These Race Instructions to be read in conjunction with CCRC Sailing Instructions 2023

Race No 20 Sat 14th October 2023 Season Series Race 20 & Passage Series Race 9
To Cowes

Trophy - Kinross Bucket A VPRS handicap Trophy - Kinross Bucket B Rolling handicap

PRO Richard Creer (Rockhopper) Beneteau First 27.7 - sail no GBR 2773R

RO tba

Rolling Start Time 1100hrs

.....

Race No 21 Sun 15th October 2023 Season Series Race 21 & Passage Series Race 10 Cowes rtn

> Trophy - Tray VPRS handicap Trophy - Citron Presse Rolling handicap

PRO Richard Creer (Rockhopper) Beneteau First 27.7 - sail no GBR 2773R

RO tba

Rolling Start Time 1000hrs

.....

Course To be **announced** on the day **by** the **PRO** Listen on Channel (M)37

Course to be announced at 20mins and repeated at 10mins before the warning signal

Start Line Sat 14th October - CHI, WE, HARD, SPARKES or RIZZI

Sun 15th October - ROYAL LONDON

It is the skippers responsibility to allow sufficient time to locate the start and rolling start boat.

Location of the start may be announced by the PRO 1hr prior to the start time

Finish Line Will be announced with the course

Regardless of a Committee boat being on station, take your own finish time and text this to the

results officer Guy McBride 07765 897002 [m], no later than 1hr after the race finish.

Time Limit Sat 14 & Sun 15 Oct 6 hours.

.....

Sat berthing Folly walk ashore Pontoon, Medina River Cowes

Sat dinner The Folly Inn

Approx £30 per head depending upon menu choice - see page 2

Berth bookings by 0900hrs Monday 9th October on usual CCRC booking site

Numbers and menu choices for dinner direct to me please by noon Thurs 12th October

pammy@pam.marrs.name

.....

Chi Tidal Info Sat 14 Oct HW 1213 ht 4.7 LW 1726

Sun 15 Oct HW 1241 ht 4.7 LW 1758

NOTE

1 Any VHF communication by or with the RO shall be on Channel M (37)

2 The RO will not respond to calls from 5mins before the warning signal until after the final starting signal of the sequence.

Menu - The Folly Inn East Cowes Saturday 14th October

Starters

1 Crispy squid £6.99

Salt & pepper coating, sweet & spicy chilli sauce, spring onion, dressed salad garnish

2 King Prawn cocktail £6.49

King prawns coated in seafood sauce with lettuce, tomato & toasted sourdough

3 Garlic mushrooms £5.99

Pan fried mushrooms & spinach in a creamy garlic sauce, topped with cheese & chargrilled sourdough

4 Chicken Skewers £6.49

Marinated chargrilled chicken thigh on skewer with chargrilled peppers drizzled with mango, chilli & pineapple dressing & topped with a spicy herb garnish

Mains

5 Sea Bass & Seared scallop Risotto £16.99

Two grilled sea bass fillets & pan-fried scallops, served on a mint pea & courgette risotto

6 Cod & Chips £15.99

Hand battered Atlantic cod served with chips, tartare sauce & choice of peas or mushy peas

7 Wholetail Scampi & chips £13.49

Breaded wholetail Whitby scampi served with chips, tartare sauce & choice of peas or mushy peas

8 Chicken & Ham Hock Pie £14.99

With maple roasted carrots, seasonal veg, rich gravy & choice of chips or mash

9 BBQ Jack Burger £15.79

Chargrilled beef burger topped with Monterey Jack cheese, pulled beef in Texas BBQ sauce & sautéed red onion, with rosemary salted skin on fries, onion rings & coleslaw

10 Hunters Chicken £13.99

Chargrilled chicken breast topped with smokey streaky bacon, melted cheese & BBQ sauce with chips, onion rings & coleslaw

11 Butternut Squash Risotto £13.99

Roasted butternut squash & beetroot wedges served on a mint, pea & courgette risotto with toasted seeds

Pudding

12 Triple Chocolate Brownie £6.99

with clotted cream ice cream, chocolate sauce & a chocolate pencil

13 Sticky Toffee pudding £6.49

With a rich date and sultana toffee sauce & clotted cream ice cream

14 Luxury Ice cream & sorbet £5.29

Three scoops from Belgian truffle, clotted cream, strawberry, raspberry sorbet & vegan vanilla & a chocolate pencil

15 Raspberry Swirl Cheesecake £7.29

Vanilla & raspberry cheesecake with raspberry coulis, shortbread crumb & clotted cream ice cream