



# BLACK MOUNTAINS SMOKERY

— EST. 1996 —

Award Winning  
Traditionally  
Oak Smoked Foods  
  
Gourmet  
Food Gifts & Hampers

## PRICE LIST AUTUMN / WINTER 2016

**SMOKERY SHOP SHOWROOM:**  
Elvicta, Crickhowell, Powys NP8 1DF  
Weekdays 9am-5pm & Seasonal Saturdays

01873 811566  
admin@smoked-foods.co.uk

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)



# BLACK MOUNTAINS SMOKERY


— EST. 1996 —

- Our shop showroom is open Monday-Friday 9am-5pm. For seasonal Saturday opening and late hours please keep an eye on our website. If it helps you can place orders in advance for collection.
- Please phone us to find out about our new summer smokery tours and tastings.
- We are a family business, established 1996, committed to delivering a fresh and delicious range of naturally oak smoked foods.
- Our award winning produce is hand prepared each week at our smokehouse in Crickhowell. We use traditional curing methods and modern kilns, which evenly distribute natural oak smoke.
- UK mail order with friendly and reliable service - order online, by phone or by post.

Endless thanks for all the great hampers - I get nothing but five-star praise for them!

“

*ACF - April 2016*

- We take great pride in provenance - sourcing quality foods from trusted UK suppliers only.
- Our products are vacuum packed. They should be kept refrigerated at or below 3°C  and should be consumed within 3 days of opening. **All our products can be frozen without loss of flavour for up to 6 months.**

Follow us to find out more...



@BlackMountSmoke



Blackmountainssmokery



SmokedFoods

[www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)

# HOW TO ORDER

— ONLINE, TELEPHONE, E-MAIL, POST —

- Orders will normally be dispatched Mon - Thurs by overnight courier. Please order in advance and select delivery date.
- Main Christmas dispatch is from 12th-22nd December. Orders for collection can be picked up from the shop on 23rd December. The first available delivery after Christmas is 10th January.
- If the recipient is out the courier will leave the parcel. It is essential to include the recipient's post code and telephone number.

## DELIVERY CHARGES

**Mainland UK** (delivery by 5.00pm) **£5.95**

**Mainland UK Premium** (delivery by 1.00pm) **£10.95**

**Mainland UK Free on orders over £100**

### EXCEPTIONS:

**SCOTTISH HIGHLANDS** (AB41-56, IV1-28, IV30-37, IV40, IV 52-54, IV 63 PH15-26, PH 30-41, PH 49-50, PA21-40, FK19-21, KW 1-14)

**NORTHERN IRELAND (BT) & ISLE OF WIGHT** (PO30-41)  
**1-2 day - £13.95** (Hampers +£8.45)

**SCOTTISH ISLANDS** (HS1-9, IV41-51, IV55-56, KA27-28, KW15-17, PA20, PA41-49, PA60-78, PH42-44, ZE1-3)  
**2 day - £19.95** (Hampers +£14.45)

**ISLE OF MAN (IM) & CHANNEL ISLES** (JE, GY 1-8)  
**Orders less than £40 - £13.95** (Hampers +£8.45)

**Orders over £40 1-2 day (Max 5kg) - £25** (Hampers +£19.50)

**SCILLIES** TR 21 & 25 **No longer available**

**EUROPE & GY9** - from £25 **Please phone for quote**

- \* Denotes a minimum weight.
- Prices exclusive of posting and packing unless stated otherwise.
- Whilst we try to keep our prices steady, we reserve the right to change them without notice.
- We reserve the right to substitute goods if not available for a particular delivery.

Black Mountains Smokery Ltd

Directors: Jonathan & Joanna Carthew

Vat No.: 666 5296 93 • Registered in Wales No. 3128086

Telephone **01873 811566**

E-Mail **admin@smoked-foods.co.uk**

Mail Order Form **By Post**

Online **www.smoked-foods.co.uk**

B L A C K M O U N T A I N S S M O K E R Y N E W S

SEPTEMBER 2016

Dear Customers

## Feedback

We are so grateful to all customers who took part in our recent hamper survey. As a result, we are introducing some delicious pâtés and terrines, salmon and trout caviar and a range of wonderful Welsh cheeses to our list. Please visit our website for the full range [www.smoked-foods.co.uk](http://www.smoked-foods.co.uk)

## Our Team

We welcome Sally who has joined us for her Student Placement Year from Harper Adams University. We also say hello to our 2016 gappies, Alex and Thomas, who join our sales and packing team for the run up to Christmas & our son, Hugh who is returning to head up the production team. A huge thank you in advance to them all. Please treat them gently as they find their feet!

## Planning ahead for Christmas

We will endeavour to deliver more freshly prepared smoked foods than ever for your festive hampers and Christmas larders. However, we still urge you to order in good time especially if booking one of those much sought after delivery slots nearest Christmas. With this in mind and to help us plan our production we hope you will take up our:

## CHRISTMAS EARLY BIRD OFFER 2016

Smoked Chicken Breast FREE with up to 3 orders, worth £40 each or more, placed before 11th November 2016, for any preferred delivery date. Please quote: **XmasEarlyBird16**

## Sharing Our Brand

Keep your eyes open for our new retail gift packaging – After nearly 21 years in business, our produce will be able tell a little of our story however far afield it is delivered.

*Jonathan & Joanna Carthew*  
Jonathan and Joanna Carthew

# SMOKED SALMON

SUPERIOR, SUSTAINABLY SOURCED

Great texture, not at all oily. Clean fresh flavours with a rich after taste that lingers. The delicate gentle level of smoke is very interesting. The curing and smoking let the salmon do all the talking.

“

*Great Taste Awards - 2015*

## TRADITIONAL SMOKED SALMON

Superior salmon, sustainably sourced from Shetland, dry cured on a bed of salt and traditionally cold smoked over local oak chippings.



Thank you for an excellent side of salmon for our party - the salmon was packaged precisely as requested, delivered on time and much enjoyed.”

“

*MC- February 2016*

## OAK ROASTED SALMON

Hot smoked salmon - our speciality! Fresh salmon lightly cured and roasted in hot oak smoke. Rich and very moist in taste and texture.



## PEPPERED OAK ROASTED SALMON

Our delicious salmon oak roasted with a coating of cracked black peppercorns.



## SMOKED SALMON TRIMMINGS

Drier in texture and intensely smokey and salty. Best served with cream, cheese or eggs, for pâté or in pasta.

## GRAVADLAX

Fresh salmon fillets, marinated with dill, sugar and crushed black peppercorns. A delicious aromatic starter or light lunch served with Dill Sauce let down with Creme Fraiche and a simple dressed green salad.



Extra Large Sliced Side	*1kg	£48.00
Large Sliced Side (≈ 35 Slices)	*800g	£40.00
Small Sliced Side (≈ 25 Slices)	*650g	£36.00

Large Unsliced Side	*800g	£37.00
Small Unsliced Side	*650g	£32.00

Sliced Pack (≈ 18 Slices)	400g	£25.00
	3 x 400g	£70.00

Sliced Pack (≈ 8 Slices)	200g	£12.75
	3 x 200g	£35.00

Sliced Pack (≈ 5 Slices)	100g	£7.00
	6 x 100g	£35.00

Extra Large Side (Feeds 10-12)	*1.2 kg	£48.00
Whole Side (Feeds 8)	*850g	£34.00
Portion	*190g	£7.75
	*120g	£4.85

Extra Large Side (Feeds 10-12)	*1.2 kg	£48.00
Whole Side (Feeds 8)	*850g	£34.00
Portion	*190g	£7.75
	*120g	£4.85

Trimmings	250g	£5.00
-----------	------	-------

Sliced Side	*900g	£49.50
Sliced Pack	200g	£14.00
	3 x 200g	£40.00

Produced to order - please allow 14 days for delivery  
Not available in December - please order in advance & freeze

# S M O K E D F I S H

FULL OF HEALTHY OILS AND LOW IN FAT

## SMOKED WELSH TROUT FILLETS

Pink fleshed rainbow trout freshly brined and smoked whole before hand-filleting for delicate flavour. As recommended in "The Field" magazine (June 2013).

## OAK ROASTED WELSH TROUT FILLETS

Fresh trout cured as fillets and roasted in oak smoke with a twist of black cracked pepper for full and robust flavour.

## WHOLE KIPPERS

North Sea Herrings cold-smoked harbour fresh - just the way they should be! Simply pan fry in butter.

## SMOKED FILLET OF HADDOCK

Fresh ungraded North Sea haddock lightly brined and gently cold-smoked over oak without dyes or additives. Pearly and sweet.

## SMOKED MACKEREL FILLETS

North Sea mackerel is delicately cured and traditionally hot-smoked without dyes or additives.

# O U R C H E E S E B O A R D

FROM WALES & THE MARCHES

## TRADITIONAL WELSH CAERPHILLY

Mild creamy taste with a fresh 'lemony' finish.

## PONT GAR - PURE WELSH SOFT CHEESE

Looks and behaves like Brie; smooth, creamy and mild.

## GÂFR WEN - SOFT WHITE GOATS CHEESE

Semi-soft cheese; young and fresh in flavour.

## LITTLE HEREFORD

Full flavoured, unpasteurised artisan hard cheese.

## SMOKED PWLL MAWR WELSH CHEDDAR

Hand produced mini Cheddar, matured in a mineshaft!

## SMOKED CHEDDAR WITH PAPRIKA

Makes the best Welsh Rarebit & a perfect Ploughmans.



Pack of 2	*160g 6 x 160g	£5.75 £30.00
-----------	-------------------	-----------------

Pack of 2	*160g 6 x 160g	£5.75 £30.00
-----------	-------------------	-----------------

Whole	*160g 6 x 160g	£2.60 £13.00
-------	-------------------	-----------------

Single Fillet	*350g 6 x 350g	£6.95 £36.00
---------------	-------------------	-----------------

Pack of 2	*160g 6 x 160g	£2.95 £15.00
-----------	-------------------	-----------------

Wedge	*250g	£5.95
-------	-------	-------

Whole Round	*250g	£5.95
-------------	-------	-------

Wedge	*125g	£4.95
-------	-------	-------

Whole Mini	*250g	£5.95
------------	-------	-------

Whole Mini	*190g	£5.00
------------	-------	-------

Portion	*200g	£5.00
---------	-------	-------

# SMOKED POULTRY & MEATS

— SERVE THINLY SLICED WITH ANYTHING FRUITY —

## SMOKED DUCK BREAST

Tender Suffolk Gressingham duck breast lightly cured and hot-smoked. Multi award winning for good reason!



“ We think this is a great product and would love to eat loads of it - well balanced, perfect smoke.

*Great Taste Awards - 2015*

## SMOKED CHICKEN BREAST

Lightly cured and hot-smoked, it is succulent, tender and subtle in flavour. Wonderful served in a salad or a lovely ingredient in pasta sauces and bakes.



“ Moist and tender meat lightly smoked, good chicken flavour. The oak smoke is clean and not overdone.

*Great Taste Awards - 2015*

## SMOKED WHOLE QUAIL

Whole boned quail (wing bones remain), lightly cured and oak-smoked to enhance their delicate game flavour.

## SMOKED GOOSE BREAST

Delicately brined and mild smoked to produce a rich festive flavour. A delicious alternative to smoked duck. Serve with a berry jelly or sauce.

## SMOKED WELSH DRAGON 'PORK' SAUSAGE

Locally produced butcher's sausage with a bite. Hot-smoked for even more flavour! Try it hot or cold!

# G A M E T E R R I N E S

— MADE IN PROVENCE, FRANCE —

## ROE DEER WITH PINK PEPPERCORNS

## WILD BOAR WITH ROSEMARY

## PHEASANT WITH GARLIC CONFIT

## DUCK WITH SOLLIES FIG

## GIFT PACK OF 4 (1 of each)



Single Breast	*200g	£8.80
	6 x 200g	£44.00
Sliced Pack	200g	£16.00

Pack of 2	*340g	£8.00
	6 x 340g	£40.00
Single Breast	*170g	£4.00
	6 x 170g	£20.00

Pack of 2	*120g	£8.50
-----------	-------	-------

Single Breast	*220g	£14.00
---------------	-------	--------

Pack of 3	*250g	£5.50
	6 x 250g	£30.00

Tin	130g	£5.95
Tin	130g	£5.95
Tin	130g	£5.95
Tin	130g	£5.95
Gift Pack	4 x 130g	£25.00

# H A M & B A C O N

OUTDOOR REARED COTSWOLD PORK



## COOKED HAM

### WITH A HONEY-MUSTARD GLAZE

De-boned, rolled & traditionally cured, cooked and glazed. Our ham is really succulent in taste and texture.

I've just received my first order, thank you so much.

It is really well packaged & looks amazing; looking forward to the ham for supper tonight

“

JD - June 2016

## FREE RANGE OF DRY-CURED BACON

Traditionally dry cured. No water in the pan when it cooks!

## TREALY FARM CHARCUTERIE

FREE RANGE, LOCALLY PRODUCED & EXCEPTIONAL

### AIR-DRIED PORK COLLAR

“Coppa,” made from marinated shoulder cuts of Pork, cured, air-dried and thinly sliced.

### AIR-DRIED MONMOUTHSHIRE HAM

Produced from free range naturally fed local pork.

### FENNEL SALAMI

The natural sweetness of pork, intensified by aromatic fennel seeds.

### GAME SALAMI

Made from locally reared Welsh Venison and Wild Boar with red wine.

### SPICY CHORIZO

Sweet and hot this Monmouthshire Chorizo gives its Spanish cousin a run for its money.

### WELSH VENISON CARPACCIO

Local venison cured with juniper and air-dried.

### BEEF CARPACCIO

Tender beef cured with coriander seeds and air-dried.

## Whole & Half Hams

Produced to order. Please allow 14 days for delivery.

Christmas order book closes 5th December 2016.

<b>Small</b>	*2kg	£34.00
<b>Medium</b>	*3kg	£48.00
<b>Large</b>	*4kg	£62.00
<b>Extra Large</b>	*5kg	£76.00
<hr/>		
<b>Sliced Pack</b>	*300g	£4.95
<hr/>		
<b>Green Back</b>	*300g	£4.95
<b>Smoked Back</b>	*300g	£4.95
<b>Smoked Streaky</b>	*300g	£4.00

---

<b>Sliced Pack</b>	*70g	£4.65
--------------------	------	-------

---

<b>Sliced Pack</b>	*70g	£4.65
--------------------	------	-------

---

<b>Whole Piece</b>	*250g	£10.50
<b>Sliced</b>	70g	£4.65

---

<b>Whole Piece</b>	*250g	£10.50
<b>Sliced</b>	70g	£4.65

---

<b>Whole Piece</b>	*250g	£10.50
<b>Sliced</b>	70g	£4.65

---

<b>Sliced</b>	70g	£4.65
---------------	-----	-------

---

<b>Sliced</b>	70g	£4.65
---------------	-----	-------

## SMOKED FOOD GIFTS

ELEGANT HAMPER BOXES

### “TASTE FOR TWO”

Oak Roasted Salmon 120g  
Sliced Smoked Salmon 100g  
Smoked Duck Breast 200g  
Smoked Chicken Breast 170g  
Dill Sauce 35g  
Cranberry & Claret Jelly 40g

Presented in a hamper box

£40.00

(P&P inc UK, except Highlands & Islands)

### “THE SALMON BOX”

Sliced Premier Smoked Salmon 200g  
Oak Roasted Salmon 190g  
Peppered Oak Roasted Salmon 190g  
Dill Sauce 35g  
Artisan Chocolate Salmon 40g

Presented in a hamper box

£49.00

(P&P inc UK, except Highlands & Islands)

### “A FOOD LOVERS HAMPER”

Oak Roasted Salmon 120g  
Sliced Smoked Salmon 100g  
Dill Sauce 35g  
Smoked Duck Breast 200g  
Smoked Chicken Breast 170g  
Cranberry & Claret Jelly 40g  
Artisan Chocolate Salmon 40g  
Artisan Chocolate Sea Salt & Caramel Bar 60g

Presented in a hamper box

£49.00

(P&P inc UK, except Highlands & Islands)

## SMOKED FOOD GIFTS

ELEGANT HAMPER BOXES

### “THE GIFT BOX”

Oak Roasted Salmon 190g  
Sliced Premier Smoked Salmon 200g  
Smoked Duck Breast 200g  
2 Smoked Chicken Breasts 340g  
Smoked Welsh Cheddar with Paprika 190g  
Dill Sauce 35g  
Cranberry & Claret Jelly 40g

Presented in a hamper box

£65.00

(P&P inc UK, except Highlands & Islands)

### “SMOKED FISH HAMPER BOX”

Oak Roasted Salmon 190g  
Peppered Oak Roasted Salmon 190g  
Sliced Premier Smoked Salmon 200g  
Oak Roasted Trout Fillets 160g  
Smoked Mackerel Fillets 160g  
Dill Sauce 35g  
Horseradish Cream 35g

Presented in a hamper box

£65.00

(P&P inc UK, except Highlands & Islands)

### “SMOKED MEAT HAMPER BOX”

Smoked Duck Breast 200g  
2 Smoked Chicken Breasts 340g  
Smoked Welsh Dragon Sausage 250g  
Cooked Honey Mustard Ham Sliced 300g  
2 Smoked Quail 120g  
Cranberry & Claret Jelly 40g  
Dijon Mustard 35g

Presented in a hamper box

£65.00

(P&P inc UK, except Highlands & Islands)

## SMOKED FOOD GIFTS

PACKED IN SMART SUSTAINABLE BOXES

### “TAKE TWO INGREDIENTS”

*4 meals for 2 plus treats*

Smoked Duck Breast 200g  
Smoked Chicken Breast 170g  
Cider Jelly 110g & Gooseberry Jelly 110g  
Oak Roasted Salmon 190g  
2 Smoked Mackerel Fillets 160g  
Sweet Beetroot Chutney 113g  
Smoked Welsh Cheddar 190g  
Red Onion Marmalade 110g  
Cradoc's Vegetable Crackers 80g  
Artisan Salted Chocolate Caramels 150g

£70.00

(P&P inc UK, except Highlands & Islands)

### “THE GOURMET DELI BOX”

*Our most popular hamper*

Sliced pack Premier Smoked Salmon 200g  
Oak Roasted Salmon 190g  
Peppered Salmon 190g  
Sweet Beetroot Chutney 113g  
2 Smoked Chicken Breasts 340g  
Smoked Duck Breast 200g  
Gooseberry Jelly 110g  
Smoked Welsh Dragon Pork Sausage 250g  
Smoked Welsh Cheddar 190g  
Cider Jelly 110g  
Cradoc's Vegetable Crackers 80g  
Cotswold Gold Rapeseed Oil 500ml  
Pure Halen Môn Sea Salt 100g

£85.00

(P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £20

## SMOKED FOOD GIFTS

PACKED IN SMART SUSTAINABLE BOXES

### “A REALLY WELSH CHRISTMAS HAMPER”

*From the Brecon Beacons and Beyond*

Premier Welsh Smoked Salmon 200g  
Welshman's Caviar Laver Seaweed Sprinkle 10g  
Halen Môn Pure Sea Salt 100g  
Smoked Duck Breast 200g  
Miranda's Cranberry & Claret Jelly 120g  
Trealy Welsh Venison Game Salami 70g  
Smoked Pwll Mawr Cheddar 190g  
Miranda's Spiced Apple Chutney 113g  
Cradoc's Spinach & Celery Crackers 80g  
Siwgr a Sbeis Mini Christmas Pudding 225g  
Miranda's Seville Orange Marmalade 110g  
Glascoed Raw Welsh Honey 110g  
Black Mountain Gold Salted Caramels 150g  
Welsh Farmhouse Apple Juice 750ml

£85.00

(P&P inc UK, except Highlands & Islands)

### EXTRA LUXURY GIFT PACKING

#### TRADITIONAL WICKER HAMPERS

*\*With a food safe, removable, reusable insulated lining*

**Large\*** (Suitable for gifts £85+ or with sides of salmon / whole ham) - **£40.00**

**Medium\*** (Suitable for gifts £45-£85) - **£20.00**

**Small** (Suitable for 2-4 products) - **£12.00**

#### HANDCRAFTED WELSH OAK PLATTERS

*Local and sustainable*

Perfect presentation for a side of salmon

**56 x 20 x 1.5cm - £25.00**

Perfect for slicing or serving anything!

**34 x 23 x 1.5cm - £22.00**



## SMOKED FOOD GIFTS

ULTIMATE LUXURY

### "A FAMILY CHRISTMAS FEAST"

Cooked & Glazed Ham 2kg  
Side Oak Roasted Salmon 850g  
Sliced Side Premier Smoked Salmon 800g  
Dill Sauce 140g  
4 Smoked Chicken Breasts 680g  
2 Smoked Duck Breasts 400g  
Thai Jelly 250g

£145.00

(P&P inc UK, except Highlands & Islands)

Gift packed in a Wicker Hamper - Add £40  
With a Handcrafted Oak Platter - Add £25

### "GOURMET CHRISTMAS LUXURY LARDER"

*Gift Packed in Traditional Wicker Hamper*

Side of Smoked Salmon 800g  
Side of Oak Roasted Salmon 850g  
Beetroot Chutney 113g Dill Sauce 140g  
Whole Ham 3kg  
2 Smoked Dry Cured Streaky Bacon 600g  
Cotswold Gold Mayonnaise 240g  
Red Onion Marmalade 113g  
2 Smoked Duck Breast 400g  
4 Smoked Chicken Breast 720g  
Gooseberry Jelly 110g Cider Jelly 110g  
Selection of Welsh Cheeses 800g  
2 Cradocs Vegetable Crackers 160g  
Spelt Oat Fingers 150g  
Smoked Salmon Pate Mousse 110g  
Smoked Mackerel Pate Mousse 110g  
Salmon "Caviar" 100g Lumpfish "Caviar" 100g  
60 Canape shells 20 Spelt Blini  
Fino Spanish Extra Virgin Olive Oil 500ml  
Halen Mon Ceramic Jar of Pure Sea Salt 100g  
2 Welsh farmhouse Apple Juice 1.5l  
Bespoke Oak Platter 34 x 23 x 1.5cm

£350.00

(P&P inc UK, except Highlands & Islands)

## SUBSCRIPTION GIFTS

A GIFT THROUGHOUT A YEAR

### "SUBSCRIPTION SALMON"

*Recommended "Top 20 Subscription Gifts"  
The Independent Dec 2015*

A Sliced Pack of Traditional  
Premier Smoked Salmon 200g  
Delivered Bi-Monthly or (Monthly) for a year.

£100.00 (£200) (P&P inc)

### "SUBSCRIPTION SMOKED MEAT & FISH"

*Recommended "Top 20 Subscription Gifts"  
The Independent Dec 2015*

**A Delicious Parcel of Smoked Meats**  
Smoked Duck 200g • Smoked Chicken 170g  
Sliced Free-range Ham 300g  
Smoked Welsh Dragon Sausages 250g

#### Or Smoked Fish

Traditional Smoked Salmon 100g  
Oak Roasted Salmon 190g  
Smoked Trout Fillets 160g • Smoked Mackerel 160g

#### Or Alternate Meat & Fish

Delivered Bi-Monthly or (Monthly) for a year.

£175 (£300) (P&P inc)

First parcel gift packed in a  
mini wicker hamper? Add £12.

### "SMOKEY JO'S SUBSCRIPTION"

Would you like a regular delivery of our  
delicious smoked produce  
monthly, bi-monthly or quarterly?

**From just £40 per delivery (Worth £55+)**

Phone or email for more details.

**“NEW FISHY TREATS”**

**Wild Alaskan Salmon ‘Caviar’ (Red)**

Jar 100g - £13.95

**Lumpfish ‘Caviar’ (Black)**

Jar 100g - £7.95

**Smoked Salmon Pâté Mousse**

110g - £4.95

**Smoked Mackerel Pâté Mousse**

110g - £4.95

**“SAUCES & PRESERVES”**

**MIRANDA’S**

**Cider Jelly • Gooseberry Jelly**

**Chilli Crabapple Jelly • Cranberry & Claret Jelly**

110g - £2.75 each

**Sweet Beetroot Chutney**

**Spiced Apple Chutney • Red Onion Marmalade**

113g - £2.75 each

**Gift Box** - select any 4 jars above - £10.95

**TRACKLEMENTS**

**Dill Sauce • Horseradish Cream**

140g - £3.00 each • 35g - £1.00 each

**Thai Jelly • Chilli Jam**

250g - £4.00 each

**COTSWOLD GOLD**

**Mayonnaise • Garlic Mayonnaise**

248g - £5.00 each

**“CRACKERS & CANAPÉS”**

**Beetroot Crackers**

**Chilli & Ginger Crackers**

**Spinach & Celery Crackers**

**Leek & Caerphilly Crackers**

80g - £2.95 each

**Spelt Organic Oat Fingers**

150g - £2.95

**Spelt Cocktail Blinis**

20 per pack - £3.95

**Canapé Shells**

4cm x 64 - £6.00

**Olive Oil and Sea Salt Mini Bruschette**

120g - £3.00

**Smoked Organic Sunflower & Pumpkin Seeds**

200g - £4.50

**“WELSH DELICACIES”**

**Welshman’s Caviar - Toasted Seaweed Sprinkle**

Jar 10g - £4.95

**Laverbread**

Tin 120g - £3.00

**Cockles**

Tin 120g - £3.95

**Pure White Halen Môn Anglesey Sea Salt**

100g Pack - £4.95

**Oak Smoked Halen Môn Anglesey Sea Salt**

100g Pack - £5.95

## SERVING SUGGESTIONS

QUICK & EASY SMOKED FOOD RECIPES

### “SMOKEY JO’S SAYS ...”

Look no further for fabulous nibbles with drinks. Choose from our range of crackers, crostini, blini and canape shells as well as sauces and preserves to make your life really easy.

Here are our favourite ideas:

- Pâté & Crackers • Classic Smoked Salmon Blini
- Smoked Duck, Mascarpone & Gooseberry Jelly
- Smoked Chicken, Crème fraiche & Cider Jelly
- Oak Roasted Salmon, Dill cream & Beetroot Preserve

### “COCKTAILS & BLINI SET”

All you need to buy is the crème fraiche!

40 Spelt Blini Pancakes • 200g Smoked Salmon  
100g Salmon ‘Caviar’ • 100g Lumpfish ‘Caviar’  
60 Canape Shells • 190g Oak Roasted Salmon  
140g Dill Sauce • 110g Beetroot Preserve

£65.00

(P&P inc UK, except Highlands & Islands)

## CREAMY SMOKED CHICKEN PASTA

*A lovely starter or light lunch - Serves 4*

- 1 Double pack of smoked Chicken Breasts, cut into pieces
- 3 Garlic Cloves, crushed
- 300ml Crème Fraîche
- 1 tsp Dried Tarragon
- 500g Pasta
- 1 Lemon, juiced

Place the chicken pieces in a large pan. Add the garlic, crème fraîche and tarragon and cook gently over a low heat for 8 -10 minutes until heated through. Season to taste with sea salt and a twist of black pepper.

While the sauce is simmering, cook the pasta in salted water.

Drain the pasta and add it to the sauce with a tiny bit of its cooking water to loosen the sauce if necessary.

Add the lemon juice and serve.

## SERVING SUGGESTIONS

QUICK & EASY SMOKED FOOD RECIPES

### LAVERCAKES!

*Breakfast, lunch or supper - Serves 2-4*

- 4 Rashers of Smoked Bacon, back or streaky
- Rapeseed Oil
- 120g tin Laverbread
- 30g Fine Oatmeal
- Eggs
- Sea Salt and Pepper

Chop the bacon and fry until golden and cooked through. Reserve the bacon oil. Combine 4 parts Laverbread and one part oats with the fried Smoked Bacon. Shape mixture into patties and role in oats. Fry in the bacon oil until crisp.

For a real taste of Wales serve with grilled Smoked Haddock, a poached egg and Cockles or as part of a full Welsh breakfast with Welsh Dragon Pork Sausage, egg, mushrooms and tomato.

### “A REALLY WELSH BREAKFAST HAMPER”

- 2 x Sliced Smoked Salmon 100g ~ 4 slices
- Whole Kipper 220g
- Sliced Smoked Back Bacon 300g
- Laverbread 120g
- 2 x Hot Chocolate Shots with Marshmallows
- Mini Seville Marmalade
- Mini Welsh Wildflower Honey
- Mini Cranberry & Claret

Presented in a hamper box

£65.00

(P&P inc UK, except Highlands & Islands)

### “SMOKEY JO’S SAYS ...”

Please look online to find more than 50 delicious smoked food recipes and serving suggestions.

Top Tip - Smoked foods are always best served at room temperature!

