

The background of the slide is a bokeh effect consisting of numerous out-of-focus circular light spots. The colors of these spots range from light blue and cyan to bright yellow and green, with some hints of pink and red. The overall effect is a soft, shimmering, and festive atmosphere.

TRADITIONAL MEALS IN GREAT BRITAIN

Traditional English dishes have had competition from other dishes over the years. Despite this, if you visit England, you can still be served up the traditional foods that have been eating for years.



Bubble & Squeak



Cottage Pie



Fish and chips



Lancashire Hotpot



Pie and Mash with parsley liquor



Ploughman's Lunch



Roast Meats



Shepherds' Pie



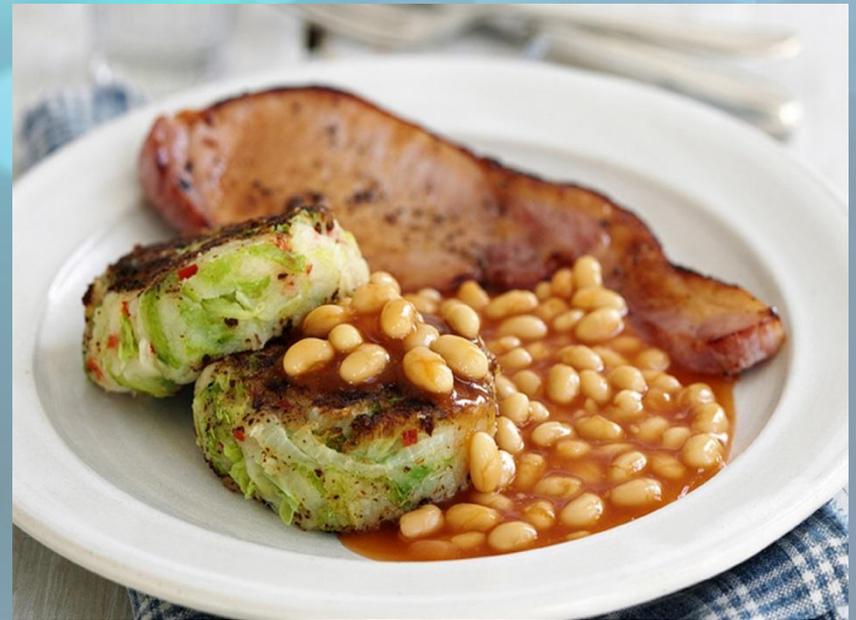
Yorkshire Pudding



Toad-in-the-Hole

BUBBLE & SQUEAK

- Typically made from cold vegetables that have been left over from a previous meal, often the Sunday roast. The chief ingredients are potato and cabbage, but carrots, peas, brussels sprouts, and other vegetables can be added. The cold chopped vegetables (and cold chopped meat if used) are fried in a pan together with mashed potato until the mixture is well-cooked and brown on the sides.



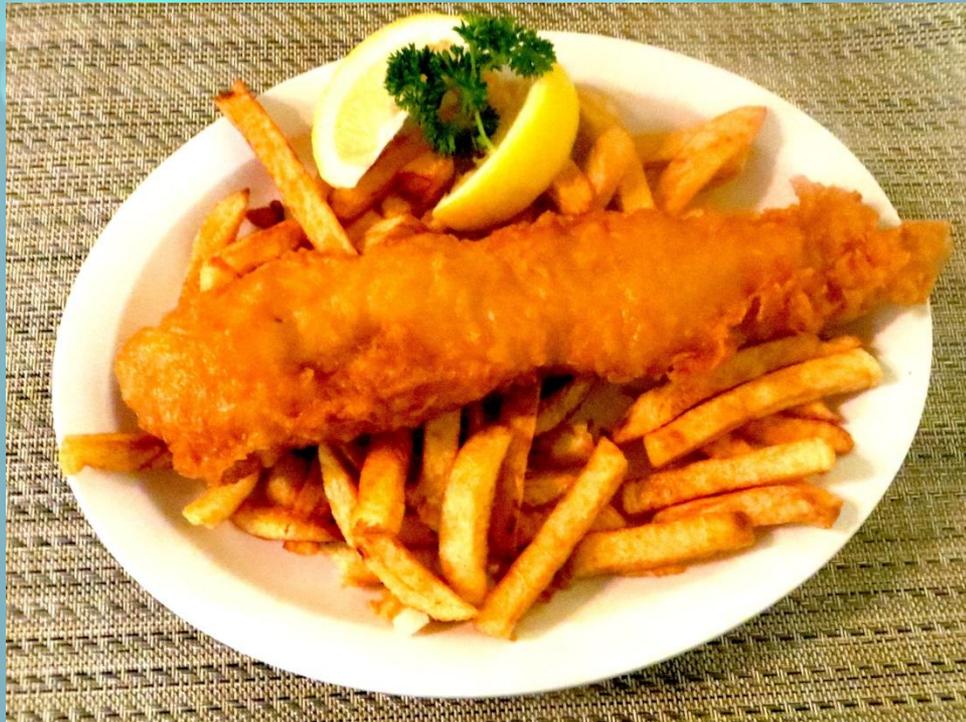
COTTAGE PIE

- Made with minced beef and vegetables topped with mashed potato.



FISH AND CHIPS

- Fish (cod, haddock, huss, plaice) deep fried in flour batter with chips (fried potatoes) dressed in malt vinegar.



LANCASHIRE HOTPOT

- A casserole of meat and vegetables topped with sliced potatoes.



PIE AND MASH WITH PARSLEY LIQUOR

- The traditional pie and mash doesn't come without its famous sauce known as liquor which is a curious shade of green and definitely non-alcoholic. The liquor tastes much nicer than it looks (it's bright green!).



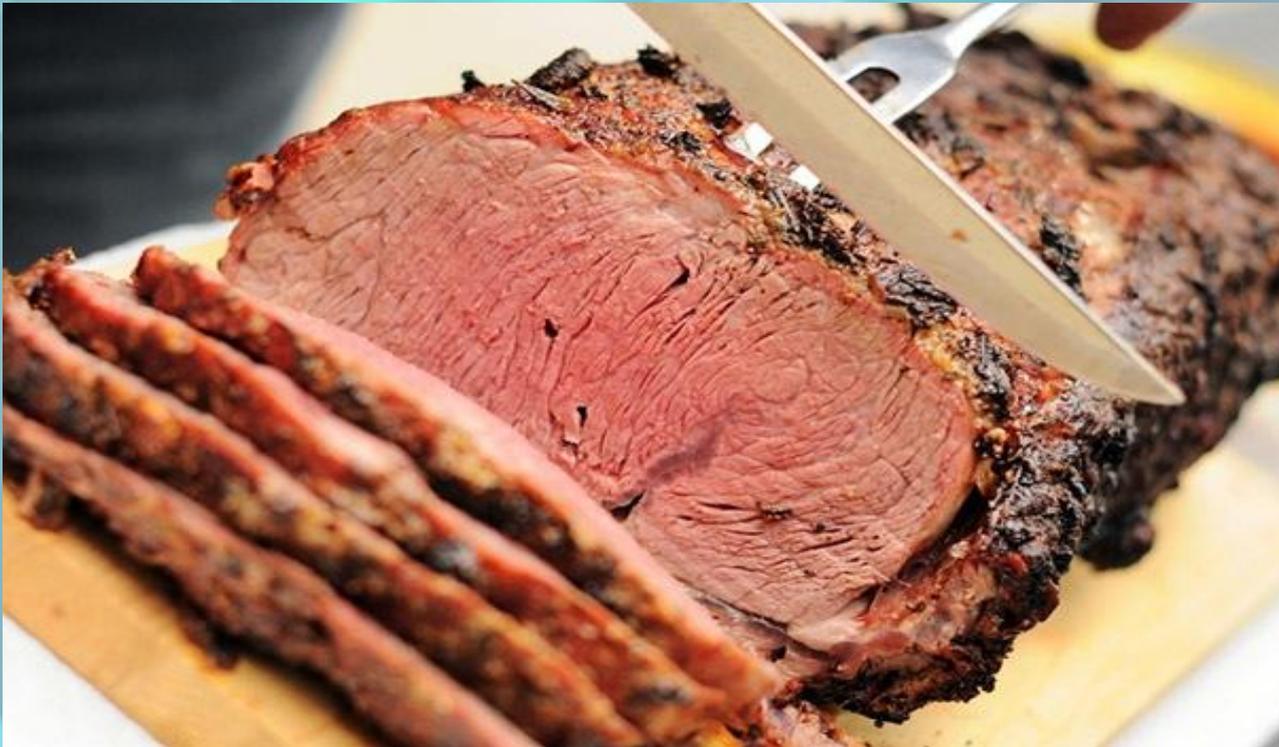
PLOUGHMAN'S LUNCH

- This dish is served in Pubs. It consists of a piece of cheese, a bit of pickle and pickled onion, and a chunk of bread.



ROAST MEATS

- Beef is eaten with hot white horseradish sauce, pork with sweet apple sauce and lamb with green mint sauce.



SHEPHERDS' PIE

- Made with minced lamb and vegetables topped with mashed potato.



YORKSHIRE PUDDING

- Yorkshire pudding, made from flour, eggs and milk, is a sort of batter baked in the oven and usually moistened with gravy.
- The traditional way to eat a Yorkshire pudding is to have a large, flat one filled with gravy and vegetables as a starter of the meal. Then when the meal is over, any unused puddings should be served with jam or ice-cream as a dessert.



TOAD-IN-THE-HOLE

- Similar to Yorkshire Pudding but with sausages placed in the batter before cooking.

