



ThePortForum at The Boot & Flogger on Tuesday 5th May 2015

From Mike Meehan, 07973 674 961

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 5th May 2015.

Who	Starter	Main	Savoury Pudding Cheese
Mike	Potted shrimps with granary toast	Chargrilled sirloin steak with hand-cut chips and grilled tomato (rare) Peas and beans with mint lemon and butter (If not available-the Buttered Carrots) Skinny fries preferred, if possible.	Five cheeses
Alex	None	Chargrilled sirloin steak with hand-cut chips thin chips and grilled tomato (medium-rare)	Welsh rarebit
Daniel	Plate of Smoked Salmon	Chargrilled sirloin steak (black and blue) with hand-cut chips Creamed spinach	
Julian	Chicken liver pâté with toast	Chargrilled sirloin steak 220g (blue = very very rare: remove from fridge early, slightly warm with a Polaroid of a match) with hand-cut chips and grilled tomato Buttered carrots	
Phil	Potted shrimps with granary toast	Chargrilled sirloin steak (black and blue) with hand-cut chips, grilled tomato, Béarnaise Creamed spinach	Treacle tart and custard
Ian	Potted Shrimps and Toast	Gammon, hand cut chips and black pudding (no egg) peas and beans in mint lemon and butter (If not available-the creamed spinach)	
Jon	Chicken liver pâté with toast	Gammon, egg and chips with black pudding	
Charles	Plate of Smoked Salmon	Chargrilled sirloin steak (black and blue) with hand-cut chips Creamed spinach	
Dave	Plate of Smoked Salmon	Chargrilled sirloin steak (as rare as possible) with hand cut chips and grilled tomato	
Tony	Wild mushroom	Chargrilled sirloin steak with hand-cut chips and grilled tomato (medium-rare)	Treacle tart and custard
Ray	Potted shrimps with granary toast	Chargrilled Steak (Rare) with Chips and Grilled Tomatoes and Mushrooms	
Ben	Wild mushroom	Gammon, egg and chips with black pudding	
Everybody	Fries (for those not already having). 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.)

Glasses: 14 people × perhaps 17 bottles + a few spares ≈ 250 white-wine glasses please.