

THE ULTIMATE PARTY BITES

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ROBIN WICKENS

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# **The Ultimate Party Bites**

50 Unpublished Recipes for Gatherings, Buffets,  
Celebrations, and Spontaneous Feasts

Written For British Kitchens

Metric Measurements | Fan-Oven Temperatures | UK  
Ingredients

Robin Wickens

Rob's Books

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This book is intended for informational and entertainment purposes. While every effort has been made to ensure accuracy, cooking conditions, ingredients, and equipment may vary.

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## **Disclaimer**

All recipes are provided for general cooking guidance. Readers should ensure ingredients are suitable for their dietary needs and allergies. Nutritional estimates are approximate and may vary depending on ingredient brands and preparation methods.

Always follow food safety guidelines when storing, reheating, or freezing food.

## **Dedication**

For every host who has ever said  
“Just pop round — it’ll be something small.”  
And then quietly filled the table with glorious food.

## **Introduction**

Small Food, Big Celebrations

There is a quiet magic to party food.

Not the grand roast, not the towering pudding, but the humble little bite — a morsel that can be eaten in two cheerful mouthfuls while laughter bubbles across the room and someone somewhere tells a story that grows slightly more dramatic with every retelling.

Party bites belong to gatherings.

They belong to birthdays, late-night kitchen conversations, impromptu Friday drinks, Christmas buffets, garden parties, and those unexpected moments when friends simply appear at the door.

They are generous food.  
Food meant to be shared.

The beauty of party bites is their freedom. A single tray in the oven becomes twenty pieces of joy. A bowl of filling becomes tiny pastries that disappear before you can say “save me one.”

These recipes are designed for British kitchens — practical ingredients, sensible equipment, and flavours that feel both familiar and exciting.

Some recipes are elegant.  
Some are slightly mischievous.  
All are designed to make people reach for another.

You will find savoury bites, crisp pastries, hot snacks, cool canapés, and irresistible little indulgences perfect for gatherings large or small.

And most importantly, each recipe is written for real cooks.

No complicated chef tricks.  
No impossible ingredients.

Just wonderful small food that turns ordinary evenings into celebrations.

So preheat the oven, clear a tray, and let the party begin.

### **Notes to the Reader**

This book has been written with everyday British kitchens in mind.

Measurements use metric units and fan-oven temperatures where appropriate. Ingredients are commonly available from UK supermarkets such as Tesco, Sainsbury's, Morrisons, Waitrose, and Aldi.

Where possible, alternatives and substitutions are included to help you adapt recipes to dietary needs or ingredients already in your cupboard.

Party food should never be stressful.  
If something can be simplified, it has been.

## **Store Cupboard Essentials**

A well-stocked cupboard turns spontaneous gatherings into effortless celebrations.

Olive oil  
Rapeseed oil  
Sea salt and cracked black pepper  
Smoked paprika  
Sweet paprika  
Garlic granules  
Dried oregano  
Dried thyme  
Chilli flakes  
Honey  
Dijon mustard  
Wholegrain mustard  
Soy sauce  
Cornflour  
Plain flour  
Breadcrumbs  
Shortcrust pastry sheets  
Puff pastry sheets  
Tinned chickpeas  
Tinned tomatoes  
Sun-dried tomatoes  
Capers

With these ingredients alone, dozens of party bites can appear from almost nothing.

## **Equipment You'll Actually Use**

Large baking trays  
Non-stick baking paper  
Sharp chef's knife  
Mixing bowls  
Wooden spoon  
Food processor (optional but helpful)  
Small saucepan  
Pastry brush  
Cooling rack

Party cooking should not require specialist gadgets. Most recipes rely on simple tools and clever flavour combinations.

### **Techniques That Make Party Bites Brilliant**

#### **The Golden Rule of Crispness**

Small foods must stay crisp. Always bake pastries on preheated trays and avoid overcrowding.

#### **The Two-Temperature Trick**

Start savoury pastries at a hot temperature to lift the pastry layers, then reduce slightly to finish cooking without burning.

#### **Season Every Layer**

A filling that tastes good in a bowl may taste flat once wrapped in pastry. Season boldly.

### Balance Richness

Small food becomes irresistible when richness meets brightness. Lemon zest, herbs, vinegar, or yoghurt sauces keep bites lively.

### Conversions & Temperatures (Quick Reference)

180°C fan oven = standard baking temperature

200°C fan oven = hot roasting

1 tablespoon = 15 ml

1 teaspoon = 5 ml

1 cup ≈ 240 ml (rarely used in this book)

### Allergens & Swaps

Dairy can often be replaced with plant-based alternatives such as oat cream or vegan cheese.

Gluten-free pastry and breadcrumbs work well in most recipes.

Nut allergies can usually be avoided by replacing nuts with toasted seeds.

## Dietary Notes

Many recipes can be adapted for vegetarian or vegan diets with small substitutions.

Where applicable, suggestions are included within the recipe notes.

## Chapter One: Crispy Pastry Party Bites

Flaky pastry is perhaps the greatest ally of the party cook. It transforms simple fillings into golden parcels that vanish faster than you can bake the next tray.

Buttery layers, crisp edges, and fillings that spill fragrant steam when broken open — this is the language of celebration.



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## Recipe 1: Mini Caramelised Onion and Gruyère Tartlets



These tartlets are proof that patience with onions rewards the cook enormously.

Slow cooking transforms sharp onions into silky, sweet ribbons that pair beautifully with nutty Gruyère. Encased in crisp pastry, they become small, irresistible parcels of comfort.

### Ingredients

2 large onions, finely sliced  
25 g butter  
1 tablespoon olive oil  
1 teaspoon brown sugar

1 teaspoon balsamic vinegar  
1 sheet ready-rolled puff pastry  
80 g grated Gruyère cheese  
1 egg, beaten  
Sea salt and cracked black pepper

### Method

Begin with the onions.

Melt the butter with the olive oil in a wide frying pan over gentle heat. Add the sliced onions and a pinch of salt, stirring to coat them in the butter.

Cook slowly for around 20 minutes, stirring occasionally, until the onions collapse into soft, golden strands.

Sprinkle in the brown sugar and add the balsamic vinegar. Continue cooking until the onions become glossy and deeply caramelised.

Allow them to cool slightly.

Preheat the oven to 190°C fan.

Roll the puff pastry lightly and cut circles roughly 7 cm across. Press them gently into a greased mini muffin tin.

Place a teaspoon of caramelised onion into each pastry base.

Sprinkle grated Gruyère on top.

Brush the pastry edges lightly with beaten egg.

Bake for 15–18 minutes until the pastry rises and turns beautifully golden.

Serve warm.

Nutrition (per tartlet)

Approx. 110 kcal

Fat: 7 g

Carbohydrates: 9 g

Protein: 3 g

Allergens

Gluten

Dairy

Egg

Substitutions for UK Cooks

Gruyère can be replaced with mature Cheddar or Comté.

Dietary Notes

Vegetarian friendly.

Wine Pairing

A crisp Sauvignon Blanc or a dry English sparkling wine.

Freezable

Yes. Freeze after baking and reheat in a hot oven for 8 minutes.

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## Recipe 2: Chorizo and Honey Glazed Sausage Bites



Few things disappear faster at a party than sticky sausages.

These little bites are smoky, sweet, and slightly spicy, thanks to Spanish chorizo and a honey glaze that caramelises beautifully in the oven.

### Ingredients

300 g good quality pork sausages  
120 g cooking chorizo, diced  
2 tablespoons honey  
1 teaspoon smoked paprika  
1 tablespoon olive oil  
Fresh parsley, chopped

## Method

Preheat the oven to 200°C fan.

Cut the sausages into bite-sized pieces.

In a bowl, combine honey, olive oil, and smoked paprika.

Toss the sausage pieces and diced chorizo in the glaze until thoroughly coated.

Spread onto a lined baking tray.

Roast for 18–20 minutes until sticky and caramelised.

Sprinkle with parsley and serve with cocktail sticks.

## Nutrition

Approx. 140 kcal per portion

## Allergens

May contain sulphites depending on sausage.

## Substitutions

Vegetarian sausages work well here.

## Beer Pairing

Amber ale or Spanish lager.

Freezable

Best enjoyed fresh.

### **Recipe 3: Spinach, Feta and Lemon Phyllo Triangles**



These crisp parcels borrow inspiration from Greek spanakopita.

They are light, crackling, and wonderfully savoury with a bright hint of lemon.

#### **Ingredients**

200 g fresh spinach  
120 g feta cheese  
1 clove garlic, minced

Zest of 1 lemon  
1 tablespoon olive oil  
6 sheets phyllo pastry  
50 g melted butter

### Method

Wilt the spinach in a hot pan until just collapsed.  
Squeeze out excess moisture.

Combine spinach with feta, garlic, lemon zest, and olive oil.

Cut phyllo sheets into long strips.

Place a spoonful of filling at one end and fold diagonally repeatedly to form triangles.

Brush with butter.

Bake at 180°C fan for 18 minutes until crisp.

### Nutrition

Approx. 95 kcal each.

### Allergens

Gluten  
Dairy

## Wine Pairing

Dry Greek white or Pinot Grigio.

## Freezable

Yes — freeze unbaked and cook from frozen.

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## Recipe 4: Mini Yorkshire Pudding Roast Beef Bites



This is the British canapé that never fails.

A tiny Yorkshire pudding, warm roast beef, and a whisper of horseradish cream.

### Ingredients

Mini Yorkshire puddings (ready-made)

150 g roast beef slices

3 tablespoons horseradish sauce

2 tablespoons crème fraîche

Fresh chives

Method

Mix horseradish sauce with crème fraîche.

Warm Yorkshire puddings briefly in the oven.

Fill each with folded roast beef and a dollop of horseradish cream.

Finish with chopped chives.

Nutrition

Approx. 120 kcal each.

Allergens

Gluten

Dairy

Egg

Wine Pairing

Light red such as Pinot Noir.

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## Recipe 5: Garlic Butter Mushroom Puff Pastry Cups



Earthy mushrooms and garlic butter create one of the most comforting fillings imaginable.

Encased in puff pastry, they become elegant little bites perfect for winter gatherings.

### Ingredients

1 sheet puff pastry  
200 g chestnut mushrooms  
2 cloves garlic

30 g butter  
2 tablespoons cream  
Fresh parsley

### Method

Dice mushrooms finely.

Cook in butter with garlic until browned.

Stir in cream and parsley.

Cut pastry squares and press into muffin tin.

Fill with mushrooms and bake at 190°C fan for 15 minutes.

### Nutrition

Approx. 115 kcal.

### Allergens

Gluten  
Dairy

### Wine Pairing

Chardonnay.

## Recipe 6: Sweet Chilli Halloumi Bites



### Ingredients

250 g halloumi  
2 tablespoons sweet chilli sauce  
1 tablespoon honey  
1 teaspoon lime juice

### Method

Cube halloumi and fry until golden.

Toss in sauce mixture.

Serve immediately.

Nutrition

Approx. 130 kcal.

Allergens

Dairy.

Pairing

Cold lager.

## Recipe 7: Mini Chicken Satay Skewers



Fragrant, nutty, and irresistible.

### Ingredients

- 2 chicken breasts
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 teaspoon ginger
- 2 tablespoons peanut butter
- 1 tablespoon coconut milk

### Method

Slice chicken thinly and marinate.

Skewer and grill.

Mix peanut sauce ingredients and serve alongside.

Nutrition

Approx. 150 kcal.

Allergens

Peanuts

Soy

Pairing

Light IPA.

## **Recipe 8: Parmesan and Black Pepper Shortbread Crackers**



These crisp, buttery crackers are dangerously addictive.

### **Ingredients**

120 g plain flour  
80 g butter  
60 g grated Parmesan  
1 teaspoon cracked black pepper

### **Method**

Mix dough, roll, chill.

Cut discs and bake at 170°C fan for 18 minutes.

Nutrition

Approx. 95 kcal.

Allergens

Gluten

Dairy

## Recipe 9: Spicy Prawn Lettuce Cups



Fresh, vibrant, and wonderfully light.

### Ingredients

200 g cooked prawns  
1 teaspoon chilli paste  
1 tablespoon lime juice  
Little gem lettuce leaves

### Method

Toss prawns in chilli and lime.

Spoon into lettuce cups.

Serve immediately.

Nutrition

Approx. 60 kcal.

Allergens

Shellfish.

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## Recipe 10; Baked Camembert and Cranberry Pastry Twists



Warm, festive, and utterly irresistible.

### Ingredients

1 sheet puff pastry  
150 g camembert  
2 tablespoons cranberry sauce  
1 egg

### Method

Spread pastry with cranberry and cheese.

Fold, slice, twist.

Brush with egg and bake at 190°C fan for 15 minutes.

Nutrition

Approx. 130 kcal.

Allergens

Gluten

Dairy

Egg

Wine Pairing

Sparkling wine or dry cider.

Freezable

Yes.

## **The Secret Life of Party Food**

Party food has an unusual social power.

A full meal places people at a table with rules: courses, cutlery, polite pauses.

But party bites dissolve those boundaries.

People wander.

They talk to strangers.

They laugh louder.

Someone stands near the kitchen island and becomes the unofficial storyteller. Someone else guards the last sausage roll like a dragon protecting treasure.

Small food creates big conversations.

And often, long after the party ends, people remember not the decorations or music — but the tray of something wonderful that kept disappearing.

## Chapter Two: Hot Skillet & Oven Party Snacks

If pastry bites are the elegant guests of the buffet table, skillet snacks are the lively crowd-pleasers.

These are the dishes that arrive hot, sizzling, and aromatic. They are the ones people gather around instinctively, reaching in with cocktail sticks or tearing pieces apart while the conversation becomes louder and happier.

Hot snacks have a wonderful immediacy. They appear from the oven or pan and are gone before the tray cools. The aromas alone — garlic, spices, roasting cheese,



toasted breadcrumbs — seem to summon guests across the room.

This chapter celebrates those quick, bold dishes that cook fast and disappear even faster.



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## Recipe 11: Crispy Garlic Butter Chicken Bites



These little nuggets are everything party food should be — crunchy outside, juicy inside, and coated in a glossy garlic butter that makes the whole kitchen smell magnificent.

### Ingredients

400 g chicken breast  
80 g plain flour  
1 teaspoon smoked paprika  
1 teaspoon garlic powder  
1 teaspoon sea salt

½ teaspoon black pepper  
2 tablespoons olive oil  
30 g butter  
2 cloves garlic, minced  
1 tablespoon chopped parsley

### Method

Cut the chicken breast into bite-sized chunks.

In a bowl, mix flour, paprika, garlic powder, salt, and pepper. Toss the chicken pieces until lightly coated.

Heat olive oil in a wide frying pan over medium heat. Add the chicken in a single layer and cook for 6–8 minutes, turning occasionally, until crisp and golden.

Reduce the heat slightly. Add the butter and minced garlic, allowing the butter to melt and coat the chicken pieces.

Stir gently to glaze every bite.

Scatter with parsley and serve immediately with cocktail sticks.

### Nutrition (per portion)

Approx. 180 kcal  
Protein: 21 g  
Fat: 8 g

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Carbohydrates: 7 g

Allergens

Gluten

Substitutions for UK Cooks

Cornflour can replace plain flour for a gluten-free version.

Wine Pairing

A chilled Chardonnay or a light lager.

Freezable

Yes. Freeze cooked pieces and reheat in the oven until crisp.

---

## Recipe 12: Sticky Korean-Style Gochujang Meatballs



These meatballs are bold, sticky, and unapologetically delicious. The glaze balances heat, sweetness, and savoury depth.

### Ingredients

400 g pork mince  
2 cloves garlic, minced  
1 teaspoon grated ginger  
1 egg  
40 g breadcrumbs

2 tablespoons gochujang paste  
1 tablespoon soy sauce  
2 tablespoons honey  
1 teaspoon sesame oil  
Sesame seeds  
Spring onions, sliced

### Method

Preheat oven to 190°C fan.

Combine pork mince, garlic, ginger, egg, and breadcrumbs. Mix gently and form small meatballs.

Arrange on a lined tray and bake for 15 minutes.

Meanwhile combine gochujang, soy sauce, honey, and sesame oil in a saucepan and warm gently.

Toss the cooked meatballs in the glaze until sticky.

Finish with sesame seeds and sliced spring onions.

### Nutrition

Approx. 165 kcal per portion.

### Allergens

Gluten

Soy

Egg

Sesame

Beer Pairing

Crisp pilsner or pale ale.

Freezable

Yes — freeze before glazing.

## Recipe 13: Halloumi and Hot Honey Skillet Cubes



Sweet heat meets salty cheese in a combination that is irresistibly addictive.

### Ingredients

250 g halloumi  
2 tablespoons honey  
½ teaspoon chilli flakes  
1 tablespoon olive oil  
Lemon zest

## Method

Cut halloumi into cubes.

Heat olive oil in a skillet and fry cubes until golden on all sides.

Warm honey gently with chilli flakes.

Drizzle over the hot halloumi and finish with lemon zest.

Serve immediately.

## Nutrition

Approx. 160 kcal.

## Allergens

Dairy

## Pairing

Dry rosé or sparkling wine.

## Recipe 14: Smoky Paprika Patatas Bravas Bites



Spanish tapas at their finest — crispy potatoes with smoky sauce and creamy garlic aioli.

### Ingredients

500 g baby potatoes  
2 tablespoons olive oil  
1 teaspoon smoked paprika  
Sea salt

Bravas sauce  
1 tablespoon olive oil

1 teaspoon paprika  
200 g passata  
½ teaspoon chilli flakes

Garlic aioli  
3 tablespoons mayonnaise  
1 clove garlic  
1 teaspoon lemon juice

### Method

Preheat oven to 200°C fan.

Cube potatoes and toss with olive oil, paprika, and salt.

Roast 25 minutes until crisp.

Simmer passata with paprika and chilli for 10 minutes.

Mix aioli ingredients.

Serve potatoes with both sauces drizzled generously.

### Nutrition

Approx. 150 kcal.

### Allergens

Egg

## Pairing

Spanish lager or Rioja.

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## Recipe 15: Mini Mac and Cheese Bites



Comfort food transformed into perfect party snacks.

### Ingredients

200 g macaroni  
30 g butter  
30 g flour  
350 ml milk  
120 g mature Cheddar  
40 g Parmesan  
60 g breadcrumbs

## Method

Cook macaroni until just tender.

Melt butter, stir in flour, then whisk in milk to create a smooth sauce.

Add cheese and stir until melted.

Mix macaroni with sauce.

Spoon into greased mini muffin tins, top with breadcrumbs, and bake at 190°C fan for 15 minutes.

## Nutrition

Approx. 140 kcal.

## Allergens

Gluten

Dairy

## Wine Pairing

Light Chardonnay.

## Freezable

Yes.

## Recipe 16: Honey Mustard Sausage Skillet Bites



A buffet classic elevated with a sharp mustard glaze.

### Ingredients

400 g pork sausages  
2 tablespoons honey  
1 tablespoon wholegrain mustard  
1 teaspoon Dijon mustard  
1 tablespoon olive oil

### Method

Slice sausages into chunks.

Pan-fry until browned.

Mix honey and mustards together and toss with sausages.

Cook another 2 minutes until sticky.

Nutrition

Approx. 180 kcal.

Allergens

Mustard.

Beer Pairing

British bitter.

---

## Recipe 17: Crispy Cauliflower Buffalo Bites



These vegetarian bites bring serious crunch and spice.

### Ingredients

1 medium cauliflower  
120 g plain flour  
200 ml milk  
1 teaspoon garlic powder  
½ teaspoon paprika  
120 ml buffalo sauce

### Method

Whisk flour, milk, garlic powder, and paprika into batter.

Dip cauliflower florets and bake at 200°C fan for 20 minutes.

Toss in buffalo sauce and bake again for 10 minutes.

#### Nutrition

Approx. 90 kcal.

#### Allergens

Gluten

Dairy (if using milk)

#### Substitution

Use oat milk for vegan version.

## Recipe 18: Crispy Lemon Pepper Squid



Lightly crisp squid with bright lemon and pepper.

### Ingredients

300 g squid rings  
80 g cornflour  
1 teaspoon cracked black pepper  
½ teaspoon salt  
Oil for frying  
Lemon wedges

### Method

Toss squid in seasoned cornflour.

Shallow fry quickly until golden.

Serve immediately with lemon wedges.

Nutrition

Approx. 120 kcal.

Allergens

Seafood

Pairing

Dry white wine or cold lager.

## Recipe 19: Cheesy Jalapeño Corn Fritters



These fritters combine sweetness from corn with gentle chilli warmth.

### Ingredients

200 g sweetcorn  
2 eggs  
60 g flour  
60 g grated Cheddar  
1 jalapeño, finely chopped  
1 spring onion  
Salt and pepper

## Method

Mix all ingredients into a thick batter.

Heat oil in a pan and fry spoonfuls until golden.

Serve with sour cream.

## Nutrition

Approx. 140 kcal.

## Allergens

Gluten

Dairy

Egg

---

## Recipe 20: Baked Garlic Parmesan Potato Wedges



A crowd favourite that vanishes astonishingly quickly.

### Ingredients

600 g potatoes  
2 tablespoons olive oil  
1 teaspoon garlic powder  
40 g grated Parmesan  
1 teaspoon dried oregano

### Method

Cut potatoes into wedges.

Toss with oil, garlic powder, and oregano.

Roast at 200°C fan for 30 minutes.

Sprinkle Parmesan over hot wedges before serving.

Nutrition

Approx. 150 kcal.

Allergens

Dairy

Pairing

Cold lager or pale ale.

Freezable

Best enjoyed fresh.

## **The Buffet Table Phenomenon**

A curious transformation happens when food becomes bite-sized.

People who would normally eat politely from their own plates suddenly become explorers. They wander from platter to platter, tasting a little of everything.

Someone takes one meatball and then returns later for three more. Someone else insists they are “just trying a small bite” of five different dishes.

The buffet table is not merely about food.

It is about curiosity.

It is about laughter.

And it is about the strange and delightful truth that when food becomes small enough, people become wonderfully relaxed around it.

## **Chapter Three: Cold Canapés & Elegant Party Nibbles**

Not every party bite must arrive hot from the oven. Some of the most memorable dishes at a gathering are cool, crisp, and beautifully assembled moments before serving.

Cold canapés bring colour and freshness to a buffet table. They contrast the richness of baked pastries and sizzling snacks, adding brightness, herbs, citrus, and delicate textures.

They also have another important advantage for the host: they can often be prepared ahead of time.

A tray of elegant nibbles waiting patiently in the refrigerator can transform the pace of a gathering. While hot dishes finish cooking, guests can enjoy these refined bites that look far more complicated than they actually are.

This chapter celebrates those effortless yet sophisticated small dishes that bring balance to every party spread.



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## Recipe 21: Smoked Salmon and Dill Cream Cheese Crostini



Few flavours feel more celebratory than smoked salmon paired with fresh dill and lemon. These crostini deliver that classic combination in one refined bite.

### Ingredients

1 small baguette  
150 g cream cheese  
120 g smoked salmon  
1 tablespoon fresh dill, chopped  
Zest of ½ lemon  
1 tablespoon lemon juice

1 tablespoon olive oil  
Cracked black pepper

### Method

Preheat oven to 180°C fan.

Slice the baguette into thin rounds and brush lightly with olive oil. Toast in the oven for 8–10 minutes until crisp.

Meanwhile combine cream cheese, dill, lemon zest, and lemon juice until smooth.

Spread a generous layer of the cream cheese mixture onto each crostini.

Top with a small fold of smoked salmon and finish with cracked black pepper.

Serve chilled or at room temperature.

### Nutrition

Approx. 110 kcal per crostini.

### Allergens

Gluten  
Dairy  
Fish

## Substitutions for UK Cooks

Hot-smoked salmon or smoked trout works beautifully here.

## Wine Pairing

English sparkling wine or dry Sauvignon Blanc.

## Freezable

Not recommended.

## Recipe 22: Caprese Skewers with Balsamic Glaze



Simple ingredients often produce the most striking flavours.

### Ingredients

250 g cherry tomatoes  
200 g mini mozzarella balls  
Fresh basil leaves  
2 tablespoons balsamic glaze  
Cocktail sticks

### Method

Thread one tomato, one basil leaf, and one mozzarella ball onto each cocktail stick.

Arrange neatly on a serving platter.

Drizzle lightly with balsamic glaze just before serving.

#### Nutrition

Approx. 80 kcal per skewer.

#### Allergens

#### Dairy

#### Dietary Notes

Vegetarian friendly.

#### Wine Pairing

Pinot Grigio or light rosé.

## Recipe 23: Avocado and Chilli Prawn Endive Boats



These bright, refreshing bites deliver a balance of creamy avocado and gently spiced prawns.

### Ingredients

200 g cooked prawns  
1 ripe avocado  
1 tablespoon lime juice  
½ teaspoon chilli flakes  
1 tablespoon olive oil  
12 Belgian endive leaves

Sea salt

Method

Mash avocado with lime juice, olive oil, and a pinch of salt.

Toss prawns with chilli flakes.

Spoon avocado mixture into each endive leaf and top with a prawn.

Arrange neatly on a platter.

Nutrition

Approx. 70 kcal each.

Allergens

Shellfish

Wine Pairing

Dry Riesling.

---

## Recipe 24: Goat's Cheese, Honey and Walnut Bites



A small bite that combines creamy, sweet, and crunchy textures.

### Ingredients

150 g soft goat's cheese  
2 tablespoons honey  
40 g walnuts, chopped  
20 small crackers  
Fresh thyme leaves

## Method

Spread goat's cheese onto crackers.

Drizzle lightly with honey.

Sprinkle chopped walnuts and thyme.

Serve immediately.

## Nutrition

Approx. 95 kcal.

## Allergens

Gluten

Dairy

Nuts

## Substitutions

Seeds can replace walnuts.

---

## Recipe 25: Cucumber Cups with Herbed Cream Cheese



Refreshing, delicate, and wonderfully crisp.

### Ingredients

2 large cucumbers  
150 g cream cheese  
1 tablespoon chopped chives  
1 tablespoon parsley  
½ teaspoon lemon zest

### Method

Slice cucumbers into thick rounds and hollow slightly using a spoon.

Mix cream cheese with herbs and lemon zest.

Pipe or spoon filling into cucumber cups.

Nutrition

Approx. 50 kcal.

Allergens

Dairy

Dietary Notes

Low-carb option.

## Recipe 26: Roast Beef and Mustard Rye Bites



These elegant bites bring the flavour of a classic British sandwich to a canapé.

### Ingredients

8 slices rye bread  
150 g roast beef  
2 tablespoons crème fraîche  
1 teaspoon Dijon mustard  
Cornichons, finely chopped

### Method

Cut rye bread into small squares.

Mix crème fraîche and mustard.

Spread onto bread, top with roast beef and chopped cornichons.

Nutrition

Approx. 105 kcal.

Allergens

Gluten

Dairy

Beer Pairing

Malty brown ale.

## Recipe 27: Mediterranean Antipasti Skewers



A vibrant bite inspired by Italian antipasti platters.

### Ingredients

100 g salami slices  
100 g marinated olives  
100 g roasted peppers  
100 g artichoke hearts  
Cocktail sticks

### Method

Thread pieces of each ingredient onto cocktail sticks.

Arrange attractively on a platter.

#### Nutrition

Approx. 90 kcal.

#### Allergens

May contain sulphites.

#### Wine Pairing

Chianti or Italian red.

---

## Recipe 28: Whipped Feta and Roasted Pepper Crostini



Creamy feta whipped with olive oil becomes a luxurious topping for toasted bread.

### Ingredients

- 150 g feta
- 2 tablespoons Greek yoghurt
- 1 tablespoon olive oil
- 1 roasted red pepper, sliced
- 1 small baguette

## Method

Blend feta, yoghurt, and olive oil until smooth.

Toast baguette slices.

Spread whipped feta and top with roasted pepper strips.

## Nutrition

Approx. 100 kcal.

## Allergens

Gluten

Dairy

---

## Recipe 29: Apple, Cheddar and Chutney Bites



A classic British flavour trio.

### Ingredients

2 crisp apples  
150 g mature Cheddar  
3 tablespoons apple chutney  
Cocktail sticks

### Method

Cut apples and cheese into cubes.

Thread apple, cheese, and a small spoon of chutney onto sticks.

Nutrition

Approx. 85 kcal.

Allergens

Dairy

Pairing

Dry cider.

## Recipe 30: Classic Devilled Egg Bites



No party platter feels complete without devilled eggs.

### Ingredients

6 large eggs  
3 tablespoons mayonnaise  
1 teaspoon Dijon mustard  
1 teaspoon lemon juice  
½ teaspoon smoked paprika  
Chives

### Method

Boil eggs for 10 minutes and cool.

Halve and remove yolks.

Mash yolks with mayonnaise, mustard, and lemon juice.

Pipe filling into egg whites.

Sprinkle paprika and chives.

Nutrition

Approx. 95 kcal.

Allergens

Egg

Freezable

Not suitable.

## **The Art of the Perfect Bite**

A canapé should deliver a complete flavour story in a single mouthful.

There should be balance: richness and freshness, softness and crunch, savoury depth and bright acidity.

The most successful party bites often follow a simple formula.

A base for structure.

A creamy or savoury layer for comfort.

A bright topping to lift everything.

And sometimes, the smallest flourish — a herb leaf, a crack of pepper, a thread of lemon zest — turns a simple snack into something memorable.

Small food carries big expectations.

But when done well, it becomes the star of the evening.

## **Chapter Four: Skewers, Handheld Bites & Street-Food Inspired Party Snacks**

Some party foods ask politely to be eaten with a fork.

Others are far more adventurous.

These are the lively bites — food on sticks, folded in wraps, tucked into small breads, or held confidently in one hand while the other gestures wildly during conversation.

Street-food culture has taught the world something important: the most exciting flavours are often found in the smallest packages.

A sizzling skewer.

A folded taco.

A toasted slider.

These are bold foods. Flavour-packed foods. The sort that send people back to the table again and again, promising themselves “just one more.”

In this chapter you will find vibrant dishes inspired by street markets and food stalls across the world — adapted for British kitchens and party platters.

Prepare plenty.

These are the bites that disappear first.



## Recipe 31: Teriyaki Chicken Skewers



Sweet, savoury, and slightly smoky, these skewers deliver bold flavour in every bite.

### Ingredients

400 g chicken thigh fillets  
3 tablespoons soy sauce  
2 tablespoons honey  
1 tablespoon mirin  
1 teaspoon grated ginger  
1 clove garlic, minced  
1 teaspoon sesame oil

Sesame seeds

Spring onions

### Method

Cut chicken into bite-sized pieces.

Combine soy sauce, honey, mirin, ginger, garlic, and sesame oil to create the marinade.

Toss chicken pieces in the marinade and leave for at least 20 minutes.

Thread onto small skewers and cook in a hot grill pan or under a grill for around 10 minutes, turning occasionally and brushing with extra marinade.

Finish with sesame seeds and sliced spring onions.

### Nutrition

Approx. 150 kcal per skewer.

### Allergens

Soy

Sesame

### Beer Pairing

Japanese lager.

Freezable

Freeze uncooked marinated chicken.

---

## Recipe 32: Mini Cheeseburger Sliders



Few foods inspire such joy as a perfectly made tiny burger.

### Ingredients

400 g beef mince  
1 teaspoon Worcestershire sauce  
½ teaspoon salt  
½ teaspoon black pepper  
12 small slider buns  
6 slices Cheddar  
Pickles

Ketchup

Mustard

Method

Combine beef mince with Worcestershire sauce, salt, and pepper.

Form small patties slightly larger than the buns.

Cook in a hot frying pan for around 3 minutes per side.

Top with cheese and allow to melt.

Place patties in buns with pickles, ketchup, and mustard.

Serve warm.

Nutrition

Approx. 220 kcal per slider.

Allergens

Gluten

Dairy

Beer Pairing

British pale ale.

---

## Recipe 33: Crispy Korean Fried Chicken Bites



Crunchy, sticky, and deeply satisfying.

### Ingredients

400 g chicken thigh pieces

120 g cornflour

Salt and pepper

Oil for frying

### Sauce

2 tablespoons gochujang

1 tablespoon honey

1 tablespoon soy sauce  
1 teaspoon rice vinegar  
1 teaspoon sesame oil

### Method

Coat chicken in seasoned cornflour.

Fry until crisp and golden.

Combine sauce ingredients in a saucepan and warm gently.

Toss chicken in the sauce and sprinkle sesame seeds.

### Nutrition

Approx. 190 kcal.

### Allergens

Soy  
Sesame

---

## Recipe 34: Lamb Kofta Skewers with Mint Yoghurt



Fragrant spices and juicy lamb make these skewers irresistible.

### Ingredients

400 g lamb mince  
2 cloves garlic  
1 teaspoon ground cumin  
1 teaspoon ground coriander  
1 teaspoon paprika  
Salt and pepper

Mint yoghurt

150 g Greek yoghurt

1 tablespoon chopped mint

1 teaspoon lemon juice

Method

Mix lamb with spices and garlic.

Form small sausage shapes around skewers.

Grill or pan-fry for 8–10 minutes until cooked through.

Serve with mint yoghurt.

Nutrition

Approx. 180 kcal.

Allergens

Dairy

Wine Pairing

Shiraz.



## Recipe 35: Crispy Fish Taco Bites



Bright, crunchy, and perfect for lively gatherings.

### Ingredients

300 g white fish fillets

80 g flour

1 teaspoon paprika

Salt and pepper

Oil for frying

Mini tortillas

## Slaw

Shredded cabbage

1 tablespoon lime juice

2 tablespoons mayonnaise

## Method

Coat fish pieces in seasoned flour.

Fry until golden.

Mix cabbage with lime juice and mayonnaise.

Fill tortillas with fish and slaw.

## Nutrition

Approx. 170 kcal.

## Allergens

Gluten

Egg

Fish

## Recipe 36: Honey Sriracha Sausage Skewers



Sweet heat transforms simple sausages into addictive bites.

### Ingredients

400 g cocktail sausages  
2 tablespoons honey  
1 tablespoon sriracha  
1 teaspoon soy sauce

### Method

Mix sauce ingredients.

Roast sausages at 200°C fan for 15 minutes.

Toss in glaze and roast 5 minutes more.

Nutrition

Approx. 160 kcal.

Allergens

Soy

Beer Pairing

Lager.

---

## Recipe 37: Falafel Skewer Bites with Tahini Drizzle



Crisp falafel with nutty tahini offers a satisfying vegetarian option.

### Ingredients

400 g chickpeas  
1 clove garlic  
1 teaspoon cumin  
1 teaspoon coriander  
2 tablespoons flour  
Salt and pepper

Tahini sauce

2 tablespoons tahini

1 tablespoon lemon juice

2 tablespoons water

Method

Blend chickpeas with garlic and spices.

Form small balls and fry until golden.

Thread onto skewers and drizzle with tahini sauce.

Nutrition

Approx. 140 kcal.

Allergens

Sesame

Gluten

## Recipe 38: Mini Chicken Caesar Wrap Bites



A familiar salad transformed into party-friendly bites.

### Ingredients

2 large tortillas  
200 g cooked chicken  
2 tablespoons Caesar dressing  
30 g Parmesan  
Little gem lettuce

### Method

Spread tortillas with dressing.

Add chicken, lettuce, and Parmesan.

Roll tightly and slice into bite-sized rounds.

### Nutrition

Approx. 120 kcal.

### Allergens

Gluten

Dairy

Egg

---

## Recipe 39: Spicy Paneer Tikka Skewers



Colourful, aromatic, and beautifully spiced.

### Ingredients

250 g paneer  
1 red pepper  
150 g yoghurt  
1 teaspoon garam masala  
1 teaspoon paprika  
1 clove garlic  
1 teaspoon lemon juice

## Method

Mix yoghurt with spices.

Marinate paneer cubes and pepper pieces.

Thread onto skewers and grill until lightly charred.

## Nutrition

Approx. 170 kcal.

## Allergens

Dairy

---

## Recipe 40: BBQ Pulled Pork Slider Bites



Slow-cooked pork becomes the ultimate indulgent party bite.

### Ingredients

400 g cooked pulled pork  
6 slider buns  
3 tablespoons barbecue sauce  
Coleslaw  
Pickles

### Method

Warm pork gently with barbecue sauce.

Fill buns with pork and coleslaw.

Top with pickles and serve warm.

Nutrition

Approx. 230 kcal.

Allergens

Gluten

Egg (in coleslaw)

Beer Pairing

Smoky porter or stout.

## **The Joy of Food on Sticks**

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There is something wonderfully playful about food served on skewers.

Perhaps it reminds us of summer fairs, seaside stalls, or street markets where aromas drift through the air and every bite promises something exciting.

Food on sticks has another advantage for the host.

It is easy to eat.

Guests can talk, laugh, wander, and gesture animatedly without needing plates or cutlery.

And at the end of the evening, a tray of empty skewers tells its own quiet story.

It says the party was good.

It says the food was worth remembering.

## **Chapter Five: Sweet Party Treats & Dessert Bites**

No gathering truly ends without something sweet.

It may begin with savoury snacks and lively conversation, but eventually someone asks the inevitable question: “Is there pudding?”

Sweet party bites answer that question beautifully.

They are small enough to enjoy after a generous buffet yet indulgent enough to feel like a celebration. They sparkle on platters, inviting guests to try one, then another, then perhaps “just a tiny second piece.”

Chocolate, fruit, caramel, pastry, cream — these flavours bring warmth and delight to the end of a gathering.

And often, long after the plates have been cleared, someone will quietly ask if there are any brownies left in the kitchen.

This chapter celebrates the sweet finale.



---

## Recipe 41: ini Chocolate Fudge Brownie Bites



Dense, rich, and deeply chocolatey, these brownies are a universal favourite.

### Ingredients

200 g dark chocolate  
120 g butter  
200 g caster sugar  
2 eggs  
1 teaspoon vanilla extract  
100 g plain flour  
30 g cocoa powder

½ teaspoon salt

## Method

Preheat oven to 180°C fan.

Melt the chocolate and butter together gently.

Whisk in the sugar followed by the eggs and vanilla.

Fold in flour, cocoa powder, and salt.

Pour batter into a lined small baking tin and bake for 20 minutes.

Cool completely before cutting into small bite-sized squares.

## Nutrition

Approx. 140 kcal per bite.

## Allergens

Gluten

Dairy

Egg

## Freezable

Yes.

## Recipe 42: Lemon Meringue Tartlet Bites



Bright citrus and fluffy meringue create a perfect contrast of textures.

### Ingredients

1 sheet sweet shortcrust pastry  
200 g lemon curd  
2 egg whites  
80 g caster sugar

### Method

Cut pastry circles and press into mini tart tins.

Bake at 180°C fan for 12 minutes until golden.

Fill with lemon curd.

Whisk egg whites to stiff peaks while gradually adding sugar.

Pipe meringue onto tartlets and lightly toast under a grill.

Nutrition

Approx. 120 kcal.

Allergens

Gluten

Egg

Wine Pairing

Late harvest Riesling.

---

## Recipe 43: Salted Caramel Pretzel Bites



Sweet, salty, crunchy, and dangerously addictive.

### Ingredients

150 g pretzels  
150 g soft caramel  
200 g dark chocolate  
Sea salt flakes

### Method

Spread caramel between two pretzels.

Dip in melted chocolate.

Sprinkle lightly with sea salt and allow to set.

Nutrition

Approx. 110 kcal.

Allergens

Gluten

Dairy

## Recipe 44: Strawberry Cheesecake Cups



A light dessert bite that feels both indulgent and refreshing.

### Ingredients

150 g digestive biscuits

60 g butter, melted

200 g cream cheese

80 g icing sugar

1 teaspoon vanilla

150 ml double cream

Fresh strawberries

## Method

Crush biscuits and mix with melted butter.

Press into small serving cups.

Whisk cream cheese, icing sugar, and vanilla until smooth.

Whip cream separately then fold into mixture.

Pipe onto biscuit bases and top with chopped strawberries.

## Nutrition

Approx. 150 kcal.

## Allergens

Gluten

Dairy

Freezable

Not recommended.

---

## Recipe 45: Chocolate-Dipped Shortbread Fingers



Buttery shortbread and rich chocolate make a timeless pairing.

### Ingredients

200 g plain flour  
140 g butter  
70 g caster sugar  
150 g dark chocolate

### Method

Mix flour, butter, and sugar into a soft dough.

Press into a baking tin and bake at 170°C fan for 25 minutes.

Cut into fingers while still warm.

Dip cooled fingers into melted chocolate.

Allow to set.

Nutrition

Approx. 130 kcal.

Allergens

Gluten

Dairy

---

## Recipe 46: Mini Apple Crumble Tartlets



Comforting and nostalgic in miniature form.

### Ingredients

1 sheet shortcrust pastry  
2 apples  
2 tablespoons brown sugar  
½ teaspoon cinnamon

### Crumble topping

60 g flour  
40 g butter

40 g oats

30 g sugar

### Method

Dice apples and cook with sugar and cinnamon for 5 minutes.

Press pastry into mini tart tins.

Fill with apple mixture.

Combine crumble ingredients and scatter over top.

Bake at 180°C fan for 18 minutes.

### Nutrition

Approx. 140 kcal.

### Allergens

Gluten

Dairy

---

## Recipe 47: Chocolate Strawberry Skewers



Simple, elegant, and wonderfully fresh.

### Ingredients

250 g strawberries  
200 g dark chocolate  
Cocktail sticks

### Method

Melt chocolate gently.

Dip strawberries halfway.

Thread onto sticks and allow chocolate to set.

Nutrition

Approx. 70 kcal.

Allergens

None unless chocolate contains traces.

---

## Recipe 48: Mini Cinnamon Sugar Doughnut Bites



Warm doughnuts coated in cinnamon sugar are irresistible.

### Ingredients

250 g plain flour  
1 teaspoon baking powder  
40 g sugar  
150 ml milk  
1 egg  
Oil for frying

## Coating

80 g sugar

1 teaspoon cinnamon

## Method

Mix flour, baking powder, sugar, milk, and egg.

Fry spoonfuls of batter in hot oil until golden.

Toss in cinnamon sugar while warm.

## Nutrition

Approx. 130 kcal.

## Allergens

Gluten

Egg

Dairy

---

## Recipe 49: Raspberry White Chocolate Blondie Bites



Sweet, buttery blondies with bursts of fruit.

### Ingredients

120 g butter  
180 g brown sugar  
2 eggs  
180 g flour  
120 g white chocolate  
100 g raspberries

## Method

Melt butter and mix with sugar.

Add eggs then fold in flour.

Stir through chocolate and raspberries.

Bake in a lined tin at 180°C fan for 20 minutes.

Cool and cut into squares.

## Nutrition

Approx. 150 kcal.

## Allergens

Gluten

Dairy

Egg

## Recipe 50: Mini Banoffee Pie Bites



A classic British dessert turned into a perfect party treat.

### Ingredients

150 g digestive biscuits  
60 g butter  
150 g dulce de leche  
2 bananas  
150 ml whipped cream  
Dark chocolate shavings

### Method

Crush biscuits and mix with butter.

Press into small cups.

Add dulce de leche and banana slices.

Top with whipped cream and chocolate shavings.

Nutrition

Approx. 160 kcal.

Allergens

Gluten

Dairy

## Epilogue

### The Last Bite

Every good gathering ends the same way.

The plates are scattered across the table. Someone pours the final glasses of wine. Music hums quietly in the background, and the conversation softens into that warm, relaxed rhythm that only happens when people have eaten well.

There are always a few crumbs left.

A half brownie.

A lonely skewer.

Perhaps the last sausage bite nobody noticed.

And yet, somehow, everyone leaves satisfied.

Because the true magic of party food is not the recipes themselves.

It is the laughter they accompany.

The conversations they fuel.

The memories they quietly help create.

Food brings people together.

And sometimes the smallest bites create the biggest moments.

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