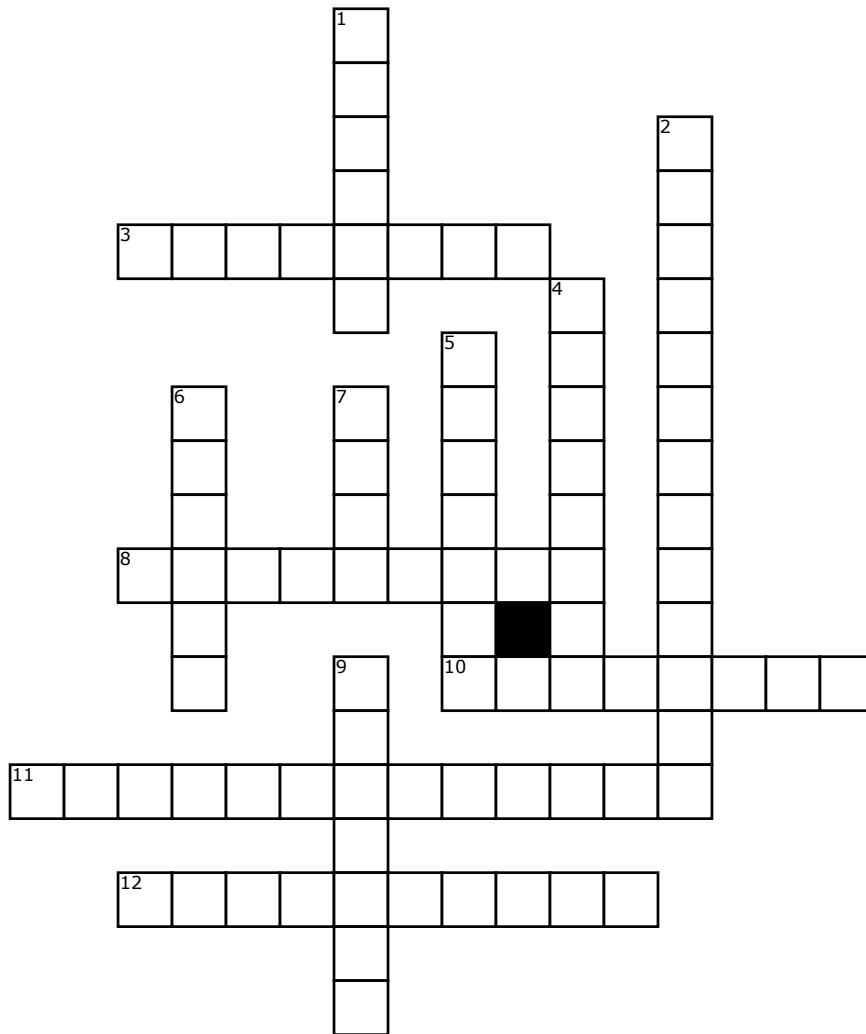


Menus and Service Styles



Across

- 3. Dishes are repeated on a regular rotation
- 8. Specialises in serving wine and beverages in a high-end restaurant
- 10. Service where final cooking is done in full view of the guest beside the guest table

- 11. Here the waiter serves from the left using a service spoon and fork from a silver platter
- 12. Set multi course meal at a fixed price

Down

- 1. These do not change seasonally
- 2. Responsible for compiling menus (French)

- 4. Customer chooses individual dishes from this menu to make up their meal
- 5. Customer can get food or beverage service by means of automatic machines.
- 6. These offer specific specials of the day
- 7. These often include cocktails and other drinks
- 9. These feature dishes of sweets, usually eaten after the main course

Word Bank

- | | | | |
|----------|--------------|-----------------|----------------|
| Gueridon | static | Sommelier | Silver service |
| Du jour | cyclical | a la carte | Wine |
| dessert | Table d'hote | Chef de cuisine | Vending |