

## ThePortForum at The Boot & Flogger on Tuesday 29th October 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 Tuesday 29<sup>th</sup> October 2019.

Who	Starter	Main	Savoury   Pudding   Cheese
1 Phil	Flatbread, lemon & coriander houmous	Rib-eye steak (medium-rare)+ bearnaise sauce+ green beans with shallots, or creamed spinach (season dependent, latter preferred)	
2 Julian	—	Gammon with everything, including Ian's egg, + Green beans with shallots	
3 Charles	Truffle mac and cheese	Rib-eye steak (black and blue) + Green beans with shallots + hand cut chips	
4 Simon	_	—	
5 Mike	Duck liver pâté	Rib-eye steak (rare) + Hand-cut chips + Fried egg + Green beans with shallots	
6 Ian	Truffle mac and cheese	Gammon and skinny chips with black pudding but with no egg (to be donated to Julian) + seasonal vegetables (so green beans/spinach etc)	
7 Alex		Rib-eye steak (medium rare)+ Green beans with shallots	
8 Dave	<i>Gluten-Free please — Coeliac Disease</i> Smoked salmon	Gluten-Free please — Coeliac Disease Rib-eye steak (rare) + Creamy Mash + Green beans with shallots	
9 Tom	Duck liver paté	Rib-eye steak (medium-rare) + Peppercorn sauce + Green beans with shallots + Chips, either fat or skinny, but not triple-cooked	
10Wolfgang	Duck liver paté	Rib-eye steak (medium-rare)+ Peppercorn sauce+ Green beans with shallots+ Chips, either fat or skinny, but not triple-cooked	



## ThePortForum at The Boot & Flogger on Tuesday 29th October 2019



From Julian Wiseman, +44 7768 95 0123

Who	Starter	Main	Savoury   Pudding   Cheese
Everybody	General request: most of 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.)