

## ThePortForum at The Boot & Flogger on Wednesday 9<sup>th</sup> September 2015

From Julian Wiseman, 07768 95 0123

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Wednesday 9<sup>th</sup> September 2015.

Who	Starter	Main	Savoury   Pudding   Cheese
Ben	Truffle Mac & Cheese	Gammon, egg and chips with black pudding	
Charles	Potted shrimps with granary toast	Chargrilled sirloin steak (black-&-blue) with hand-cut chips and grilled tomato Creamed spinach	
Christopher	Potted shrimps with granary toast	Chargrilled sirloin steak (medium-rare) with skinny fries (instead of the hand-eut ehips) and grilled tomato	
Daniel	_	Chargrilled sirloin steak (black-&-blue) with skinny fries (instead of the hand-out ehips) and grilled tomato	
Derek	Chicken liver parfait with toast	Chargrilled sirloin steak (medium-rare) with skinny fries (instead of the hand-eut ehips) and grilled tomato	
Ian	Welsh rarebit, extra cheesy	Gammon, skinny fries (instead of <del>chips</del> ) <u>with</u> black pudding (but no <del>egg</del> ) Peas and beans with mint lemon and butter	
Johnny	Potted shrimps with granary toast	Chargrilled sirloin steak (ask on the day how done) with hand-cut chips and grilled tomato	Chocolate brownie, hot chocolate fudge sauce and cream
Julian	Potted shrimps with granary toast	Chargrilled sirloin steak (blue / very rare) with hand-cut chips and grilled tomato Peas and beans with mint lemon and butter	Welsh rarebit, extra cheesy
Phil	Wild mushrooms on toast with walnut pesto	Gammon, egg and chips with black pudding	
Tom	Soup	Chargrilled sirloin steak (medium-rare) with hand-cut chips and grilled tomato	
Wolfgang	Wild mushrooms on toast with walnut pesto	Chargrilled sirloin steak (medium-rare) with skinny fries (instead of the hand-cut chips) and grilled tomato	
Rob	Rob might be late	Rob might be late	
	Roasted beetroot and goat's cheese salad with toasted walnuts	Chargrilled sirloin steak (rare) with hand-cut chips and grilled tomato	
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  $\times$  perhaps 16 bottles + a few spares  $\approx$  200 white-wine glasses please.