



# ThePortForum at The Boot & Flogger on Wednesday 14<sup>th</sup> March 2018

From Mike Meehan, 07973 674961

Please find below the food order for the Port tasting to be held in the Red Room, The Boot & Flogger on Wednesday 14th March 2018.

Who	Starter	Main	Savoury   Pudding   Cheese
Mike	Cornish crab salad with ciabatta toasts	<b>Rare</b> Rib eye steak (240g aged for 28 days) with hand cut chips, fried egg if possible Heritage carrots with coriander and onion seeds	
Charles	Cornish crab salad with ciabatta toasts	<b>Black &amp; Blue</b> Rib eye steak (240g aged for 28 days) with hand cut chips Green beans with shallots	
Dave	<i>Gluten-Free please — Coeliac Disease</i> Oak smoked salmon with beetroot, orange and horseradish	<i>Gluten-Free please — Coeliac Disease</i> Rib eye steak rare (240g aged for 28 days) skinny chips if available (or hand cut chips) Green beans with shallots	
Julian	Truffled Mac & Cheese	Grilled gammon steak with black pudding if possible, free range egg, hand cut chips, spiced pork scratching and pickle gravy	
Ian	Truffled Mac & Cheese	Grilled gammon steak with black pudding if possible, <del>NO free range egg</del> , hand cut chips, spiced pork scratching and pickle gravy Green beans with shallots	
Simon	None	None	
Dia	Duck liver pâté with toasted sourdough bread and pickled cucumber, onions and cornichons	<b>Rare</b> Rib eye steak (240g aged for 28 days) with hand cut chips	

Glasses: 7 people × maybe 9 bottles + a few spares ≈ 72 white-wine glasses (6 dozen) please.