









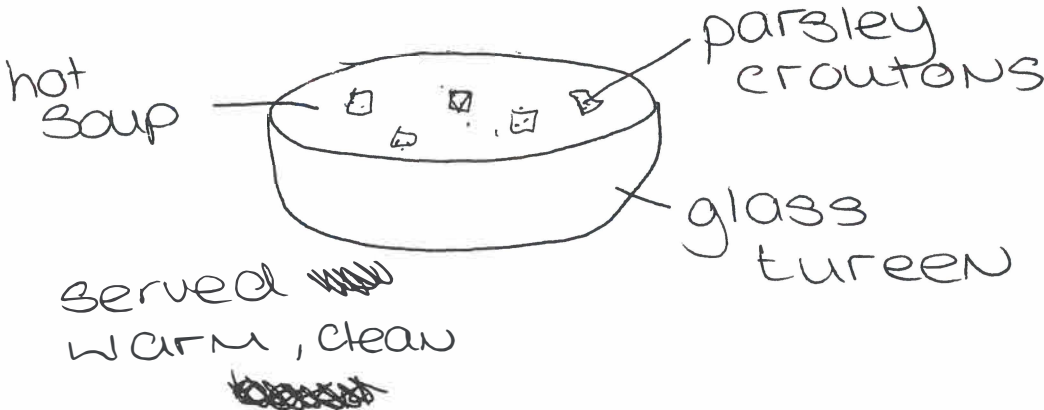
## Service details

Explain how each of the dishes will be served. You should include:

- ◆ details of the service dishes
- ◆ the temperature of the food and service dishes
- ◆ details of the garnishes and decoration

You may give a written description or draw an annotated diagram, but whichever method is used, you must make clear what your finished dishes will look like.

**Starter**



hot Soup

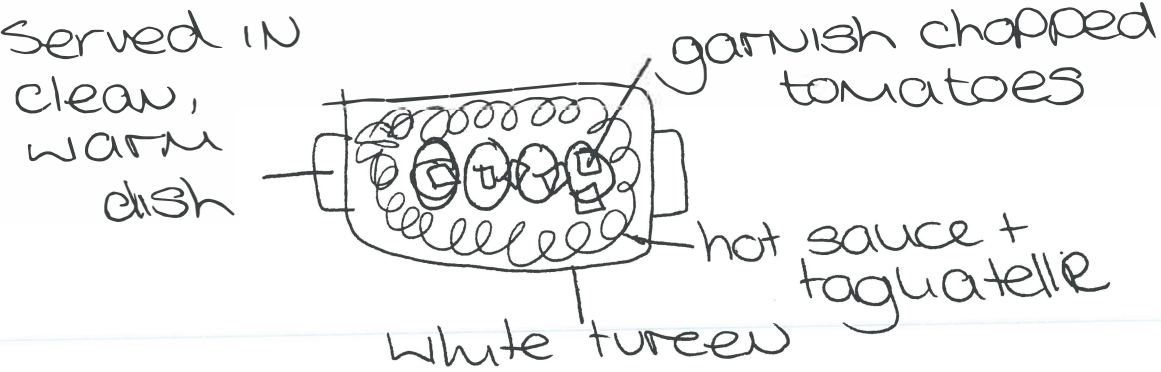
served warm, clean

parsley  
croûtons

glass tureen

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**Main course**



Served in clean, warm dish

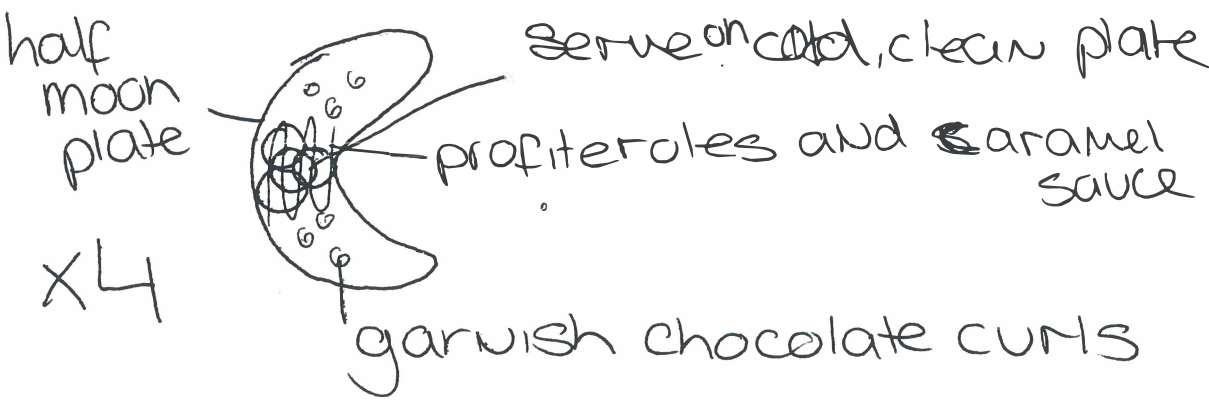
white tureen

garnish chopped tomatoes

hot sauce + tagliatelle

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**Desert**



half moon plate

X4

serve on cold, clean plate

profiteroles and caramel sauce

garnish chocolate curls