

Regional Dishes of the UK

***Place the dish on
the right location
on the map***



Cut out the numbered circles or get a thick marker pen



1. Scouse

Write 1 or place the counter on the map where you think this is the regional dish



2. Cromer crab cakes

Write 2 or place the counter on the map where you think this is the regional dish



3. Cornish scone

Write 3 or place the counter on the map where you think this is the regional dish



4. Haggis, neeps & tatties

Write 4 or place the counter on the map where you think this is the regional dish



5. Bara brith

Write 5 or place the counter on the map where you think this is the regional dish



6. Lancashire hotpot

Write 6 or place the counter on the map where you think this is the regional dish



7. Parkin

Write 7 or place the counter on the map where you think this is the regional dish



8. Bedfordshire clanger

Write 8 or place the counter on the map where you think this is the regional dish

Pictures of Regional Dishes



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Answers

Haggis, neeps & tatties

For Burns Night, New Year or warming winter suppers, the Scottish holy trinity of haggis, swede ('neeps') and mashed potato is a spicy, savoury treat. For a veggie haggis, swap lamb for lentils.



Parkin

A high tea treat from the North, this sponge cake is a gooey mixture of molasses, oatmeal and ginger.



Lancashire hotpot

The 'hot pot' was usually a cast iron pot left to stew for hours. Tender mutton is joined by onion and sliced potatoes in this meaty stew.



Scouse

Who knew Liverpoolians take their nickname from an ancient Norwegian mariner's stew of lamb, potatoes and carrots? It must be the city's seafaring roots that led to this meal's introduction into their kitchens, and hearts!



Bara brith

Welsh for 'mottled bread', this moist, moreish treat is Wales's answer to a yummy fruit loaf. It's flavoured with tea, dried fruits and spices.



Cromer crab cakes

This Norfolk delicacy is often transformed into delicious crab cakes. Cromer crabs are known for their plentiful sweet, white meat.



Cornish scone

The big question is – jam or cream first? In Cornwall, jam goes first, then cream, and in Devon vice versa. This afternoon tea delight has become popular countrywide.



Bedfordshire clanger

Also known as the Hertfordshire clanger, these portable lunches kept farm workers fuelled up until suppertime with their suet cases crammed with meat.

