

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 19<sup>th</sup> December 2017.

Who	Starter	Main	Savoury   Pudding   Cheese
1 Charles	Duck liver parfait	Grilled 220g sirloin steak (Black and Blue) (if possible please replace the peppercorn sauce with Béarnaise sauce)	
2 Ian	Truffled Mac & Cheese	Roast free-range Staffordshire turkey	
3 Axel P	Roasted goat's cheese salad	Rib eye steak (240g aged for 28 days) with hand cut chips •••Ask how much cooked••• + green peppercorn sauce	
4 Phil	Spiced carrot and parsnip soup	Grilled 220g sirloin steak (Black and Blue) (if possible please replace the peppercorn sauce with Béarnaise sauce)	Potted lemon and ginger cheesecake
5 Alex	—	Roast free-range Staffordshire turkey	
6 Tom		Rib eye steak (240g aged for 28 days) with hand cut chips, Medium-Rare	
7 Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon	<i>Gluten-Free please — Coeliac Disease</i> Rib eye steak with hand cut chips (rare) Green beans with shallots	
8 Tony	Oak smoked salmon	Rib eye steak (240g aged for 28 days) with hand cut chips (Rare) Green beans with shallots	
9 Mike	Duck liver parfait	Grilled 220g sirloin steak (plus a fried egg, if possible), Medium-Rare	Potted lemon and ginger cheesecake
10 Julian	Duck liver parfait	Grilled 220g sirloin steak (blue = not cold)	
11 Simon	—	—	—
12 Wolfgang S.	Cornish crab salad	Rib eye steak (240g aged for 28 days) with hand cut chips (Medium-Rare) Peppercorn sauce	
13 Wolfgang G.	Duck liver parfait	Rib eye steak (240g aged for 28 days) with hand cut chips, Medium-Rare	
14 Nicos N.	Cornish crab salad	Rib eye steak (240g aged for 28 days) with hand cut chips •••Ask how much cooked•••	Cheese (mainly blue
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.)