

SAVVA & SERVE

PRIVATE DINING

Canapé Reception Package

Enjoy a refined cocktail-style reception featuring a selection of our premium British-inspired canapés.

- Guests choose 8 different canapés from our 20-item menu
- Priced at £20 per person
- Additional £6 per person for dedicated waitress service (highly recommended for seamless, elegant presentation)
- Minimum booking: 25 guests

This package delivers exceptional value for an upscale event—luxury ingredients, sophisticated flavours, and impeccable presentation.

(Excludes drinks, venue, or any extras—happy to build bespoke drink packages or extend service time.)

Perfect for weddings, corporate receptions, milestone celebrations, or intimate gatherings. We're flexible: swap canapés, add favourites, or adjust for dietary needs—just let us know when booking.

Drawing from my background leading the Canapés section at a prestigious 3-Michelin-starred restaurant, you can expect the highest standard of craftsmanship and attention to detail in every bite, precise, and truly elevated.

Canapé selection list

Parmesan choux buns filled with truffle cream and aged cheddar crisp (V)

Potato rosti bites topped with cauliflower cream and pickled shallot (V)

Quail egg Scotch eggs with black pudding crumb and mustard mayo

Chicken liver pâté on toasted brioche with port gel and micro herbs

Smoked salmon blinis with dill crème fraîche and caviar pearls

Mini Yorkshire puddings with rare roast beef and horseradish cream

Herb-crusting lamb cutlet lollipops with minted yogurt

Confit duck crostini with orange zest and pomegranate

Beef tartare on crisp potato rösti with smoked confit yolk

Pork belly bites with crackling, apple compote, and cider reduction

Wild mushroom arancini with truffle aioli (V)

Goats' cheese and roasted beetroot tartlets with candied walnuts (V)

Butternut squash beignets with sage butter and parmesan (V)

Halloumi skewers marinated in honey, rosemary, and garlic (V)

Pea and mint fritters with feta crumble and lemon zest (V)

Cheddar and onion bhajis with spiced tomato chutney (V)

Prosciutto-wrapped asparagus spears with balsamic glaze

Crab and brown shrimp crostini with lemon aioli

Venison carpaccio on sourdough crisp with juniper berry gel

Blue cheese gougères with walnut brittle (V)