***Traditional English Food***

***Переведите подчеркнутый отрывок***

Traditional English food has been greatly influenced by other national cuisines in recent years. Despite this fact, if you travel to Britain, you can still be served up traditional English dishes in a restaurant or at a hotel.

A typical English breakfast is usually quite big and substantial. It includes pork sausages, bacon and eggs, tomatoes, baked beans, mushrooms and a toast. Some people enjoy porridge, fruit and yogurt in the morning, followed by a toast and jam, or orange marmalade. A traditional breakfast drink is tea, which British people prefer having with cold milk. Another popular morning drink is orange juice.

For many Englishmen lunch is a fast meal. In big cities there are a lot of sandwich bars where office clerks can choose all sorts of sandwiches with meat, fish, chicken, ham, prawns, eggs, cheese, vegetables and lettuce. English pubs also serve good food for lunch, hot and cold. Quite a lot of workers go to famous “fish and chips shops” and buy their favourite deep fried cod or haddock with French fries.

A lot of Englishmen drink their 5 o’clock tea. It’s a traditional light meal after work. People enjoy their favourite teas with cookies, cakes, freshly baked sweet buns, scones and other pastries.

British people eat their evening meal at about 7 o’clock, when all members of the family are at home together. As a rule, a typical dinner is meat and vegetables. It can be roast chicken or lamb with potatoes, or steamed vegetables with meat gravy. For dessert, English wives cook various puddings and serve them with ice-cream or jam.

On Sundays British families like to sit together at the table enjoying roast beef, lamb or chicken, served with Yorkshire pudding and dressed with English mustard, apple sauce, cranberry sauce or mint sauce.

English food is simple but very delicious. Today it continues to merge in national cuisines from all over the world.

* Выпишите из текста названия еды, напитков.