



ThePortForum at The Boot & Flogger on Wednesday 1st February 2017

From Charles Redshaw, 07799 132 585



Please find below the food order for the Port tasting to be held in The Boot & Flogger on Wednesday 1st February 2017.

Who	Starter	Main	Savoury Pudding Cheese
1 Charles	Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	Black-and-blue Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato Creamed spinach	
2 Mike	Potted Cornish crab with seaweed butter and sourdough melba toast	Rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato Broccoli with lemon, almonds and chilli	
3 Alex	Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	Grilled scallops and bacon with tiger prawns, spring onion (but no chilli please)	
4 Phil	Welsh rarebit	Rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato + Béarnaise sauce Broccoli with lemon, almonds and chilli	
5 Ian	Truffled Mac & Cheese	Medium-rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato Creamed spinach	
6 Julian	Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	Blue Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato	Welsh rarebit, very very extra cheesy.
7 Dave L.	<i>Gluten-Free please — Coeliac Disease</i> Severn and Wye smoked salmon plate	<i>Gluten-Free please — Coeliac Disease</i> Rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato Creamed spinach	
8 Tony	Potted Cornish crab with seaweed butter and sourdough melba toast	Medium-rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato	
9 Axel			
10 David G.	Potted Cornish crab with seaweed butter and sourdough melba toast	Medium-rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato + Green peppercorn sauce	Cheese
11 Marianne	Potted Cornish crab with seaweed butter and sourdough melba toast	Slow-cooked chicken leg in red wine, shallots, bacon and mushrooms with roasted garlic and spring onion mash	Cheese
12 MaryAnne	Truffled Mac & Cheese	Cod Florentine with creamed spinach, poached free-range egg, chive hollandaise	Flourless chocolate cake with crème fraîche



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Who	Starter	Main	Savoury Pudding Cheese
13 Christopher	Potted Cornish crab with seaweed butter and sourdough melba toast	Medium-rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato	
14 'T.B.'	Potted Cornish crab with seaweed butter and sourdough melba toast	Medium Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato	
15 Tom S.	Wild mushrooms on garlic and rosemary toast with basil pesto	Slow-cooked chicken leg in red wine, shallots, bacon and mushrooms with roasted garlic and spring onion mash Creamed spinach	
16 Simon P.	Potted Cornish crab with seaweed butter and sourdough melba toast	Medium-rare Chargrilled sirloin steak 220g with hand-cut chips and grilled tomato	
Everybody	General request: we all prefer skinny fries to hand-cut chips. If a team substitution is possible, skinny fries please. 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.)