



# ThePortForum at The Boot & Flogger on Tuesday 11<sup>th</sup> December 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 11<sup>th</sup> December 2018.

Who	Starter	Main	Savoury   Pudding   Cheese
1 George			
2 Tom	Duck liver pâté	Medium-rare rib-eye steak + Peppercorn sauce + Green beans with shallots + Chips, either fat or skinny, but not triple-cooked	
3 Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon with beetroot, orange and horseradish	<i>Gluten-Free please — Coeliac Disease</i> Rare rib-eye steak (240g aged for 28 days) with skinny chips if available else hand cut + Green beans with shallots	
4 Charles	Truffle mac and cheese	Main: Black-and-blue rib-eye steak + green beans with shallots + Skinny fries	
5 Ralph	Oak smoked salmon	Medium Rib-eye steak with skinny fries + Green beans with shallots	
6 Simon			
7 Julian	Duck liver pâté	Gammon with everything including black pudding	
8 Alex B.	—	Special order bone in rib-eye steak (medium rare) with skinny chips + Green beans with shallots	
9 Wolfgang S.	Extra cheesy Welsh Rarebit	Medium-rare rib-eye steak + peppercorn sauce; + Green beans with shallots	
10 Phil	Flatbread, lemon & coriander houmous	Rib eye steak (Black and Blue) + béarnaise sauce + green beans with shallots	
11 Mike	Cornish crab salad	Rare rib-eye steak (240g aged for 28 days) with hand cut chips and a fried egg + Green beans with shallots	
12 Axel P.	Oak smoked salmon	Rare Rib-eye steak with skinny fries + Green beans with shallots	
13 Wolfgang G.			
14 Ian	Truffle mac and cheese	Gammon and skinny chips with black pudding but with no egg (donated to Julian). + Green beans with shallots	
Everybody	<b>General request: most of prefer skinny fries to hand-cut chips. If a team substitution is possible, skinny fries please.</b> Lots of water please. No ice, no lemon, but please, lots of water.		