



## 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!*