

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 19th 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 with hand cut chips + 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)	
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	Grilled 220g sirloin steak (Rare)	
9 Mike	Duck liver parfait	Rib eye steak (240g aged for 28 days) with hand cut chips, 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	Grilled 220g sirloin steak (Medium-Rare) Peppercorn sauce	
13 Wolfgang G.	Cornish crab salad	Rib eye steak (240g aged for 28 days) with hand cut chips, Medium-Rare	
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.)