



# ThePortForum at The Boot & Flogger on Monday 4<sup>th</sup> April 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 4<sup>th</sup> April 2016.

| Who       | Starter  | Main   | Savoury   Pudding   Cheese    |
|-----------|--|--|-------------------------------|
| 1 Derek   | Grilled scallops and bacon with tiger prawns, spring onion and chilli (starter size)                                       | Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato                                      |                               |
| 2 Julian  | Duck liver parfait with toast  | Gammon, egg and chips <b>with</b> black pudding<br>Peas and beans with minted butter                                     | Welsh rarebit, +extra+ cheesy |
| 3 Ian     | Truffle Mac & Cheese   | Corn-fed chicken supreme with crispy pancetta and new potatoes<br>Peas and beans with minted butter                      |                               |
| 4 Alex B. | —  | Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato<br>Peas and beans with minted butter |                               |
| 5 Tom     | [No soup, so to be decided.]   | Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato                                      |                               |
| 6 Charles | Potted shrimps with granary toast  | Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato<br>Creamed spinach                  |                               |
| 7 Alex M. |  |  |                               |
| 8 Tony    | Potted shrimps with granary toast  | Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato                                      |                               |
| Everybody | Fries (for those not already having potato product).<br>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.)