

## LUNCH SAILING EXPERIENCE

10.30 a.m. to 1.30 p.m. £45pp weekday, £50pp weekend.

Available Saturday, Sunday, Monday and Tuesday.

## EVENING SAIL 'N' DINE

6 p.m. to 9.30 p.m. £65pp weekday, £70pp weekend.

Available Saturday, Monday and Tuesday. Aged 18+

## FRIDAY OR SUNDAY EXCLUSIVE (Sail only)

2.30 p.m. to 4.30 p.m. £185 for 2 to 8 people.

Available Friday and Sunday.

CLOSED WEDNESDAY  
AND THURSDAY

# WINDERMERE YACHTING EXPERIENCE



## SAIL 'N' DINE



### HOW TO FIND US

Finding us is easy, please meet us 10 minutes before your sailing time by my A Frame advertising sign outside the Aquatic Yachting Superstore on Glebe Road in Bowness-on-Windermere LA23 3HE.



Call John on 07976 214569

[sailndine.co.uk](http://sailndine.co.uk)



CHECK  
AVAILABILITY  
AND BOOK  
ONLINE

## MENUS

### LUNCH SAILING EXPERIENCE WITH WINE\*

Local pork pie and cooked meat  
with homemade chutney

Smoked salmon, Homemade paté

North Country cheeses, New potatoes

Mediterranean salad, Freshly baked bread

Homemade cake, Tea and coffee

*\*Complementary red or white house wine will  
accompany your meal.*

*A selection of beers from the Hawkshead brewery,  
speciality wines, prosecco and champagne can be  
purchased at our on board bar.*



Please make us aware of any specific dietary  
requirements or allergies

### EVENING SAIL 'N' DINE\*

#### TO START

##### SOUP

My tasty homemade vegetable and blue cheese soup.

##### OLIVES and CHORIZO

Olives, herb oil, sun dried tomatoes and feta cheese topped  
with warm chorizo.

##### SMOKED SALMON

Smoked salmon, cream cheese and dill parcel on a crisp thinly  
sliced toast with avacado salsa.

#### TO FOLLOW

##### CHEESE and ONION PIE

Cheese and onion pie handmade by me, using my Mum's  
Lancashire farmhouse recipe.

##### CHICKEN

Pan fried breast of chicken cooked in a cream and  
chorizo sauce

##### BEEF

Cumbrian beef fillet in a peppercorn cream sauce,  
cooked to your liking

##### SEA BASS

Pan fried fillet of sea bass with my homemade sharp salsa

#### FOR DESSERT

##### STICKY TOFFEE PUDDING

My take on the Cumbrian favourite, sticky toffee pudding

##### CHEESE

North country cheeses with biscuits and my Mum's  
homemade chutney.

#### TO FINISH

##### COFFEE

Fresh ground coffee and chocolates.