

ThePortForum at The Boot & Flogger on Monday 9th February 2015

From Julian Wiseman, 07768 95 0123

Please find below the food order for the Port tasting to be held in the Green Room at The Boot & Flogger on Monday 9th February 2015.

Who	Starter	Main	Savoury Pudding Cheese
Alex	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black and blue, béarnaise)	
Charles	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black and blue, no sauce) Creamed spinach	
Derek	Grilled queen scallops with herb and garlic butter and wilted greens	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (medium-rare, no sauce)	
Ian	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black and blue, béarnaise)	
Julian	Potted shrimps with granary toast	Gammon, egg and chips with black pudding Peas and beans with mint lemon and butter	Westcombe Cheddar made by T Calver in Somerset Tunworth made by S Hedges & C Spruce in Hampshire
Mike	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (rare, no sauce) Peas and beans with mint lemon and butter	
Rupert	Wild mushrooms on toast with walnut pesto	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (rare, no sauce) Creamed spinach	
Everybody	Fries (for those not already having). 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.

Glasses: please could we have about 80 white-wine glasses.

