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 like ……..but 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 **unusually** named dish just consists of frying **leftover** vegetables (*les restes*) **such as** 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 _____

LIVEWORKSHEETS

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, usually 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 _____

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** *(lourd)* pot. It is called _____





Translate the words in thick letters:

LIVEWORKSHEETS