

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 15th December 2015.

Who	Starter	Main	Savoury Pudding Cheese
Axel	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato	“Something chocolaty”
Ben	Truffle Mac & Cheese	Gammon, egg and chips <u>with</u> black pudding	
Charles	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Creamed spinach	
Dirk			
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 Peas and beans with mint lemon and butter	Welsh rarebit, extra cheesy (actually, cheesier than that)
Marco			
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	
Simon	—	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato	
Steve	Wild mushrooms on toast with walnut pesto	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato Peppercorn sauce	
Tom	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato Peppercorn sauce	
Tony	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato Peas and beans with mint lemon and butter	
Wolfgang	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium-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: 13 people × perhaps 16 bottles + a few spares ≈ 230 white-wine glasses please.