

## SMOKIE CANAPÉS FROM GLIFFAES HOTEL

*Some great canape ideas from Head Chef, Karl Cheetham at [Gliffaes Country House Hotel](#)*



A Classic **Smoked Salmon Crostini** with fresh dill soured cream

A **Smoked Duck** Toast with Pomegranate and Wasabi Mayo

A Sliver of **Smoked Haddock** with fresh lime on a **Chilli & Beetroot cracker**  
from **Cradoc's Savoury Biscuits**

*Do try these at home - and please don't be afraid experiment if you don't have quite the exact ingredients - BUT please let us know how you get on and send us any new ideas you come up with!*