



# ThePortForum at The Boot & Flogger on Thursday 23<sup>rd</sup> 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 Thursday 23<sup>rd</sup> May 2019.

Who	Starter	Main	Savoury   Pudding   Cheese
Julian	Duck liver pâté	Gammon with everything including black pudding (+ Ian's egg)	Super extra cheesy plus plus more cheesy Welsh rarebit
Derek T.	Starter portion of Scallops, prawns and bacon with Chilli — <b>no salad</b>	Medium-rare Rib-eye steak with skinny fries	
Alex B.	—	Medium-rare sirloin steak with a béarnaise sauce but chips not whatever is " <del>gratin potato</del> " + Green beans with shallots	
Charles R.	Truffle Mac and Cheese	Black-and-blue rib-eye steak (240g aged for 28 days) + chips + creamed spinach	
Michael C.	Truffle Mac and Cheese	Rare sirloin steak (300g aged for 28 days), with Béarnaise sauce and gratin potatoes	Super extra cheesy plus plus more cheesy Welsh rarebit
Ian J.	Truffle Mac and Cheese	Gammon and skinny chips with black pudding (but egg allergic; donated to Julian) + creamed spinach	
Christopher G.	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)	
Tom A.	Duck liver pâté	Medium-rare rib-eye steak + Peppercorn sauce; + Green beans with shallots + Chips, either fat or skinny, but not triple-cooked	
Dave L.	<b>Gluten-Free please — Coeliac Disease</b> Oak smoked salmon with beetroot, orange and horseradish	<b>Gluten-Free please — Coeliac Disease</b> Rare rib-eye steak (240g aged for 28 days) with skinny chips if available else hand cut + Green beans with shallots	
Ben R.	Truffle Mac & Cheese	Gammon, egg, chips & black pudding	
Everybody	<b>General request: most of us 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.		

And, please, 120 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.)