Meals and menus

orange juice

English breakfast

tea
toast
tomatoes
sausage
bacon
eggs
mushrooms
baked beans

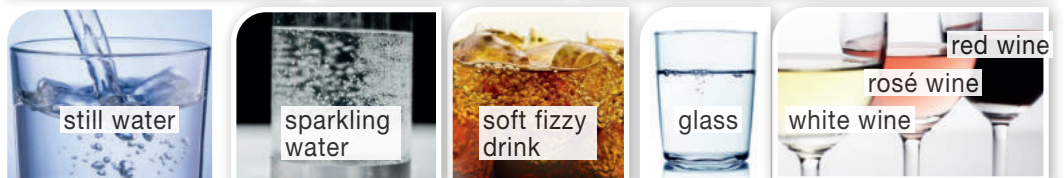continental breakfast

jam
fruit
croissant
coffee
butter

Brunch, *brunch*
Lunch, *pranzo*
Dinner, *cena*
   (pasto principale
   con almeno carne
   o pesce e
   contorno)
Supper, *cena*
   leggera
Morning tea,
   spuntino del
   mattino
Afternoon tea,
   merenda
Course, *portata*
Appetizer/Starter,
   antipasto
Main course,
   portata principale
Side dish, *contorno*
Dessert, *dolci*
Fruit, *frutta*

black puding

hashbrown

ham

cheese

honey
cereal

crackers/biscuits

afternoon tea
cake and pastries
scones with preserves and cream
finger sandwiches
tea with milk

pastries

cucumber and egg mayonnaise sandwich

still water

sparkling water

soft fizzy drink

glass

red wine
rosé wine
white wine

tea pot

jug

beer glass

wine glass

flute

fork
knife
spoon
teaspoon
dessert fork

coffee pot

mug

napkin/serviette

crockery
platter

bowl

cup
saucer

tablecloth

dessert plate
dishes

1 Listen and circle the words you hear. Then, listen again and answer the questions.

mugs ▪ tablecloth ▪ cups ▪ jug ▪ napkins ▪ plates ▪ teaspoon ▪ bowls ▪ table spoon ▪ dessert plates ▪ cutlery ▪ forks ▪ knives ▪ spoons ▪ wine glasses

1. What colour is the tablecloth?
2. What decorations are on the plates?
3. What dessert are they going to have?
4. What type of soup is on the menu?
5. What is the problem with the wine?
6. What type of wine are they going to have?

2 Write down the words that refer to the description.

1. First meal of the day. ....
2. Last meal of the day. ....
3. Two types of breakfast. ....
4. Light meal in the middle of the morning. ....
5. First course. ....
6. Last course. ....
7. What sits beside a main meal of meat or fish. ....

The Giant's Causeway, Ireland

3 PAIR WORK Ask and answer questions to write the list of what you are going to need to set the table for an elegant dinner at your home tonight.

▪ Tablecloth ....
▪ Napkins ....
▪ Glasses ....
▪ Forks ....
▪ Knives ....
▪ Spoons ....
▪ Platters ....
▪ Bowls ....
▪ Jug ....

4 With the help of the Internet, prepare a full day menu for a typical restaurant in your region, then translate it into English by adding short descriptions of each dish.

5 Write short descriptions for these Italian specialities.

1. Trofie al pesto
2. Spaghetti alla carbonara
3. Pasta alla Norma
4. Orecchiette alle cime di rapa
5. Polenta concia
6. Brasato al barolo
7. Pasta all'amatriciana
8. Pizzoccheri della Valtellina
9. Cannolo siciliano
10. Lasagne alla bolognese
11. Risotto al radicchio
12. Gnocchi alla sorrentina
13. Risotto alla milanese
14. Fegato alla veneziana