



# Westerly Owners' Association

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## Own Boat handling in close quarters

A Training Event conducted by Hamble School of Yachting on 21<sup>st</sup> and 22<sup>nd</sup> April 2012.

*Blow off those winter cobwebs and refresh your valuable boat handling skills in close quarter maneuvers. Whilst having fun, take advantage with an instructor to guide you on emergency procedures, mooring in tight spaces, and other essential skills for skippers and mates. Perhaps you have aspiring skippers on board who would benefit from quality coaching in your own boat or you just want to improve your own techniques. This training is provided independently of WOA.*

The cost is only **£40** per boat for a **2.5 hours** session.

Event Dates: Saturday 21<sup>st</sup> April and Sunday 22<sup>nd</sup> April 2012.

Venue: Mercury Yacht Harbour, Hamble

Time slots available;

0900 – 1130

1200 – 1430

1500 – 1730

We need to fill each slot to keep these prices so book your slot as soon as possible.

**ACTION: Telephone 02380 452668 (or email [Chris@hamble.co.uk](mailto:Chris@hamble.co.uk)) to book a training slot with Hamble School of Yachting quoting your WOA membership number for the special Westerly Owners training event.**

In addition:

Mercury Yacht Harbour have berthing available with all tide access if you would like to stay for the weekend. The rate is £3.32 per meter which will be discounted according to the number of boats attending during this weekend. Skippers should call Mercury Yacht Harbour Dock master on Channel 80 on entering the Hamble. Members are responsible for settling their own berthing fees.

**Waters Edge Bar and Restaurant:** A wonderful 3 course dinner and coffee is offered for only £19.95 per head. Seating is available for the WOA in a dedicated area of the restaurant. See menu selection provided by the Restaurant.

**IMPORTANT.** This event is run under the terms of the Constitution and Rules of the Westerly Owners' Association. You will find these in the WOA Year Book.

How about breakfast or Sunday lunch? - The restaurant is open all day and serves breakfast and lunch including a traditional Sunday Roast at £14.50 for two courses available from noon to 9pm. Members will settle their own accounts.

Please let us know if you intend to join this weekend activity - email me before 14<sup>th</sup> April, to let us know if you are coming and whether you plan to join us for training and / or an evening meal.

## Menu

### Starters

Cream of leek and mushroom soup with cheese croute

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King prawns with garlic butter,  
crusty bread, lemon and pickled leaves

Chicken liver and pork pate with spiced apple chutney  
and Melba toast

### Main Courses

Traditional beer battered cod served with hand cut chips, mushy peas and  
homemade tartar sauce

Brighton plaice with king prawns & caper butter  
served with hand cut rustic chips

Poached salmon served with saffron risotto, courgette ragoute  
topped off with dressed leaves

Pan fried rib eye steak and peppercorn sauce  
served with hand cut rustic chips, grilled tomato  
and a field mushroom

Seared sea bass with crushed new potatoes  
and green vegetables

Goats cheese and caramelized red onion tart  
served with salad and new potatoes

Pan seared wild duck breast  
with braised red cabbage, fondant potatoe,  
confit shallots and a red wine jus

### Guilty Pleasures

Chocolate pannacotta  
with a compote of berries

Baileys Crème Brulee and Shortbread.

Chefs seasonal Fruit Crumble with Custard.

Great British luxury Ice Cream.

Cheese and Biscuits with spiced Apple chutney.