

British Cuisine Quiz Answers

1. The fish traditionally used to make an Arbroath Smokie is **haddock**.
2. **Melton Mowbray** is the Leicestershire town famous for its Pork Pies.
3. **Ginger** is used to flavour the Northern speciality Parkin.
4. **Fortnum & Mason** claims to have invented Scotch Eggs.
5. A fillet of beef is coated with **Pate & Mushrooms** before being wrapped in Parma ham and pastry to become a Beef Wellington.
6. **Mint Sauce** is traditionally served with roast lamb.
7. **Sheep** innards are usually used to make Haggis.
8. **Garlic** is celebrated with an annual festival on the Isle of Wight.
9. The **Bedfordshire Clanger** is similar to a Cornish pasty but contains a sweet filling at one end.
10. "Scouse" is a **Lamb (or Beef) stew** which is a favourite dish in Liverpool.
11. The potato pancake known as Boxty originates from **Ireland**.
12. **Nantwich** is the Cheshire town that hosts the annual International Cheese Awards.
13. **(Minced) Beef** is the traditionally filling used to make a Cottage Pie.
14. Bakewell, home of the famous pudding, is in the English county of **Derbyshire**.
15. **Jam** is traditionally put on the scone first in a Cornish cream tea.
16. County Cork town of Clonakilty is best known for **Black Pudding**.
17. The dish of Jellied Eels originated from the **East End** of London.
18. **Eccles** is the town in Greater Manchester which gives its name to a small round cake made from flaky pastry and filled with Currants.
19. **Kendal (Mint Cake)** made of sugar, glucose and peppermint is widely used by hikers as a source of energy.
20. **Cranachan** is the name of the Scottish dessert made from raspberries, cream, oats and whisky.