

SMOKEY CANAPÉS FROM GLIFFAES HOTEL

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



A Classic [Smoked Salmon](#) Crostini with fresh [Dill](#) Soured Cream

[Smoked Chicken](#) & Mango with Chive Soured Cream

A [Smoked Duck](#) Toast with Pomegranate and Wasabi [Mayo](#)

A Sliver of [Smoked Haddock](#) with fresh lime on a [Cradoc's Beetroot & Garlic Cracker](#)

Do try these at home – and never be afraid to 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!

Our [Canapé Shells](#) are a fabulously easy way to present party nibbles – and they stay brilliantly crisp for ages, used cold or hot!

Visit our [recipe pages](#) for other food pairing ideas for quick and easy nibbles: [Smoked Duck & Hedgerow Jelly](#), [Smoked Chicken & Spiced Citrus Jelly](#), [Oak Roasted Salmon](#) with [Dill Cream](#), [Smoked Trout](#) with [Beetroot Chutney](#).

[Let's get this Party Started!](#)