Traditional english food

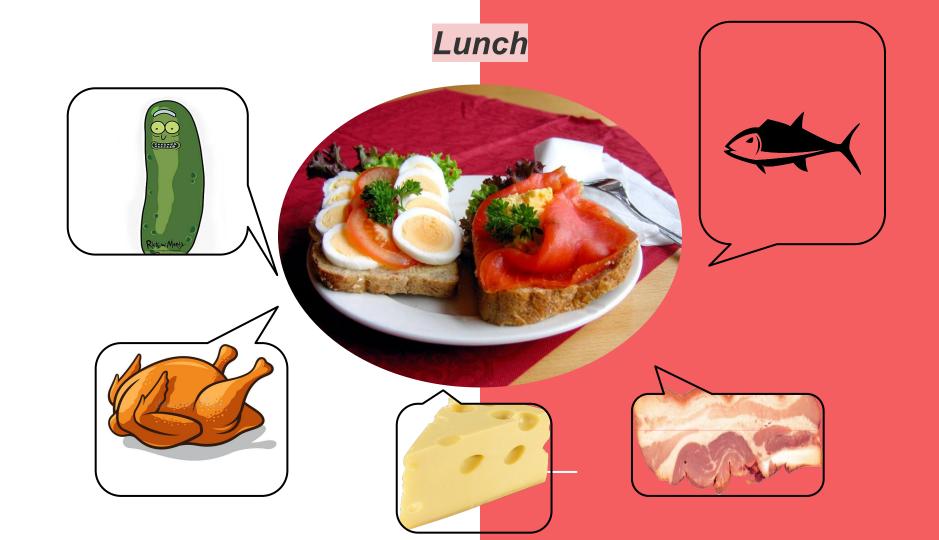
Ilina Anastasia 05 group

There are many different dishes and drinks in British cuisine and each one is unique in its own way. Today I want to show the most interesting and delicious dishes in my view. Meals during a day in Britain traditionally include breakfast, lunch, dinner and supper

Let's start with breakfast. The classic British breakfast is hearty and includes more than oatmeal. In addition to it, in the mornings, the British often cook omelet or scrambled eggs with cheese, bacon or sausages, toasts, orange juice, coffee with milk or black ..



As for lunch, it usually includes light snacks such as chips and fish, fruits or chocolate bars. As a rule, lunch at 12:00. It is worth noting that sandwiches with different fillings are a traditional British snack. The most popular fillings are cheese, bacon, chicken, cucumber, tuna and others.



For dinner the British often have soup and the main course, such as meat, poultry or fish with vegetables or mashed potatoes. It is followed with a dessert, for example an apple pie

<u>Roast beef</u>

A whole piece of baked beef, often served with grilled vegetables, baked potatoes

(In addition to roast beef, the British prepare lamb steaks and sometimes turkey or chicken.)



Supper in Britain is the last meal of the day, and usually it consists of something light, for example, a bowl of cream soup, or just a cup of tea and bread with butter. Often supper is simply skipped.











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As for drinks, of course, it's impossible to imagine British cuisine without tea. Contrary to popular opinion, tea is not always served with milk. The British drink tea with and without sugar, with lemon, ginger, cinnamon, honey and so on. But tea and milk is a classic

combination.

