

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Wednesday 29<sup>th</sup> November 2017.

Who	Starter	Main	Savoury   Pudding   Cheese
1 Phil	Welsh Rarebit (extra cheesy)	Rib eye steak (240g aged for 28 days) with hand cut chips, Black-and-Blue Béarnaise sauce Green beans with shallots	
2 Julian	Duck liver pâté	Grilled gammon steak with everything	Welsh Rarebit (extra cheesy)
3 Charles	Truffled Mac & Cheese	Rib eye steak (240g aged for 28 days) with hand cut chips, Black-and-Blue Green beans with shallots	
4 Simon	—	—	—
5 Ian	Truffled Mac & Cheese	Rib eye steak (240g aged for 28 days) with hand cut chips, Medium-Rare	
6 Wolfgang	Duck liver pâté	Rib eye steak (240g aged for 28 days) with hand cut chips, Medium-Rare Peppercorn sauce	
7 Tony	Cornish crab salad	Rib eye steak (240g aged for 28 days) with hand cut chips, Medium-Rare Green beans with shallots	
Everybody	<b>General request: we all prefer skinny fries to hand-cut chips. If a team substitution is possible, skinny fries please.</b> 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.)