

# UNITED KINGDOM

## **STARTER**

### **“CAWL” STEW**

HEARTY BEEF STEW OF WINTER ROOT VEGETABLES IN SAVORY BROTH

Cawl is a Welsh dish. In modern Welsh the word is used for any soup or broth; in English it refers to a traditional Welsh soup, usually called cawl Cymreig in Welsh. Cawl is recognized as a national dish of Wales.

## **ENTREE**

### **FISH & CHIPS**

BEER BATTERED COD, TAVERN STYLE FRIES

A prominent meal in British culture, fish and chips became popular in wider circles in London and South East England in the middle of the 19th century. It is a national dish of England and at one time there were over 35,000 fish & chip shops in the United Kingdom.

## **SIDE**

### **MUSHY PEAS**

GREEN PEA AND POTATO MASH

Mushy peas are considered to be a part of traditional British cuisine. Peas are soaked overnight with baking soda, rinsed and then boiled until soft. They are often served with fish & chips although they can be packed into a ball, dipped in batter and deep fried as a fritter.

## **DESSERT**

### **IRISH CREAM BREAD PUDDING**

ENGLISH TOFFEE ICE CREAM

In the 13<sup>th</sup> century bread pudding was known as “poor man's pudding” as it was a popular dish with the lower classes. It was a way for these households to not let anything go to waste as they could make something out of their old stale bread. Today it is considered a “comfort food” and is found on the menus of some of the finer restaurants in England.