



ThePortForum at The Boot & Flogger on Tuesday 2nd October 2018



From Phil Wakely, +44 7734 229 589

Please find below the food order for the Port tasting to be held in The Boot & Flogger on Tuesday 2nd October 2018.

Who	Starter	Main	Savoury Pudding Cheese
1 Julian	Duck liver pâté	<i>Blue</i> Sirloin steak with skinny fries + Green beans with shallots	
2 Tony	Cornish crab salad with ciabatta toasts	<i>Medium-rare</i> Sirloin steak with skinny fries, + Green beans with shallots	
3 Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon with beetroot, orange and horseradish.	<i>Gluten-Free please — Coeliac Disease</i> <i>Rare</i> Rib eye steak (240g aged for 28 days) with skinny fries + Green beans with shallots	
4 Alex	-	Special order bone in rib-eye steak (<i>medium-rare</i>) with skinny chips + Green beans with shallots	-
5 Derek	Starter portion of Scallops, prawns and bacon with Chilli (no salad)	<i>Medium-rare</i> Rib-eye steak with skinny fries	
6 Tom	Duck liver pâté	<i>Medium-rare</i> Rib-eye steak (240g aged for 28 days) with hand cut chips + Green beans with shallots + Peppercorn sauce	
7 Axel	Cornish crab salad with ciabatta toasts	<i>Blue</i> Sirloin steak with skinny fries + Green beans with shallots	
8 Charles	Truffle Mac & Cheese	<i>Black-and-Blue</i> Rib eye steak (240g aged for 28 days) with chips + Green beans with shallots	
9 Mike	Cornish crab salad with ciabatta toasts	<i>Rare</i> Rib-eye steak (240g aged for 28 days) with hand cut chips and a fried egg + Green beans with shallots	
10 Christopher	Cornish crab salad with ciabatta toasts	<i>Medium-rare</i> Rib-eye steak (240g aged for 28 days) + Green beans with shallots	
11 Phil	Welsh Rarebit (extra cheesy)	<i>Black-and-Blue</i> Sirloin steak with chips + Green beans with shallots + Béarnaise sauce	
12 Ian	Truffle Mac & Cheese	Gammon and skinny chips with black pudding but with no egg + Green beans with shallots	
13 Wolfgang	Duck liver pâté	<i>Medium-rare</i> Sirloin steak with skinny fries + Green beans with shallots	
14 Ben	Welsh Rarebit (extra cheesy)	Gammon, egg, chips & black pudding	



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Who	Starter	Main	Savoury Pudding Cheese
Everybody	General request: we all 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.)