



# ThePortForum at The Boot & Flogger on Wednesday 9<sup>th</sup> August 2017

From Mike Meehan, 07973 674 961

Please find below the food order for the Port tasting to be held in the Red Room, The Boot & Flogger on Wednesday 9<sup>th</sup> August 2017.

Who	Starter	Main	Savoury   Pudding   Cheese
Mike	Cornish crab salad with ciabatta toasts	<b>Rare</b> Chargrilled sirloin steak with hand-cut chips, no grilled tomato, fried egg if possible Broccoli with lemon, almonds and chilli	
Charles	Cornish crab salad with ciabatta toasts	<b>Black &amp; Blue</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato Béarnaise sauce	
Dave	<i>Gluten-Free please — Coeliac Disease</i> Parma ham with melon, burrata mozzarella and fig dressing	<i>Gluten-Free please — Coeliac Disease</i> Roasted sea bass with basil and fennel whipped mash, tomato and olive dressing Broccoli with lemon, almonds and chilli	
Tony	Parma ham with melon, burrata mozzarella and fig dressing	Grilled chicken breast with smoked peppers, rocket and lemon thyme dressing Triple cooked chips	
Julian	Truffled Mac & Cheese	<b>Blue</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato	
Ian	Truffled Mac & Cheese	<b>Medium Rare</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato	
Alex	None	Scallops and bacon with tiger prawns and spring onion BUT NO CHILLI Triple cooked chips	
Simon D	Plate of smoked salmon served with Melba toast	<b>Rare</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato	
Wolfgang	Parma ham with melon, burrata mozzarella and fig dressing	<b>Medium Rare</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato Peppercorn Sauce	
Christopher	Parma ham with melon, burrata mozzarella and fig dressing	<b>Medium Rare</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato Béarnaise sauce Triple cooked chips	
TEF	Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	<b>Medium Rare</b> Chargrilled 220g sirloin steak with hand-cut chips and grilled tomato Béarnaise sauce Triple cooked chips	
Everybody	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: 12 people × perhaps 14 bottles + a few spares ≈ 180 white-wine glasses (15 dozen) please.