



Outline Programme for MOA East Coast 25th Anniversary Event 9th -11th July, Burnham on Crouch

Friday 9th July HW 11:07 LW17:00

Arrive PM. Berths in Burnham Marina, or RCYC moorings, Registration

18:00 **Wine Tasting Quiz** on the Royal Corinthian Yacht Club (RCYC) Pontoon or if the weather is poor in the clubhouse.

20:00 **BBQ** RCYC (Cooked by the RCYC staff, drinks from the clubhouse bar).

Saturday 10th July

AM - Lunchtime

- Possible option: If weather good ; Sail down Crouch to rendezvous and accompany boats arriving Saturday
- Nibbles on pontoon / Endeavour and/or if weather good, picnic on promenade

PM - Early Evening

- Moody 28 owners get together on Toodle Pip
- Optional visit to Mangapps railway museum Burnham (by Taxi or minibus if numbers are sufficient)

19:00 Gala Dinner - Royal Corinthian Yacht Club (menu attached)

- Entertainment by Two for Tea
- Dress smart casual

Sunday 11th July HW 12:58 LW 19:00

11:00 Sail Past, and sail up the Crouch to Fambridge

~ **12:30** Arrive: Fambridge Yacht Haven (www.yachthavens.com - previously Westwick Marina) - **Lunch at the Ferryboat Inn**

~ **15:00** End of Rally and Depart

Notes

- There will of course be opportunities for more informal gatherings for those on boats planning to stay at Burnham overnight!
- Members who are unable to attend all of the anniversary event are of course welcome to attend any part, to fit in with sailing plans, other commitments etc.
- It is anticipated that discounted mooring rates will be available at Burnham
- Members unable to sail to Burnham may attend by road



Moody Owners Association

25th Anniversary Dinner: East Coast Branch

Royal Corinthian Yacht Club : Burnham on Crouch

Saturday 10th July 2010 - 7 for 7.30 pm

Entertainment by Two for Tea

Menu

Starters

Bang Bang Chicken with crunchy raw vegetable salad

Homemade gravadlax with pickled cucumber

Vegetarian option: Wild mushroom tartlet (with watercress and balsamic dressing)

Main Course

Beef Bourguignon

(Beef braised in red wine with button mushrooms and baby onions)

Classic Corinthian Fish Pie

(Poached fish with leeks and parsley topped with creamed mashed potato)

Vegetarian option: Puy Lentil, goats cheese and red onion puff pastry pie

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Served with seasonal vegetables

Dessert

Lemon and almond tart with Amaretti chocolate crust served with raspberry sorbet

Baked New York Cheesecake with rasin syrup

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Tea, Coffee and mints

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£23.50 per person (vegetarian option £18.50)

Cheques, payable to MOA, East Coast Branch; before 4th July please

**Send to C. E. Hennah; Lanes End, 6 Seven Ash Green, Springfield, Chelmsford, Essex.
CM1 7SE.**

Moody Owners Association

East Coast Branch 25th Anniversary Dinner

The RCYC Burnham on Crouch

7 for 7.30 pm, 10th July 2010

Name One per line please	Starter			Main			Dessert	
	Bang bang chicken	Gravadlax	Mushroom tartlet	Beef Bourguignon	Fish pie	Lentil and cheese pie	Lemon & almond tart	New York cheesecake