




ThePortForum at The Boot & Flogger on Thursday 15th February 2018

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Please find below the food order for the Port tasting to be held in The Boot & Flogger on Thursday 15th February 2018.

Who	Starter	Main	Savoury Pudding Cheese
1 Wolfgang	Welsh rarebit	[With Phil and Ian] Chateaubriand 1kg (rare)	
2 Julian		400g Beef rib-eye (blue = extremely rare) with grilled tomato and mushrooms	Welsh Rarebit (extra cheesy)
3 Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon with beetroot, orange and horseradish	<i>Gluten-Free please — Coeliac Disease</i> 350g bone in rib-eye (rare) with thin fries Green beans	
4 Derek		400g Beef rib-eye (medium rare) with grilled tomato and mushrooms	—
5 Alex		350g bone in rib-eye with thin fries and a béarnaise sauce (medium rare please, but charred out the outside)	Pot of loose leaf Earl Grey tea
6 Charles	Cornish Crab salad	T-bone steak (black and blue) with béarnaise sauce, chips and green beans	
7 Ian	Truffle mac and cheese	[Sharing with Wolfgang and Phil]	
8 Phil	Welsh rarebit	[Sharing with Wolfgang and Ian] + béarnaise sauce, + green beans	
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.)