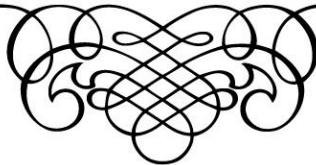


British Hills

*A Guide to British Style Table
Manners*



1. Why are table manners so important?

‘Manners make the man’

The above quote was popular for young people graduating school in Britain in the 19th century.

Why are manners important? Even if you are intelligent, friendly, or kind, if you don’t have good manners you could be misunderstood. People might not be able to see your true character.

Manners help you to have an enjoyable dinner with your friends, family, or guests.

In other words:

It is important to not make the people around you feel uncomfortable. Of course, it is important to know the proper way to use your knife and fork or napkin, but more important than that is the spirit you bring to the table. All of the details that make-up “table manners” come from this desire to create a good atmosphere for everyone at the table.



2. Table manners and etiquette

「The difference between 'manners' and 'etiquette」

◎Manners are what we need to function well socially. Manners can be your attitude or the way you behave towards others.

◎Etiquette is all the different social “rules” we have for proper conduct.

3. The order food will arrive at your table

1. Starter
2. Soup
3. Fish
4. Main
5. Dessert
6. Coffee / Tea



4. Example table setting



5. Name of cutlery items at your seat

- | | |
|--------------------|-------------------|
| A1 Entrée knife | / A2 Entrée fork |
| B1 Soup spoon | |
| C1 Fish knife | / C2 Fish fork |
| D1 Main knife | / D2 Main fork |
| E Show plate | |
| F Napkin | |
| G Bread plate | |
| H Sugar pot | |
| I Butter cooler | / J Butter knife |
| K Butter spreader | |
| L1 Dessert spoon | / L2 Dessert fork |
| M Salt & pepper | |
| N Goblet | |
| O Red wine glass | |
| P White wine glass | |
| Q Champagne glass | |

6. The different manners for men and women

Important points for men:

When a waiter shows you to your table the men normally walk behind the women. Women sit down first, and when all the women are seated, the men may sit down.

Important points for women:

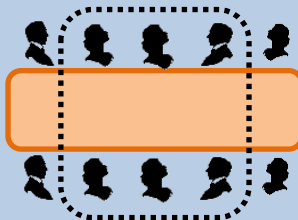
When the waiter shows you to your table, the women should walk at the front.

When there is no waiter present, men should walk at the front.



7. Conversation during the meal

The people who you should talk with during dinner.



Conversation topics you should avoid:
politics, religion, gossip, vulgar topics.

Manner point:

“We always need to be careful about what are acceptable and unacceptable topics to talk about.”

8. How to use cutlery

Important points

- When you use the wrong cutlery, don't worry! Just keep using that piece of cutlery and your waiter will replace it before the next course.
- If you drop cutlery, just leave it on the floor; the waiter will pick it up and replace it with clean cutlery.
- The position of your knife and fork on the plate have meaning.

This signals to the waiter that you are still eating.



This signals to the waiter that you have finished and that they can take your plate away.



9. Soup

「How to eat soup」

In Japan, soup is generally considered to be something that you drink, but in many other countries soup is considered to be something that you eat.

To eat soup, dip your spoon into the bowl, raise the spoon away from your body and then bring the spoon to your mouth.



10. How to eat bread

Christians think of bread as the body of Jesus Christ, therefore it is not good manners to use a knife or fork to cut bread. Use a butter spreader to apply butter to the bread.

1. Break off small pieces of bread with your hands and apply small amounts of butter to them.
2. Break off pieces of bread over your bread plate to avoid getting crumbs on the table.
3. Don't dip your bread into the soup at formal dinner situations.

Also, it is not good manners to use your bread to mop up sauce left on your plate.



11. Fish

「Fish comes after the soup」

The fish knife has a special pointed end so it is easier to get fish bones out of your mouth.

5

How to use the fish knife and fork

They are basically the same as the other cutlery, but fish is normally much softer than meat, so it is not necessary to cut the fish, just gently separate off a piece you want to eat with your fish knife.

With fish that is served with a lot of sauce, you will get a spoon instead of a knife, so as you can scoop up the sauce with each mouthful.



12. Meat

「Meat is the main course of your dinner」

How to cut the meat



Good! Cut off a mouthful of meat one at a time, starting from the left hand side.



Bad! Cutting your meat in half, or cutting your meat into small pieces before you eat it.

Manner point:

“If you cut the meat into small pieces before you eat it, the meat will go cold and lose its juiciness, so it won’t taste as good.”

• **Sauce**

Sauce is served with the meat on the plate.
However, it can be served separately depending on the style of the service.

• **Salt and pepper**

If you want salt and pepper, politely ask the person closest to you to pass the items to you.
Don’t reach across the table or stand-up and walk around the table to get it.

13. **Dessert**

Your dessert plate will normally consist of ice cream, sorbet, mousse, fruit, a sweet sauce and other sweets.

You will have a dessert fork and spoon on your table. Use both to eat your dessert.

Generally, dessert won't be served at the same time as your coffee and tea. This will come later.



14. **Beverages after your meal**

- **Tea and coffee**

Stir your tea or coffee with your tea spoon and shake off the spoon over your cup before putting it back onto the saucer.

It is polite to put the spoon on the far side of your saucer, behind the cup.

Manner point:

If you are sitting at a low table, women should hold both the cup and saucer at chest height while drinking.



15. Making a toast

In Japan, speeches are normally made before dinner, but in most western countries, we usually make a speech at the end of the main course, before dessert is served.

[1] When you make a toast, you should stand-up and stand to the left side of your chair. Stand-up first and then pick-up your glass (don't stand-up with your glass in hand).

[2] When making a toast, don't clink your glasses together. Just raise your glasses to eye height and say "cheers".

[3] When you have finished speaking, put your glass down first, then sit down and wait for your dessert.

Manner point:

It is polite to leave a little drink in your glass after toasting, so do not drink everything in your glass after saying "cheers".

16. Useful English phrases

【When you want more water】

Could I have some more water, please ?

【When you ask someone to pass you the salt】

Could you pass me the salt, please?



17. In conclusion

You may find table manners a little difficult to remember at first, but if you learn the correct etiquette, you will be able to enjoy a pleasant dinner as sophisticated ladies and gentlemen.

Please enjoy our table manners lesson at British Hills.