

SAVVA & SERVE

PRIVATE DINING

Hot Buffet Selections

Served warm from chafing dishes or carving stations for maximum flavour and presentation.

- Braised beef short rib in rich ale gravy, with mustard dumplings
- Herb-crusted rack of Cumbrian lamb, served with dauphinoise potatoes
- Confit duck leg with orange glaze, red cabbage, and port reduction
- Wild mushroom and truffle risotto cakes, parmesan crisp (V)
- Beer-battered haddock goujons with mushy peas and tartare sauce
- Venison haunch medallions with juniper berry sauce and fondant potato
- Butternut squash, sage, and Wensleydale cheese gratin (V)
- Classic beef Wellington bites with Madeira sauce
- Pulled pork shoulder in cider glaze, brioche buns, and apple slaw
- Roasted grouse (seasonal) with game chips and bread sauce
- Mini Yorkshire puddings filled with rare roast beef and horseradish cream
- Sticky toffee pudding bites with toffee sauce and clotted cream (served warm)

Cold Buffet Selections

Elegant chilled platters, canapés, and sharing boards for effortless grazing.

- Hand-carved dry-aged rare roast beef with rocket, parmesan, and truffle oil
- Smoked Scottish salmon platter with capers, lemon, dill crème fraîche, and blinis
- Coronation chicken salad tartlets with toasted almonds and micro herbs
- Prawn Marie Rose in filo baskets with baby gem lettuce
- Crab and brown shrimp crostini with lemon aioli
- Goats' cheese, roasted beetroot, and candied walnut tartlets (V)
- Quail egg Scotch eggs wrapped in black pudding sausage meat
- Prosciutto-wrapped asparagus spears with aged balsamic glaze
- Mini pork pies with homemade piccalilli and crackling dust
- Charcuterie selection: British cured meats, pickles, artisan breads
- Artisan British cheese board (Stilton, aged Cheddar, Wensleydale) with quince paste, honeycomb, and crackers
- Smoked duck breast salad with orange segments and pomegranate
- Eton mess verrines: strawberries, meringue, vanilla cream
- Mini apple tarte tatin with calvados chantilly
- Dark chocolate and raspberry fondant bites with gold leaf

Hot & Cold Buffet

A luxurious, flexible buffet showcasing the very best of British produce and culinary heritage. Perfect for weddings, celebrations, corporate events, or any gathering where guests can enjoy a refined mix of hot and cold dishes. Typically ten items will be chosen at a cost of £20 per person attending the buffet.

At Savva & Serve, flexibility is at the heart of what we do. These are carefully curated sample selections to inspire you, but we're more than happy to customise.

- Don't see a favourite dish?
- Prefer to swap or remove an item?
- Need vegetarian, vegan, gluten-free, or other dietary adjustments? We'll adapt seamlessly.
- Want to focus more on seafood, game, or classic comfort food?

Just send us a message—we're always happy to tailor something that suits you perfectly.