

BACCALaurÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

**SECTION EUROPÉENNE
DURÉE DE L'ÉPREUVE : 20 minutes**

La calculatrice et le dictionnaire ne sont pas autorisés.

DEALING WITH SPECIAL FOOD REQUIREMENTS

Situation

You are a Chef in the restaurant Town House, South Kensington, London. The waiter of your restaurant asks you about the gluten-free dishes that you suggest à la carte to inform a customer.

Tasks

You are expected to:

- Define what a gluten-free diet consists in.
- Select in the menu a gluten-free starter, main course and dessert (GF). Make sure to indicate the ingredients to the waiter.
- List the steps of the recipes you selected.

STARTERS

Soup of the day *sourdough bread* £7
Hummus *feta, sunflower seeds, paprika, pitta bread* £8
Scottish smoked salmon *Guinness brown bread* £9/£14 *with scrambled eggs* £12/£15 *or avocado* £12/£16
Seared tuna *soy & ginger dressing, pickled radish* £11 GF
South coast crab on Guinness brown bread *apple & watercress* £12
Heritage beetroots *goat's curd, hazelnuts, honey & balsamic dressing* £8.50 GF

SALADS

MAINS

Seared scallops *roast cauliflower, Granny Smith apple, sea purslane* £17/£29 GF
Roast squash & tenderstem broccoli *kale, toasted almonds, lemon dressing* £16 GF
Kensington Club sandwich £16
Fish & chips *pea purée, tartare sauce* £18 GF
Butternut squash risotto *gorgonzola, pine nuts* £18
Seared organic salmon *herb butter, lemon* £18 GF
Confit duck leg *braised red cabbage, poached quince* £21 GF
Whole Dover sole *on or off the bone, grilled or meunière* £34

FROM THE JOSPER GRILL

TO SHARE

Bread *sourdough, soda bread, Guinness brown bread* £2.50
Burrata with cherry vine tomatoes *extra virgin olive oil, crostini for two* £16
Trealy Farm charcuterie *pickles* £10/£16

SPECIALS

Fillet of Atlantic halibut *coco bean, saffron & Chardonnay sauce* £24
Highland venison Wellington *braised savoy cabbage, poached quince* £32
Grilled mixed fish *squid ink risotto* £24 GF

☒ Superfood salad £8/£12 *with chicken add* £3.50 GF
☒ Salad of 12 baby lettuces & microgreens *grilled flaked organic salmon, basil dressing* £9/£13 GF
Caesar salad £8/£12 *with chicken add* £3.50
Grilled chicken salad *guacamole, sweet piquillo pepper, gem lettuce, coriander* £14 GF
Chicory pear, stilton & walnuts £8/£12 GF

Tiger prawns *harissa aioli, lime* £16/£23 GF
Kensington hamburger *with bacon & cheese* £17
Grilled corn-fed chicken £18 GF
Rib eye steak 10oz £32 GF
Dry-aged beef fillet 7oz £30 GF
Sauces Béarnaise / Peppercorn / Blue cheese butter / Garlic butter £1.50 each GF

SIDES £5

Potatoes *fries or hand-cut chips* GF
Sweet potato fries *rosemary salt* GF
Tenderstem broccoli *flaked almonds* GF
Braised red cabbage GF
Field mushrooms *garlic, parsley* GF
Steamed spinach GF
Honey roast baby parsnip *chestnut* GF
Green salad *micro herbs, olives* GF

PRE-THEATRE

Join us daily, from 5pm to 7pm, for our Pre-Theatre menu for £20 per person for two courses and £25 per person for three courses. Ask your server for details.

☒ Healthy options by The Juicery.

Some of our menu may contain gluten, dairy, nuts, seeds & other allergens - for further details please ask your server.

Our fish is responsibly caught from sustainable sources. Game dishes may contain lead shot.

Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.