

> A. Discuss the following questions with your partner.

1. What is the traditional 'national dish' of Britain?
2. How many other types of British food can you think of?
3. What is your opinion of British food?
4. Have you ever been to Britain? If so, what did you eat and what did you think of it?

> B. Match the following words with the definitions below.

custard bacon rashers cauliflower mustard gravy sausages Yorkshire pudding trifle
Brussels sprouts parsnips Cheddar crumble batter pancake chop pickle

1. Large, white, carrot-like root vegetables. Often served roasted, with a roast dinner.
2. A sweet, yellow sauce which is served hot.
3. Slices of meat which come from a pig. Often included in a traditional English breakfast.
4. A white, broccoli-like vegetable with a mild flavour. Sometimes served in a cheese sauce.
5. A thick slice of pork or lamb, on the bone.
6. A thick, tasty relish (savoury sauce) containing pieces of preserved vegetables.
7. A hot (spicy), yellow, thick, condiment, usually eaten with meat.
8. Cylinder-shaped portions of minced meat, which are usually made of pork.
9. A brown, savoury sauce for meat. Served hot.
10. A mixture of eggs, flour and water or milk. Used for coating food before cooking, and for making pancakes and Yorkshire pudding.
11. A small, savoury, 'cake' made of batter and baked in an oven. Usually eaten with roast beef.
12. A dessert made of cake, custard and cream. Sometimes contains sherry (fortified wine).
13. Small, round, green, cabbage-like vegetables.
14. A thin, flat 'cake' made of batter and fried. Can be folded or rolled up and served with either sweet or savoury fillings.
15. A hot fruit pudding with a mixture of flour and fat on the top, like breadcrumbs.
16. This is a firm, pale yellow cheese which can have a mild or strong flavour.

> C. Discuss the following questions with your partner.

1. Which of the foods in > B do you think are the most appealing/strange/unappealing?
2. Have you ever tried any other foreign food? What was it like?

> D. Match the words in the columns below to make popular British dishes.

Bangers	tikka	Baked	cocktail
Chilli	and mash	Ploughman's	pie
Cream	breakfast	Prawn	potato
Chicken	tea	Shepherd's/Cottage	pie
Full English	con carne	Steak and kidney	platter/lunch

> E. Match the words in > D with the definitions below.

1. A hot, spicy dish, originally from Mexico. It is made with meat and dark red kidney beans.
2. A large snack traditionally eaten mid-afternoon, consisting of sandwiches, cream cakes and tea.
3. A traditional dish is made of minced meat (either lamb or beef) covered with mashed potato and cooked in the oven.
4. A traditional dish made of pastry on the outside with pieces of beef and kidneys in a rich gravy in the middle. It is served hot.
5. A very popular type of curry, originally from India.
6. A traditional dish of fried eggs, bacon and sausages, often accompanied by toast and marmalade.
7. Colloquially known as a 'jacket spud' this is a potato cooked whole, in its skin. It is usually served with a choice of fillings such as butter, cheese, chilli con carne, etc.
8. This dish is usually a starter. It consists of prawns, lettuce and pink mayonnaise sauce.
9. This is a cold meal which consists of fresh bread, salad, cheese (often Cheddar) and pickle.
10. This is the colloquial name for a dish of sausages and mashed potatoes.

> F. Discuss the following questions with your partner.

1. Which dish in > E sounds the most/least appealing, and why?
2. Which dishes in your country do foreigners find the most unusual or difficult to eat? Why?
3. Why do you think British food has such a bad reputation in some other countries?
4. Which local or national dishes would you recommend to a visitor to your country?
5. Is there any food in your own country which you can't stand? Why don't you like it?
6. What is your favourite dish? Why do you like it so much?