



# ThePortForum at The Boot & Flogger on Thursday 26<sup>th</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 Thursday 26<sup>th</sup> March 2015.

Who	Starter	Main	Savoury   Pudding   Cheese
Charles	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black-and-blue, no sauce) Creamed spinach	
Julian	Chicken liver pâté with toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (very rare) 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
Tom	[No soup, so to be decided.]	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)	
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: 4 people × perhaps 6 bottles + a few spares ≈ 30 white-wine glasses please.