

ThePortForum at The Boot & Flogger on Monday 19th January 2015

From Julian Wiseman, 07768 95 0123

Please find below the food order for the Port tasting to be held in the Red Room at The Boot & Flogger on Monday 19th January 2015.

Who	Starter	Main	Pudding
Julian	Beetroot with goats' curd and pomegranate dressing	Cured ox tongue Skinny chips Buttered carrots	Bramdean pudding
Charles	Grilled queen scallops with herb and garlic butter and wilted greens	Chargrilled sirloin steak with hand-cut chips and grilled tomato (Blue)†	
Mike	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (Rare)† Buttered carrots	Bramdean pudding
Derek	Grilled queen scallops with herb and garlic butter and wilted greens	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)†	
Ian	Potted shrimps with granary toast	Game pie New Potatoes Peas and beans with mint lemon and butter	
Alex	— none —	Chargrilled sirloin steak with hand-cut chips and grilled tomato ("black and blue — please ensure fat is properly burnt") Bernaise sauce Buttered carrots	
Christopher	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)†	
Anthony	Potted shrimps with granary toast	Gammon, egg and chips with black pudding	Cheese: Stilton, Tunworth, Cheddar
Everybody	Lots of water please. No ice, no lemon, but please, lots of water.		

† At some Davy's locations — of course not the B&F — steaks can be over-enthusiastically warmed. Please, Blue means definitely wipe the cow's bottom before bringing it. Rare does mean that it needs removing from the fridge a few hours before. And medium-rare could only be requested by somebody in a state of confusion, so it would be safe to assume means rare. Please, under-cooked.

