

# SAILING PRIZEGIVING SUPPER



## Presentation of 2009



## Cruiser & Dinghy Prizes

**Saturday 6th February**  
**07.30 for 8.00 pm**

**Even if you have not raced or won a prize, you are still welcome to attend**

### Adult Menu at £14 per person

Starter: Warm ciabatta topped with wild mushrooms & crème fraiche

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Main Course: Braised Beef in red wine with button mushrooms & baby onions Served with mustard mash, green beans & cauliflower

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Vegetarian option: Asparagus risotto with mascarpone & parmesan

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Dessert: Belgium chocolate tart with vanilla bean ice cream & hot mocha sauce

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Coffee or Tea with Mint Chocolates

### Cadet Menu at £12 per person

(Cadets only)

Starter: Warm ciabatta topped with wild mushrooms & crème fraiche

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Main Course: Chicken Breast stuffed with cheese & bacon accompanied with BBQ sauce French fries (chips) and vegetables

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Vegetarian option: Asparagus risotto with mascarpone & parmesan

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Dessert: Belgium chocolate tart with vanilla bean ice cream & hot mocha sauce

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Coffee or Tea with Mint Chocolates

**Background music and raffle after the prizegiving**

**Book now open -- Payment with booking please**