

## Cover and Accompaniments

### Introduction

In all cuisines around the world, most individual dishes are not considered as a full meal by themselves. Each individual dish is balanced by serving it along with some other preparations, called accompaniments. The accompaniments may be an integral part of a dish, or served separately. These accompaniments can be sauces, vegetable preparations, meat preparations, preserves or bread preparations. Accompaniments also help to counter the dominating flavours and tastes of a dish. It is very important for a service professional to know about right accompaniments of a dish and correct serving procedure.

### Classic Accompaniments

Some of the classic accompaniments are listed in a Table 10.1 for easy understanding. Along with the accompaniments, a basic cover requirement also given for each dish.

Dish	Accompaniments	Cover
<b>Hors d'Oeuvres</b>		
Hors d'oeuvre	Oil and Vinegar	Fish knife Fish fork Cold half plate
Asparagus (Asperges au beurre fondue)	<i>Served hot :</i> Hollandaise sauce Beurre fondu <i>Served cold :</i> Sauce vinaigrette	Asparagus rack Asparagus tongs – right side Joint fork down the plate Full plate – hot / cold Finger bowl with lukewarm water Doily on an under liner Spare serviette
Avocado	Brown bread and butter	Tea spoon Cold half plate
Caviar	Hot breakfast toast Butter Segments of lemon Finely chopped shallots Sieved hardboiled egg Blinis – buckwheat pancake	Tea spoon or caviar knife on right side Cold half plate
Chilled Melon (Melon Frappe) Ogen, Charentaise, Honeydew, Cantaloupe	Ground ginger Castor sugar	Dessert spoon Dessert fork Cold half plate
Corn on the cob	Beurre fondu – melted	Corn on the cob holder

(Mais de naturel)	butter	Hot half plate
Fruit juices – orange, pineapple (Jus de fruits)	Castor sugar if needed	5 oz juice glass Doily on an under liner Tea spoon
Globe Artichoke (Artichaut)	<i>Served hot :</i> Hollandaise sauce Beurre fondue <i>Served cold :</i> Sauce vinaigrette	Joint fork – right side Full plate – hot / cold Finger bowl with lukewarm water Doily on under liner Spare serviette
Grapefruit Cocktail (Cocktail de Pamplemousse)	Castor sugar	Coupe Doily on an under liner Grape fruit spoon or Tea spoon
Gulls' Eggs (Oeufs de Mouette)	Brown bread and butter Oriental salt	AP knife AP fork Cold half plate Finger bowl with lukewarm water Doily on under liner Spare side plate for shells Spare serviette
Oysters (Les Huitres)	Cayenne pepper Peppermill Chilli vinegar Tabasco sauce  Half a lemon Brown bread and butter	Soup plate with crushed ice on an under plate Oyster fork Finger bowl filled with lukewarm water Spare serviette
Pâté de Foie Gras	Hot breakfast toast with crusts removed, cut into triangles and served in a napkin on a side plate	Side knife Dessert fork Cold fish plate
Prawns Cocktail (Cocktail de Crevettes)	Brown bread and butter Mayonnaise sauce	Coupe Doily on an under liner
Smoked Eel (Anguille fumé)	Horseradish Sauce Cayenne Pepper Peppermill Segments of lemon Brown bread and butter	Fish knife Fish fork Cold half plate
Smoked Salmon (Saumon fumé)	Cayenne Pepper Peppermill Segments of lemon Brown bread and butter	Fish knife Fish fork Cold half plate
Smoked Trout (Truite fumé)	Cayenne Pepper Peppermill Segments of lemon Brown bread and butter	Fish knife Fish fork Cold half plate
Snails	Brown bread and butter	Snail tongs – left of cover

(Les Escargots)		Snail fork – right of cover Snail dish – round dish with 6 – 12 indentations to hold the snail shells Doily on under liner
Tomato Juice (Jus de Tomate)	Worcestershire sauce	5 oz juice glass Doily on an under liner Tea spoon
<b>Potage</b>		
Bortsch	Sour cream Beetroot juice Bouchees filled with duck paste Served in the above order	Dessert spoon Soup bowl or soup plate Doily on an under liner
Consommé	Depending on the garnish	Dessert spoon Consommé cup Doily on an under liner
Cream of Tomato soup (Crème de Tomate)	Croûtons	Soup spoon Soup bowl or soup plate Doily on an under liner
French Onion Soup (Soup à l'oignon)	Grated parmesan cheese Grilled flutes / Baguette	Soup spoon Soup bowl or soup plate Doily on an under liner
Minestrone	Grated parmesan cheese Grilled flutes / Baguette	Soup spoon Soup bowl or soup plate Doily on an under liner
Potage Germany	Cheese straws	Soup spoon Soup bowl or soup plate Doily on an under liner
Potage St Germain	Croutons	Soup spoon Soup bowl or soup plate Doily on an under liner
Turtle soup (Tortue vrée aux Xérés)	Brown bread and butter Segments of lemon Cheese straws Measure of sherry	Dessert spoon Consommé cup Doily on an under liner
<b>Oeufs</b>		
Oeuf en Cocotte		Cocotte dish – round earthen ware dish with two small ears Doily on an under liner Tea spoon
Omelettes		Joint fork – right side Hot half plate
<b>Farineaux</b>		
Spaghetti	Grated parmesan cheese	Joint fork – right side Dessert spoon – left side Soup plate

		Doily on an under liner
Other Pastas	Grated parmesan cheese	Joint fork – left side Dessert spoon – right side
Cold Lobster (Homard)	Mayonnaise sauce	Fish knife Fish fork Lobster pick Spare plate for the shell Finger bowl with lukewarm water Spare serviette
Poached Fish (Poisson Poché)	<i>Served cold</i> Tartare / remoulade / gribiche <i>Served Hot</i> Hollandaise / beurre fondu / mousseline Segments of lemon	Fish knife Fish fork Hot fish plate
Poached Salmon (Saumon Poché)	<i>Served cold</i> Mayonnaise <i>Served Hot</i> Hollandaise / mousseline	Fish knife Fish fork Fish plate – hot / cold
Grilled Fish (Poisson Grillé)	<i>Served cold</i> Tartare / remoulade / gribiche <i>Served Hot</i> Bearnaise / tyrolienne Segments of lemon	Fish knife Fish fork Fish plate – hot / cold
Fried Fish	Tartare / remoulade / gribiche	Fish knife Fish fork Cold fish plate
Fish Orly Poisson à l' orly	Tomato sauce	Fish knife Fish fork Hot fish plate
Fish Meunière (Poisson Meunière)	Beurre fondu	Fish knife Fish fork Hot fish plate
Fish Colbert (Poisson Colbert)	Maitre d'hotel butter / tatar sauce	Fish knife Fish fork Hot fish plate
<b>Entrées et Relevés</b>		
Grilled Steaks	French and English mustard Maitre d'hotel butter Straw potatoes Water cress	Joint knife Joint fork Hot joint plate
Roast Lamb (Agneau Rôti)	Mint sauce Roast gravy Red currant jelly	Joint knife Joint fork Hot joint plate
Roast Mutton (Mouton Rôti)	Onion sauce – shoulder Red currant jelly – leg	Joint knife Joint fork

	Roast gravy	Hot joint plate
Boiled Mutton (Mouton Bouilli)	Caper sauce	Joint knife Joint fork Hot joint plate
Roast Beef (Boeuf Rôti)	French and English mustard Horseradish sauce Yorkshire pudding Roast gravy	Joint knife Joint fork Hot joint plate
Boiled Beef (Boeuf Bouilli)	Turned root vegetables Natural cooking liquor Rock salt Gherkins	Joint knife Joint fork Hot joint plate
Roast Pork (Porc Rôti)	Sage and onion stuffing Apple sauce Roast gravy	Joint knife Joint fork Hot joint plate
<b>Rôti</b>		
Roast Chicken (Poulet Rôti)	Bread sauce Roast gravy Parsley and thyme stuffing Bacon rolls Game chips Watercress	Joint knife Joint fork Hot joint plate
Roast Duck (Caneton Rôti)	Sage and onion stuffing Apple sauce Roast gravy Watercress	Joint knife Joint fork Hot joint plate
Roast Goose (Oie Rôti)	Sage and onion stuffing Apple sauce Roast gravy	Joint knife Joint fork Hot joint plate
Roast Turkey (Dinde Rôti)	Cranberry sauce Bread sauce Chestnut stuffing Chipolatas Game chips Watercress Roast gravy	Joint knife Joint fork Hot joint plate
Roast Hare (Lièvre Rôti)	Heart shaped croutes Forcemeat balls Red currant jelly	Joint knife Joint fork Hot joint plate
Roast Venison	Cumberland sauce Red currant jelly	Joint knife Joint fork Hot joint plate
Roast Partridge / Pheasant	Fried breadcrumbs Hot liver paste spread on a croûte Bread sauce Game chips Watercress	Joint knife Joint fork Hot joint plate

	Roast gravy	
<b>Fromage</b>		
Cheese (Fromage)	Cruet set Butter dish Celery – in a glass partly filled with crushed ice on an under liner Radish in a bowl with teaspoon on an under liner Assorted cheese biscuits – ryvita, water biscuits Castor sugar for cream cheese	Half plate A.P. knife (fork is optional)
<b>Desserts</b>		
Fruits	Castor sugar	Fruit knife Fruit fork Half plate Finger bowl with lukewarm water on an under liner Spare plate for peels
Nuts	Salt	Half plate Nut cracker
Note: Bread and butter must be served with all the courses starting from soup to buffet froid except sorbet.		