

SMOKED DUCK, CIDER JELLY AND POMEGRANATE CROSTINI

*These delicious nibbles are best served alongside Kir Royale style cocktails - made with **Raspberry Sirop** and **Champagne***



Ingredients

Smoked Duck Breasts – thinly sliced
Olive Oil & Sea Salt Crostini
Apple Cider Jelly
Mascarpone
Pomegranate seeds

Add a dollop of mascarpone and a small spoon of **Apple Cider Jelly** to each Crostini.

Arrange the slices of **Smoked Duck Breast** on top and scatter with pomegranate seeds.

These canapés are also wonderful layered in our **canapé shells** – for even more texture.