RESTAURANT MENU

1. On a MENU you can find different COURSES and BEVERAGES. Match each of them with its description:

STARTERS	
MAIN COURSE	
DESSERTS	
SIDE ORDERS	
HOT DRINKS	
SOFT DRINKS	
ALCOHOLIC DRINKS	

1. A small dish served as the first part of a meal
2. Hot beverages usually consumed after the desert
3. Sweet food eaten at the end of a meal
4. A cold, usually sweet, drink that does not contain alcohol
5. Any fermented liquor, or distilled spirit, that contains ethyl alcohol, or ethanol
6. The largest or most important part of a meal
7. An extra dish of food, that is served with the main dish, sometimes in a separate plate.

2. **Complete each part of the menu with their corresponding examples:**

STARTERS	MAIN COURSE	SIDE ORDERS	DESSERTS

HOT DRINKS	SOFT DRINKS	ALCOHOLIC DRINKS

Apple pie	Garlic bread	French fries	Tea
Mineral water	Vanilla ice cream	Spring rolls	Green salad
Caesar salad	White wine	Fruit salad	Orange juice
Coffee	Tomato soup	Hot chocolate	Red wine
Roast beef	Vegetables lasagne	Grilled salmon	Cola
Beer			