



ThePortForum at The Boot & Flogger on Thursday 21st April 2016



From Alex Bridgeman, 07802 838 756

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Thursday 21st April 2016.

Who	Starter	Main	Savoury Pudding Cheese
1 Oscar	Roasted beetroot and goat's cheese salad with toasted walnuts	Corn-fed chicken supreme with crispy pancetta and new potatoes	
2 Alex	—nothing—	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato	
3 Charles	Chilli squid on toast with garlic mayonnaise	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Creamed spinach	
4 Ian	Truffle Mac & Cheese	Gammon, egg and chips with black pudding Peas and beans with minted butter	
5 Mike	Chilli squid on toast with garlic mayonnaise	Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato Peas and beans with mint lemon and butter	
6 Phil	Welsh rarebit, +extra+ cheesy	Chargrilled sirloin steak 220g (black-&-blue) with hand-cut chips and grilled tomato Béarnaise sauce (if available, or if available by special request) Creamed spinach	
7 Julian	Smoked mackerel with apple and fennel	Gammon, egg and chips with black pudding Buttered new potatoes (instead of chips) Peas and beans with minted butter	
8 Simon	Plate of smoked salmon	Bangers and mash with roasted red onion gravy	
9 Tom	Plate of smoked salmon	Chargrilled sirloin steak 220g (medium-rare) with hand-cut chips and grilled tomato	
10 Ben	Wild mushrooms on toast with walnut pesto	Gammon, egg and chips with black pudding	
11 Dave	Gluten-Free please — Coeliac Disease Smoked mackerel with apple and fennel	Gluten-Free please — Coeliac Disease Chargrilled sirloin steak 220g (rare) with hand-cut chips and grilled tomato	
12 Chris A.	Duck liver parfait with toast	Corn-fed chicken supreme with crispy pancetta and new potatoes	
Everybody	Fries (for those not already having potato product). 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.)