

BACCALURÉAT PROFESSIONNEL

ÉPREUVE ORALE SPÉCIFIQUE – ANGLAIS

CUISINE

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

La calculatrice et le dictionnaire ne sont pas autorisés.

VEGAN, VEGETARIAN AND GLUTEN-FREE AFTERNOON TEA

Situation

During Christmas time, the restaurant Lanes of London serves a delicious festive afternoon tea. For people with specific dietary requirements, the Chef also suggests a vegan, vegetarian and gluten-free afternoon tea.

Task

- Explain the special dietary requirements of a vegan, a vegetarian or of a gluten-free customer (name the dishes or ingredients that are recommended or forbidden in each case).
- Compare the sandwiches suggested by the Chef in the two menus. Explain how the Chef managed to turn the sandwiches into a vegetarian option.

Vocabulary:

quorn meat: substitut de viande à base de champignons

**FESTIVE
AFTERNOON TEA**
£45

Glass of Kir Royal

SANDWICHES

Poached Norfolk turkey, cranberry, multi grain bread

Confit duck, cucumber, yuzu mayo,
orange marmalade, white bread

Smoked salmon, wasabi mayo, pickled gherkins,
rocket, brown bread

Mozzarella, smoked tomato chutney and pesto tart

SCONES

Homemade plain scone

Homemade snowy stollen scone

Homemade mulled plum and apple jam

Cornish clotted cream

SWEET TREATS

Mini Christmas mince pies

Christmas present fruitcake

Cheesecake with spiced pear

Chocolate and orange yule log, clove cream

Snowy macaroon with chocolate butter cream

All prices are inclusive of VAT at 12.5%
A discretionary service charge of 12.5% will be
added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options
available, please ask prior to ordering. If you have an
allergy to any food product or dietary requirement,
please advise us prior to ordering.

London Marriott Hotel Park Lane | 140 Park Lane | 020 7493 7000

**VEGAN, VEGETARIAN AND
GLUTEN FREE
AFTERNOON TEA**

£45

Glass of Kir Royal

SANDWICHES

Quorn meat, apricots, vegan mayo, brown bread

Falafel, hummus, rocket, tomato, onion chutney, white bread

Roasted yellow beetroot, cauliflower coronation,
vegan mayo, beetroot bread

Marinated artichokes moutabal, sumac, rocket, multigrain bread

SCONES

Homemade plain scones

Homemade mulled plum and apple jam

Vegan clotted cream

SWEET TREATS

Homemade mince pies

Spiced chocolate torte, caramelised figs

Chestnut and coconut mousse, cherry compote

Cranberry pecan pie

Mini stuffed pears, cashew cream

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