



ThePortForum at The Boot & Flogger on Tuesday 15th May 2018



From Julian Wiseman, +44 7768 95 0123

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

Who	Starter	Main	Savoury Pudding Cheese
1 Julian W.	Duck liver pâté	Gammon with everything (fries skinny, please) + Green beans with shallots	
2 Dan A.	Oak smoked salmon	Medium-rare rib-eye steak	
3 Dave L.	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon with beetroot, orange and horseradish	<i>Gluten-Free please — Coeliac Disease</i> Rib-eye steak rare (240g aged for 28 days) with skinny chips if available else hand cut + Green beans with shallots	
4 Charles R.	Truffle Mac & Cheese	Black-and-blue rib-eye steak + Green beans with shallots	
5 Alex B.		Special order bone-in rib-eye (medium rare) with skinny chips + béarnaise sauce + shallots (with the beans, if compulsory)	
6 Tony C.	Cornish crab salad	Medium-rare rib-eye steak + Green beans with shallots	
7 Derek T.	Starter portion of Scallops, prawns and bacon with Chilli — no need to include the salad	Medium-rare Rib-eye steak with skinny fries	
8 Tom A.	Duck liver pâté	Medium-rare Rib-eye steak with skinny fries	
9 Tom S.	Duck liver pâté	(???) Rib-eye steak with skinny fries + béarnaise sauce	
10 Ian J.	Truffle Mac & Cheese	Medium-rare rib-eye steak + Green beans with shallots	
11 Simon D.			
12 Wolfgang S.	Extra cheesy Welsh Rarebit	Medium-rare rib-eye steak + peppercorn sauce; + Green beans with shallots	
13 Chris A.	Roasted goat's cheese salad	Medium Rib-eye steak, with hand cut chips + Green beans with shallots	Three cheeses
Everybody	General request: we all prefer skinny fries to hand-cut chips. If a team substitution is possible, skinny fries please. 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.)



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