



ThePortForum at The Boot & Flogger on Tuesday 21st July 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 21st July 2015.

Who	Starter	Main	Savoury Pudding Cheese
Alex	Potted shrimps with granary toast	Grilled scallops and bacon with tiger prawns, spring onion, but without chilli (please, no chilli)	
Charles	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black and blue) Creamed spinach	
Daniel	—	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (black and blue) * add Café de Paris butter	
Julian	Chicken liver parfait with toast	Gammon, egg and chips with black pudding Peas and beans with mint lemon and butter	
Ian	Potted shrimps with granary toast	Gammon, chips with black pudding, but give the egg to Mike ↓ Peas and beans with mint lemon and butter	
Mike	Potted shrimps with granary toast	Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato (rare, no sauce), and the egg not wanted by Ian ↑ Peas and beans with mint lemon and butter	
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: 6 people × perhaps 9 bottles + a few spares ≈ 60 white-wine glasses please.