yolk

Course 4: Mains

- Butter-Poached Monkfish | Butter Bean & Chorizo Ragout, Cockle & Shellfish Sauce, Sea Herbs
- Handmade Ravioli | Slow-Cooked Oxtail or Spinach & Ricotta (V), Truffled Mushroom Consommé, Porcini & chestnut soil.
- Côte de bœuf | Leek Gratin, stuffed Fondant Potato, Buttered Carrots, Baby Onions, Béarnaise
- Welsh Lamb Rump | Pomme Purée, Crispy Artichokes, Romanesco, Shallot Tatin, Tarragon Lamb Sauce
- Gressingham Duck | Pan-Seared Breast, Confit Leg, Plum lGel, Seared Baby Leeks, Cavolo Nero
- Maple & Miso Butternut Wellington (V) | Celeriac Purée, Charred Purple Sprouting Broccoli, Roasted Onion & Shiitake Broth

Course 5: Dessert

- Duo of Chocolate Crémeux (V) | Toasted Coconut Textures, Raspberry & Lemon Verbena Gel
- Apple Tarte Tatin (V) | Tonka Bean Ice Cream, Toasted Marzipan Flakes (Dudleys favourite)
- Pistachio Crème Brûlée (V) | Classic Shortbread with Lemon Sugar
- Banoffee Tartlet (V) | Salted Caramel, Whipped Vanilla Ganache

5 course dining menu

Make your occasion truly special with an exclusive 5-course fine dining experience. Priced at £80 per person (minimum 6 guests).

This curated journey delivers Michelin-inspired sophistication with impeccable service—perfect for celebrations, anniversaries, or intimate gatherings. It offers a memorable, personalized vibe in plated, refined format.

Guests are served the selection of Canapés and the Signature Snack. For the remaining three courses, please select one dish per course to be served amongst the entire group.

If there are vegetarians in the group, we can arrange for those guests to be served one of our vegetarian dishes from the menu for the relevant course(s), while the rest of the table enjoys the selected option.