



ThePortForum at The Boot & Flogger on Wednesday 25th November 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 25th November 2015.

Who	Starter	Main	Savoury Pudding Cheese
Alex	—	Grilled scallops and bacon with tiger prawns, spring onion with without chilli Hand-cut chips	
Axel	Truffle Mac & Cheese	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato	Welsh rarebit, extra cheesy
Charles	Potted shrimps with granary toast	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Creamed spinach	
Chris	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato and béarnaise sauce	
Daniel	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Café de Paris butter	
Ian	Potted shrimps with granary toast	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato Peas and beans with mint lemon and butter	
Julian	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (blue = very very rare) with hand-cut chips and grilled tomato	Welsh rarebit, extra cheesy
Mike	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato Peas and beans with mint lemon and butter	
Rupert	Crab toast with chilli, fennel and avocado	Bangers and mash with roasted red onion gravy	
Simon	—	Bangers and mash with roasted red onion gravy	
Tom	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato and peppercorn sauce	
Tony	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato	
Wolfgang	Truffle Mac & Cheese	Chargrilled sirloin steak 220g (blue = very very rare) with hand-cut chips and grilled tomato	Welsh rarebit, extra cheesy
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: 13 people × perhaps 19 bottles + a few spares ≈ 260 white-wine glasses please.