



ThePortForum at The Boot & Flogger on Tuesday 2nd January 2018



From Julian Wiseman, 07768 95 0123

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 2nd January 2018.

Who	Starter	Main	Savoury Pudding Cheese
1 Julian	Duck liver pâté	Grilled gammon steak with free range egg, hand cut chips, and black pudding + Ian's egg Green beans with shallots	
2 Charles	Truffle Mac and cheese	Rib eye steak (black-and-blue) Green beans with shallots	
3 Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon	<i>Gluten-Free please — Coeliac Disease</i> Rib eye steak (rare)	
4 Ian	Truffle Mac and cheese	Grilled gammon steak with free range (no egg → Julian), hand cut chips and black pudding	
5 Ray	Cornish crab salad	Rib eye steak (rare) Green beans with shallots	
6 Kate	Roasted goat's cheese salad	Grilled chicken breast	
7 Wolfgang	Roasted goat's cheese salad	Rib eye steak (black-and-blue) Peppercorn sauce	
8 Dirk	Roasted goat's cheese salad with figs, toasted walnuts and honey	Grilled gammon steak with free range egg, hand cut chips and black pudding	
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.)