



# ThePortForum at The Boot & Flogger on Monday 27<sup>th</sup> July 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 Monday 27<sup>th</sup> July 2015.

Who	Starter	Main	Savoury   Pudding   Cheese
Mike	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak (rare) with hand-cut chips, no <del>grilled tomato</del> , fried egg if possible Peas and beans with mint lemon and butter Skinny fries preferred, if possible.	
Alex	Potted shrimps with granary toast	Grilled scallops and bacon with tiger prawns, spring onion, but without <del>chilli</del> (please, no chilli)	
Julian	Chicken liver parfait 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	very cheesy Welsh rarebit
Ian	Welsh rarebit	Gammon, hand cut chips and black pudding (no egg) peas and beans in mint lemon and butter	
Charles	Crab toast with chilli, fennel and avocado	Chargrilled sirloin steak (black and blue) with hand-cut chips Creamed spinach	
Tom	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium rare) with hand-cut chips and grilled tomato Horseradish sauce if available	very cheesy Welsh rarebit
Nick	Chicken liver parfait with toast	Chargrilled sirloin steak 220g (medium rare) with hand-cut chips and grilled tomato	
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: 7 people × perhaps 10 bottles + a few spares ≈ 80 white-wine glasses please.