

“ Stunning location, first class facilities and sumptuous new menus ”



# Sail away

It is not just the superb sailing facilities that is Itchenor's big draw, as [Rachel Soothill](#) uncovers.



Already well known for its sailing activity and prestigious membership, the clubhouse at Itchenor Sailing Club is building up a reputation in its own right.

Founded in 1927, the sailing club hosts top class amateur racing throughout the summer in addition to training and youth sailing events.

Yet alongside its premium sailing activities the clubhouse has opened the doors of the stunning Grade II listed venue to non-members, offering quality facilities and fine dining – and all within a stone’s throw of Chichester Harbour.

“We are in such an idyllic position and have a beautiful venue that lots of locals don’t even know about,” explains new house manager Nick Griffiths. “So we are thrilled that we can now welcome non-members to come and enjoy the clubhouse and experience the stunning location, first class facilities and sumptuous new menus we have on offer.”

Joining Nick is gourmet trained chef Annmarie Hall, who has introduced an original and tantalising menu using as much locally sourced and fresh produce as possible.

Having trained in South Wales and worked across Europe and London, Annmarie has brought more than 28 years of experience to the club.

Her previous roles have seen her working as head chef for the chairman of Diageo and at St James, a Michelin star restaurant in London, before she decided to relocate to Sussex and accept her new role at Itchenor Sailing Club.

With a natural focus on seafood and fresh fish, new dishes found on the menu include the starter smoked mackerel terrine with a horseradish mousse and beetroot puree followed by salmon supreme in a tarragon or dill sauce.

A sweet of navy rum and chocolate cheesecake rounds off the perfect meal and with a three course meal starting from £29 it is a winner.

There are also plenty of options that don’t include fish, such as the baked lamb with dauphinoise potatoes, Provençale vegetables and madeira jus and a warming beef and Guinness casserole with herb dumplings.

To accompany these sumptuous dishes there is also a new summer wine menu from a selection of Bibendum wines and a special Commodores list which features some of the more premium labels.

“We have worked very hard this last few months on our new menu and wine offering and hopefully this will encourage non-members as well as our members to take advantage of the clubhouse,” says Nick.

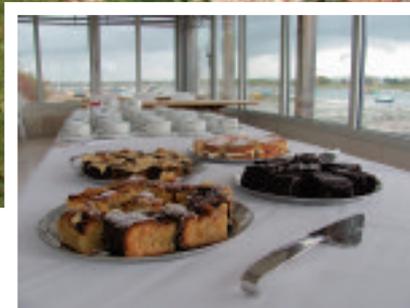
“With plenty of different rooms and on-site accommodation we can cater for all sorts of bookings from corporate events and private dining to parties and wedding receptions.”

Available for advanced bookings of six or more, guests can not only choose from the set menu but can also work with Annmarie to create a bespoke menu to suit each individual event.

“Unlike other hospitality venues, as a members club we have a very friendly and laid back approach,” says Nick. “We are happy to be flexible with our food and have already served everything from a three course gourmet meal to an informal barbecue on the front lawn.”

As well as the new menus, Annmarie and Nick have also come up with unique culinary events for members and their guests to enjoy including a morning masterclass session, teaching groups new skills that range from seafood preparation to cooking a lobster and boning a chicken.

The pair are also planning several themed food events to help appeal to a wider audience and encourage residents and local businesses to consider the clubhouse for their next event or get-together.



For more information, call 01243 512400 or for the bar call 01243 513523. Alternatively visit [www.itchenorsc.co.uk](http://www.itchenorsc.co.uk)