

10 Traditional British Foods

What dish would you like to taste?

http://blog.englishcentres.co.uk/2015/02/10-traditional-british-foods-and-where.html

PO: I would like to taste famous British dishes likebut I wouldn't like to taste...... because it looks/doesn't look



I) FISH AND CHIPS - H) VICTORIA SPONGE CAKE - G) FULL ENGLISH BREAKFAST - F) LANCASHIRE HOTPOT - E) STEAK AND KIDNEY PIE - D) TOAD IN THE HOLE - C) BUBBLE AND SQUEAK -B) SUNDAY ROAST WITH YORKSHIRE PUDDING - A) CORNISH PASTIES

WHAT DISH IS IT?

a) This dish is made of fried or scrambled eggs, bacon, sausages, mushrooms, fried tomatoes, black pudding, baked beans and toast. This dish is called
b) This delicious pastry is filled with sliced or diced potato, swede (rutabaga), onion and diced or minced beef. This dish is called
c) This <mark>unusually named dish</mark> just consists of frying <mark>leftover</mark> vegetables (les restes) <mark>such as</mark> carrots, broccoli, swede with mashed or fried potatoes. It is called
d) This dish, a true seaside classic is Britain's favorite take-away food. It consists of fish (usually cod, haddock) which is deep fried in batter and served with chips and peas. It is called





e) Sundays in Britain are not complete without (sans) this traditional dish which consists of roast meat (usually chicken, beef, pork or lamb), vegetables, roast potatoes, Yorkshire puddings (tasty food made up of flour, eggs and milk) and a lot of gravy! (sauce au jus de viande). It is called	
f) This all-time British classic consists of sausages sticking out of Yorkshire pudding batter, usual served with vegetables and onion gravy. But don't worry (ne vous inquiétez pas), you won't find a toad (crapaud) in your Yorkshire pudding! It is called	ly
g) The most popular pub dish served with chips and vegetables made of beef, kidneys (rognons) mushrooms, thick (épais) gravy, topped (top= en haut) with a crispy pastry lid (couvercle). It is called	
h) This casserole-style (cocotte) dish consists of a generous portion of lamb or mutton, topped with sliced potatoes and left (leave, left, left) to bake (faire cuire) in the oven (four) all day in a large heavy	



Translate the words in thick letters:

(lourd) pot. It is called _____





