

1 Make names of cooking methods and sauces from the jumbled letters.

| Cooking methods                | Sauces               |
|--------------------------------|----------------------|
| 1 oahcp ... <u>poach</u> ..... | 8 elcbéamh .....     |
| 2 tswe .....                   | 9 narmoy .....       |
| 3 abcueerb .....               | 10 ioali .....       |
| 4 peed-ryf .....               | 11 dalislhoane ..... |
| 5 aekb .....                   | 12 réabenisa .....   |
| 6 amtes .....                  |                      |
| 7 aotrs .....                  |                      |

2 Underline the correct words to complete the dialogue.

CUSTOMER: Excuse me, could you explain the menu, please?

WAITER: Yes, of course.

CUSTOMER: What are the smoked salmon blinis?

WAITER: Well, this dish is a starter. It *contains / consists*<sup>1</sup> of small pancakes with smoked salmon placed on top. The pancakes are *made / served*<sup>2</sup> from flour, milk, and eggs.

CUSTOMER: They sound delicious! And what's the lobster in mornay sauce?

WAITER: This is lobster and mushrooms, *served / contains*<sup>3</sup> in a béchamel sauce made with cheese.

CUSTOMER: And what's the grilled aubergine and red peppers?

WAITER: This is a main course. The aubergine is grilled and it's *made / served*<sup>4</sup> warm with peppers, olive oil, and herbs.

CUSTOMER: Hmmm. What's in the mushroom and red wine pâté?

WAITER: Well, it *contains / consists*<sup>5</sup> mushrooms, red wine, herbs, and cheese. It's *served / made*<sup>6</sup> cold with fresh bread.

CUSTOMER: And what is the seafood dish?

WAITER: It's prawns, scallops and mussels, and it's *made / eaten*<sup>7</sup> with French aioli sauce and a green salad.

3 Complete the sentences with the words from the box.

|                           |         |              |             |
|---------------------------|---------|--------------|-------------|
| butter knife              | candles | dessert fork |             |
| <i>flower arrangement</i> | napkins | salt cellar  | tablecloths |

- 1 A beautiful ...*flower arrangement*..... is placed in the middle of the table.
- 2 The ..... is brought to the table with the dessert.
- 3 The ..... is placed next to the pepper.
- 4 A ..... is put on the side plate for when customers eat bread.
- 5 Two small ..... are put on the tables in the evening.
- 6 Clean ..... are put on the side plates.
- 7 Before guests arrive the ..... are placed on the tables.