



# ThePortForum at The Boot & Flogger on Monday 2<sup>nd</sup> March 2015

From Julian Wiseman, 07768 95 0123

Please find below (part of) the food order for the Port tasting to be held in The Boot & Flogger on Monday 2<sup>nd</sup> March 2015.

Who	Starter	Main	Savoury   Pudding   Cheese
Alex	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (black-and-blue) [meaning burnt on the outside and rare in the middle; if not possible then medium-rare]	
Ben	Truffle Mac & Cheese	Gammon, egg and chips with black pudding	
Charles	Truffle Mac & Cheese	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black-and-blue, no sauce) Creamed spinach	
Daniel	Truffle Mac & Cheese	Gammon, egg and chips with black pudding	
Derek	Chicken liver pâté with toast	Gammon, egg and chips without <del>black pudding</del>	
Henry	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	Gammon, <del>egg</del> and chips with black pudding (no egg)	
Jon	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (rare) Creamed spinach	
Julian	Potted shrimps with granary toast	Rare sirloin of beef Peas and beans with mint lemon and butter Buttered carrots	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	
Tony	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (medium-rare, no sauce)	
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 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. Please, under-cooked.)

Glasses: 12 people × perhaps 14 bottles + a few spares ≈ 180 white-wine glasses please.