##### practice

**A special party menu should be balanced: if many courses are served, it is necessary to avoid repetitions of any kind. There are certain rules for compiling special party menus. Here are some of them:**

* + Never repeat the basic ingredients on the menu.
  + If many courses are served, begin with lighter dishes, then offer more

substantial dishes and finish up with lighter dishes.

* + Do not repeat the strong seasoning (onion, garlic, etc).
  + Do not repeat the same sauces or garnishes.
  + Vary soft and hard foods.
  + Don’t repeat the colour.
  + Don’t repeat the same words.

##### Here are some examples of menus. Only two menus are balanced. Study all the menus carefully and say which are balanced and which are not balanced. Say what is wrong in the unbalanced menus.

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| **1** | Green pea soup  Grilled salmon steak, green sauce | **2** | Mushroom soup Fillet of sole |
|  | Neck of lamb with artichoke and peas |  | Casseroled chicken |
|  | Small roast potatoes |  | Mushroom and bacon savoury |
|  | Gooseberry fool |  |  |
| **3** | Hors d’ouevre  Poached Salmon. Hollandaise sauce | **4** | Cauliflower soup Irish stew |
|  | Roast saddle of mutton. |  | Buttered peas. Mashed potatoes |
|  | Garden peas. New potatoes. |  | Semolina pudding |
|  | Strawberries and cream. |  |  |
| **5** | Oysters  Fried fillet of sole | **6** | Chicken cream soup  Fillets of sole, lobster sauce |
|  | Grilled fillet steak |  | Tournedos with madeira sauce |
|  | Parsley potatoes. Cauliflower |  | Buttered peas, baby roast potatoes |
|  | Apple pie |  | Vanilla and chocolate souffl´e |