



ThePortForum at The Boot & Flogger on Monday 8th February 2016

From Julian Wiseman, 07768 95 0123

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Monday 8th February 2016.

Who	Starter	Main	Savoury Pudding Cheese
1 Alex	Potted shrimps with granary toast	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Béarnaise sauce (if available, or if available by special request)	
2 Bruno-Ken	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato	
3 Charles	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Peas and beans with mint lemon and butter	
4 Derek	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato	
5 Greg	Truffle Mac & Cheese	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato	
6 Ian	Potted shrimps with granary toast	Gammon, egg and chips with black pudding Peas and beans with mint lemon and butter	Welsh rarebit, extra cheesy (actually, cheesier than that)
7 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)
8 Mike	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato	
9 Simon	Plate of smoked salmon	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato	
10 Phil	Smoked mackerel with apple and fennel	Chargrilled sirloin steak (black and blue) with hand-cut chips and grilled tomato Béarnaise sauce (if available, or if available by special request) Creamed spinach	
11 Wolfgang	Wild mushrooms on toast with walnut pesto	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato	Welsh rarebit, extra cheesy (actually, cheesier than that)
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. And "black-&-blue" means blue centre, burnt outside. Thank you.)

Glasses: 11 people × perhaps 13 bottles + a few spares ≈ 150 white-wine glasses please.