



ThePortForum at The Boot & Flogger on Tuesday 13th December 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 Tuesday 13th December 2016.

Who	Starter	Main	Savoury Pudding Cheese
1 Dirk			
2 Tom			
3 Alex	Crayfish, prawn and smoked salmon cocktail	Grilled 220g sirloin steak (medium-rare)	Cheese
4 Julian	Duck liver parfait	Grilled 220g sirloin steak (blue)	Christmas pudding
5 Mike	Crayfish, prawn and smoked salmon cocktail	Grilled 220g sirloin steak (rare)	Sticky toffee Christmas pudding
6 Charles	Duck liver parfait	Grilled 220g sirloin steak (rare)	Sticky toffee Christmas pudding
7 Wolfgang	Duck liver parfait	Grilled 220g sirloin steak (medium-rare)	Christmas pudding
8 Axel			
9 Phil	Crayfish, prawn and smoked salmon cocktail	Grilled 220g sirloin steak (rare)	Sticky toffee Christmas pudding
10Jörgen			
11 Ray	Crayfish, prawn and smoked salmon cocktail	Grilled 220g sirloin steak (rare)	Christmas pudding
12 Tony	Crayfish, prawn and smoked salmon cocktail	Grilled 220g sirloin steak (medium-rare)	British cheese plate
13 Ian	Crayfish, prawn and smoked salmon cocktail	Grilled 220g sirloin steak (medium-rare)	British cheese plate
14 Simon	Spiced carrot and parsnip soup	Roast free-range Staffordshire turkey	British cheese plate
Everybody	<p>General request: we all prefer skinny fries to hand-cut chips. If a team substitution is possible, skinny fries please.</p> <p>Fries (for those not already having potato product).</p> <p>Lots of water please. No ice, no lemon, but please, lots of water.</p>		

(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.)