



ThePortForum at The Boot & Flogger on Wednesday 1st May 2019



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 Wednesday 1st May 2019.

Who	Starter	Main	Savoury Pudding Cheese
Bollew B.	Chapel and Swan oak smoked salmon	Heirloom tomato risotto, roast carrots, lemon, parsley	
Julian	Duck liver pâté	Gammon with everything including black pudding (+ Ian's egg)	Super extra cheesy plus plus more cheesy Welsh rarebit
Alex B.	—	Medium-rare sirloin steak with a béarnaise sauce but chips not whatever is " gratin potato "	
Dave L.	Gluten-Free please — Coeliac Disease Oak smoked salmon with beetroot, orange and horseradish	Gluten-Free please — Coeliac Disease Rare rib-eye steak (240g aged for 28 days) with skinny chips if available else hand cut + Green beans with shallots	
Mike M.	Cornish crab salad with ciabatta toasts	Rare rib-eye steak (240g aged for 28 days) with hand cut chips and a fried egg + Green beans with shallots	
Ian J.	Truffle Mac and Cheese	Gammon and skinny chips with black pudding (but egg allergic; donated to Julian) + creamed spinach	
Charles R.	Truffle Mac and Cheese	Black-and-blue rib-eye steak (240g aged for 28 days) + creamed spinach	
Michael C.	—	Gammon with everything including black pudding (fat chips preferred to skinny, if possible)	Super extra cheesy plus plus more cheesy Welsh rarebit
Tony C.	Cornish crab salad with ciabatta toasts	Sirloin steak, medium rare with skinny fries + Green beans with shallots;	
Irayna D.	Chapel and Swan oak smoked salmon	Medium-rare 220g sirloin	Welsh Rarebit but, heretically, 'normal' = not extra cheesy
Alex M.	Truffle Mac and Cheese	Rare rib-eye steak (240g aged for 28 days) + Creamed spinach	
Everybody	General request: most of us 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.		

And, please, 200 glasses.

(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.)