



ThePortForum at The Boot & Flogger on Tuesday 31st 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 Tuesday 31st March 2015.

Who	Starter	Main	Savoury Pudding Cheese
Alex	Grilled queen scallops with herb and garlic butter and wilted greens	Steak (medium-rare, rib eye preferred but sirloin if no rib eye available) Peas and beans with mint lemon and butter Skinny fries preferred, if possible.	
Christopher	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)	
Daniel	Grilled queen scallops with herb and garlic butter and wilted greens	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 rare]	
Derek	Grilled queen scallops with herb and garlic butter and wilted greens	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)	
Julian	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (blue / very rare) Peas and beans with mint lemon and butter Buttered carrots	
Magnus	Beetroot with goats' curd and pomegranate dressing	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare), and béarnaise sauce Buttered carrots	
Mike	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (rare) Peas and beans with mint lemon and butter Skinny fries preferred, if possible.	
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: 7 people × perhaps 10 bottles + a few spares ≈ 100 white-wine glasses please.