

# Year 5 English

The last assignment for Year 5 was to choose a task which brought their reading of The Lion, the Witch and the wardrobe to life.

Amelie and Sam created these menus and then made items for Mr Tumnus' tea shop.

**Mr Tumnus's Tea Shop**

**Hearty food**

Super dripping ham and cheese toastie on scrumptious white bread  
Fluffy jacket potato with your choice of tantalising toppings  
(cheese/baked beans/tuna)|  
Fresh eggs anyway you fancy



**Sweet treats**

*All freshly baked in our own kitchen*

Triple Belgian chocolate cake with whopping whipped cream  
Warm apple ~~flappies~~ with whipped cream   
Chocolate twisters  
XXXL – waffles with your choice of toppings (whipped cream, ice cream, sugar, sirop)

**Hydration station**

Chocolate milk  
Orange juice  
Tea  
Coffee   
Elderflower cordial

# Mr Tumnus' Top Secret recipe book

## Super dripping ham and cheese toastie on scrumptious white bread

Per serving

### Ingredients:

- 4 slices of scrumptious white bread
- 1 slice locally sourced honey roasted ham
- 2 slices Dutch Gouda cheese
- Butter
- Hand full of Lettuce
- 1 tomato
- Hand full of chopped cucumber
- DeVos Lemmens Belgian Mayonnaise

### Preparation

Butter the bread from the outside. Place ham and cheese carefully on the bread ensuring all bread is covered. Place for about 4 minutes in toaster until bread has golden colour and cheese is melted. Prepare lettuce, tomato and cucumber on plate. Cut the toastie in triangles and position carefully on plate. Add some mayonnaise. Serve with smile!

## Warm Apple Flappies with whipped cream

For 8 servings

### Ingredients

- 2 sweet apples
- Brown sugar
- Cinnamon
- Sheet of puff pastry
- 1 egg

### Preparation

Pre-heat oven to 190° Celsius.

Peel apples, cut in small pieces and place in mixing bowl. Add a sprinkle of brown sugar and cinnamon to taste. Cut the sheet of puff pastry into 8 squares or rectangles depending on shape required. Place the apple mixture in the centre of the square/ rectangle, taking care not to overload it. Fold the puff pastry into the desired shape, seal with some water and pressing down with end of fork. Beat the egg and brush this over the top of the apple flappies. Sprinkle some brown sugar on top. Place in preheated oven for 15-20 minutes. Serve with premade whipped cream.





## Mr Tumnus's Tea Shop § MENU §

### Sandwiches:

Coronation cucumber with a hint of sea salt

### Wraps:

The woodland nature wrap made to our chef's secret recipe

### Cheese muffins:

Made with your choice of springtime cheddar, gruyere or parmesan cheese

### Scones:

Queen Susan scones served with clotted cream and strawberry jam

### Cake:

The King Peter of Victoria sandwich cakes with a light dusting of icing sugar

### Macarons:

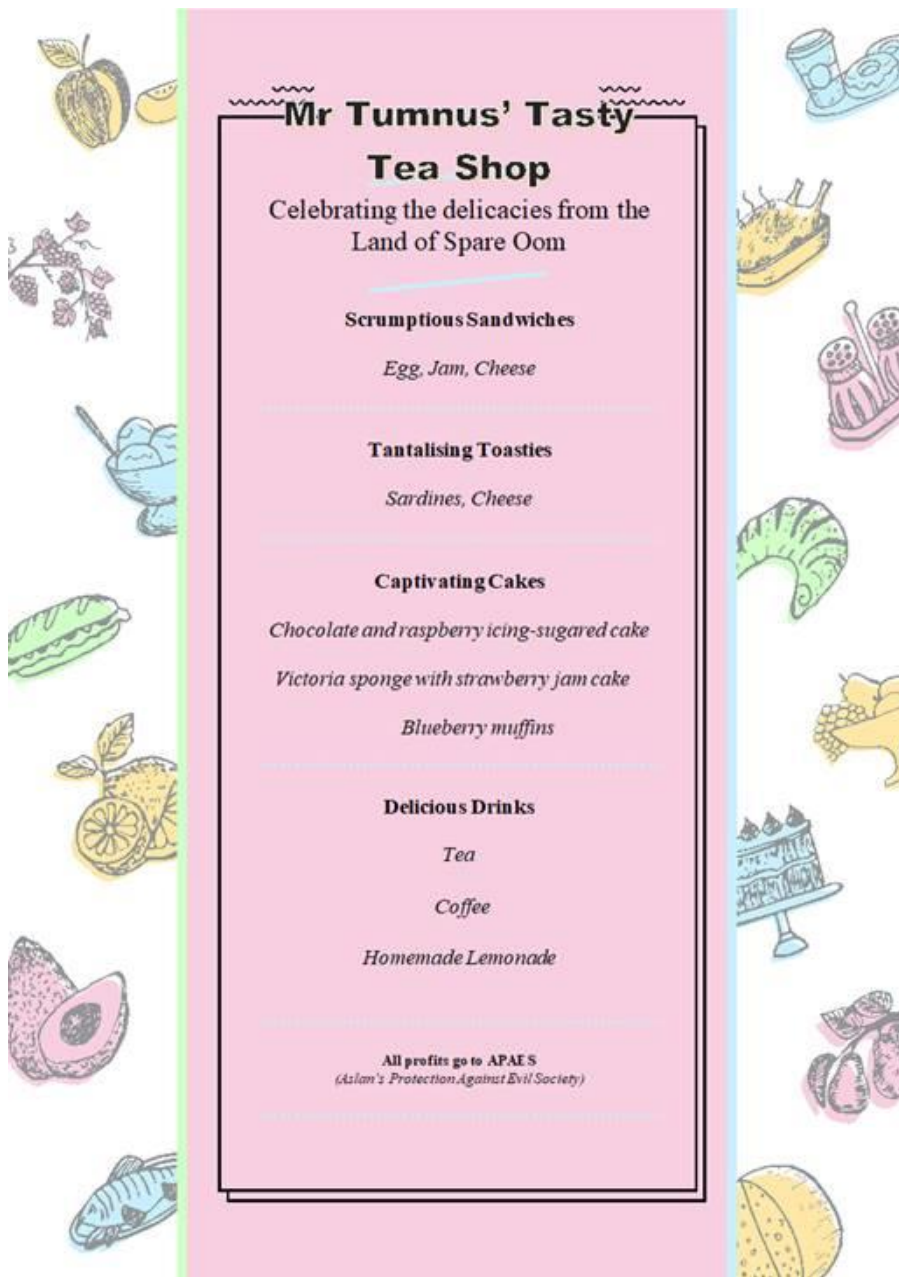
Choose from 8 delicious flavours including Queen Lucy Lime and Beaver blackberry

### Drinks:

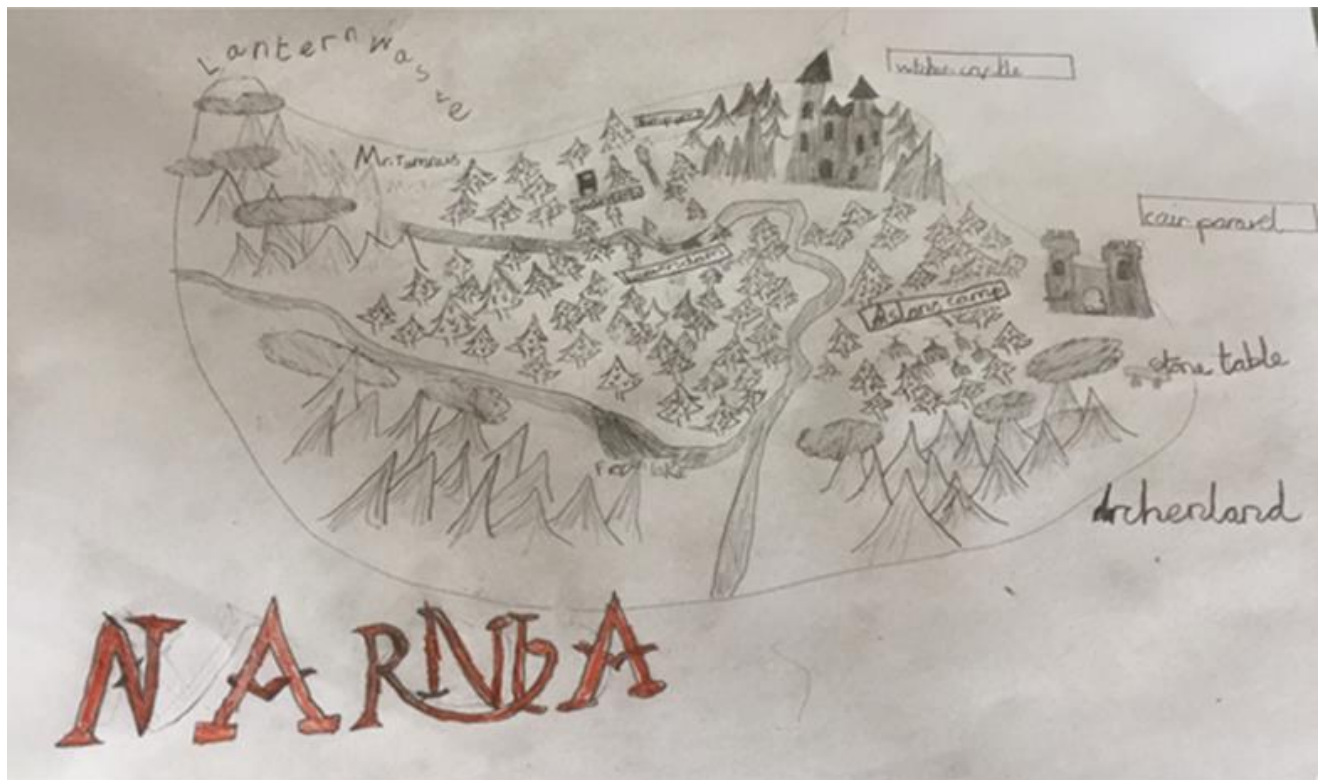
Golden Aslan tea, Kind Edmund elderflower cordial or pure spring water



Also Freddie made this super menu



And Zachary, this super map of Narnia



Alex

