

NYC proudly present their 2024

Fitting out supper!



This year's Newhaven Yacht Club 'Fitting out supper' is being held at the Flying Fish, Newhaven.

7 for 7:30pm

Note: Car parking at the Flying Fish is very limited, but there are no restriction in the surrounding streets.

The pricing is £24.95 per person, and that consists of 3 courses.

Pre-order required, so please confirm your attendance and chosen dishes order (see next page) to: MattLeBone@gmail.com by **Wednesday 13th March latest**. Also, please note that we have to pay a £5 deposit / head (non-refundable in the event of 'no-show').

The club will initially pay this on your behalf, but will require reimbursement on the night or in the event of you subsequently being unable to attend.

Maximum 25 persons, strictly 'first come, first served' basis (via email notification to Matt)

Newhaven Yacht Club set menu

TO START

Mussels in a white wine garlic sauce served with warm French baguette.

Homemade curried parsnip soup topped with parsnip crisps served with bread and butter (VGO)

Duck liver parfait served with red onion chutney, toasted baguette and garnish.

Crispy sticky sesame pork bites served with a Pak choi and soy salad.

MAIN COURSES

Chicken breast stuffed with sundried tomato and mozzarella, wrapped in Parma ham, served with tender stem broccoli, rosemary and garlic potatoes and a creamy white wine sauce.

Homemade smoked mackerel and cod fish cakes on a bed of samphire topped with poached egg and hollandaise sauce.

Slow roasted Pork belly with crispy crackling, served with wholegrain mash, roasted carrot and tender stem and a red wine jus.

Chickpea, spinach and butternut squash curry served with steamed rice and poppadom (VGO)

DESSERT

Vegan vanilla cheesecake berry compote and sorbet (VG)

Homemade brownie served with vanilla ice cream.

Homemade Chocolate, orange bread and butter pudding served with custard.