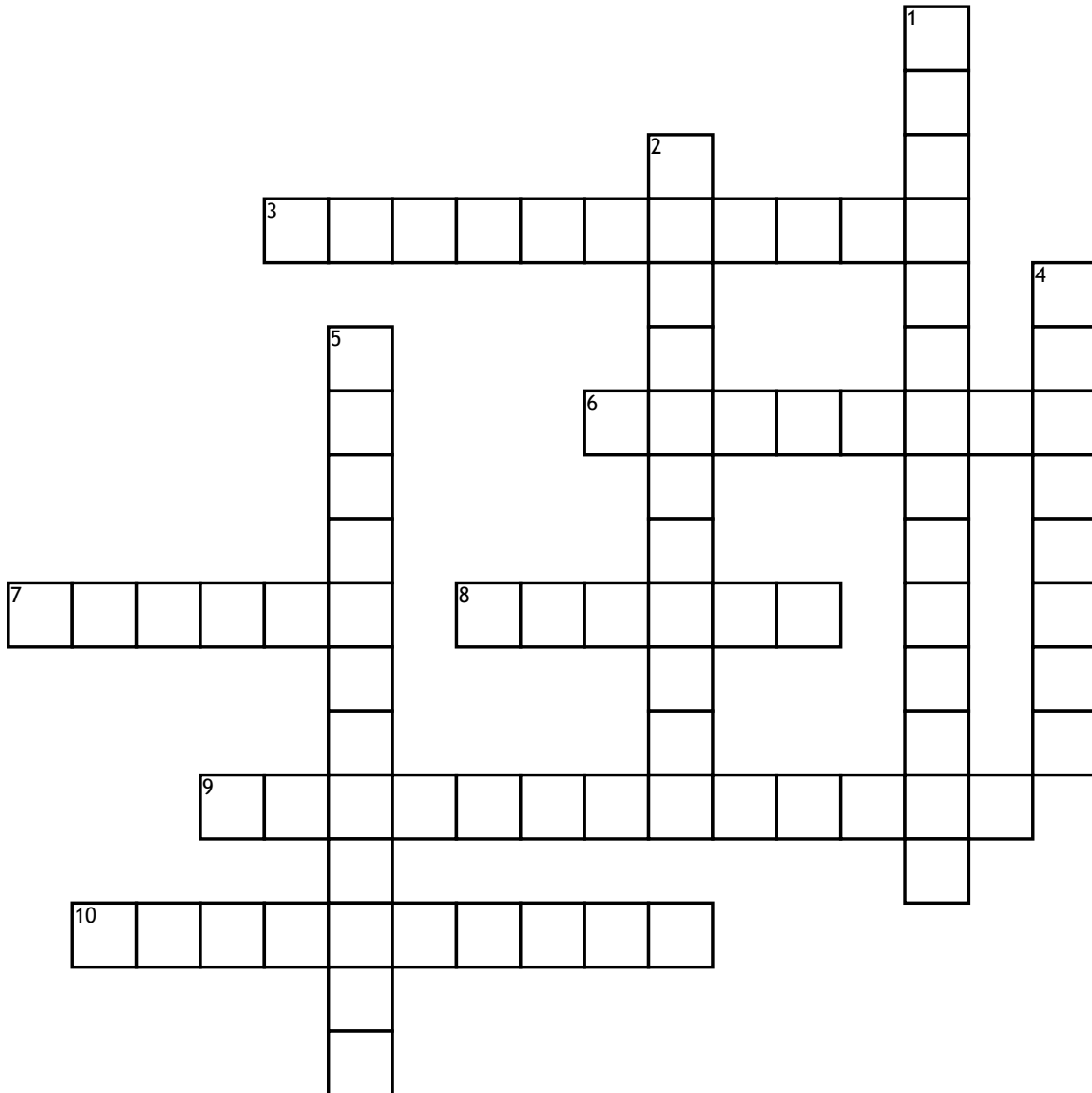


Menu Styles & Types



Across

- 3. A tasting menu. Could be up to 20 courses.
- 6. Means 'According to the menu'. Individually priced dishes that are cooked to order
- 7. Customers select their food and cutlery from a central table
- 8. The meals are individually plated in the kitchen and brought out to the customer
- 9. Food is individually served to customers using a spoon and fork

- 10. A limited selection of dishes for a set price. Translates as 'Hosts Table'

Down

- 1. Customers place their order at a counter
- 2. Food is placed in multi-portioned dishes on the table
- 4. The food is brought out on a trolley and some of it is cooked by the server.
- 5. Hors d'oeuvres or canapes handed around by wait staff.