

DESCRIBING DISHES

Your name: _____

Your partner's name: _____

Take turns in asking about the dishes.

STUDENT A

A. Ask Student B the following questions. Write what's in them.

Start like this:

A: What's in the dim sum?

B: This one has/These ones have

QUESTIONS	INGREDIENTS
1. What's in the Penne arrabbiata?	
2. What's in the mixed seafood dish?	
3. What's in the summer pudding?	
4. What's in the banana pancakes?	
5. What's in the chef's salad?	

B. Answer student B's questions about some dishes in the menu.

DISH OF THE DAY!

Salmon Coulibiac

(layers of rice, onions, mushrooms, salmon and hard-boiled egg in puff pastry)

Vegetarian Bake

(aubergines, tomatoes, onions, broccoli and mushrooms)

Eggs Benedict

(English muffin, bacon and egg)

Choose your sauce:

Hollandaise Sauce

(egg yolks, lemon juice, butter and salt and pepper)

Béarnaise Sauce

(tarragon, shallots, vinegar, dry white wine, egg yolks, butter and salt and pepper)

DESSERTS

Raspberry Sorbet

(ice and fresh raspberries)

Meringues

(egg whites and icing sugar)