



BRIGHTON MARINA YACHT CLUB

September 2020



What lovely Autumn weather this week... and here is the deck looking gorgeous in the sun.

Heading East

The fleet headed East on Saturday 12th September for a coastal race to Seaford and back.

Here you can see four of our fleet in Seaford Bay ...thanks to Martin Sinnock for letting us share his excellent photo.



Our Rampion Challenge is planned to take the place of the cancelled Round the Island Race on Saturday 26th September.

Festival of Sailing

It was wonderful to see so many boats taking part in our recent Festival of Sailing. I hope you all enjoyed it and my congratulations again to all the Event winners.

We aim to continue to provide more great Inshore and Coastal Events throughout September and October and will look to see if it is possible to work back into the established Racing Calendar in due course.

Please note that there are a couple of Sundays coming up next month where the tide makes access problematic and we cannot hold Events. See the Racing section of the BMYC website for our Notice of Event details.

I think it would be a great opportunity to use these days for boat preparation, maintenance and onshore training and I am looking for a volunteer to help set up a formal approach to Race Training at BMYC.



If you do decide to take part in any of our Events I urge you to read, understand and take reasonable steps to comply with our Event instructions, UK Law and UK Government and RYA guidance at all times.

Whilst the Corona Virus outlook in the UK remains uncertain I must ask you all to take care and please observe the RYA guiding principles and take a

considerate and conservative approach.

Greg, Rear-Commodore Racing

Welcome Ekaterina, Blue Bird and Laughing Fish

The latest additions to our racing fleet.





[Update from The Watershed](#)

[NEW MENU](#)

Summer is officially over and we are now moving into the start of the colder weather. We like to change our menu seasonally to ensure the best produce is being used and at this time of the year to also offer members dishes that are not just delicious but also hearty and warming.

Our bar snacks and classics menu (available all day from 12midday to 9pm) has already had a few recent additions that reflect the change of seasons including a black pudding & apple sausage roll and a ham hock & black pudding hash with poached hens egg for the smaller plates, with the main dishes now including a beautifully presented chicken supreme with oat crumble, fondant potato, sautéed greens and pickled grape as well as a delicious pearl barley risotto served with sautéed wild mushrooms and garlic crisps.

From 1st October, we will be introducing an à la carte menu (available from 5pm each day) to offer evening diners more choice as well as something sweet to finish with. The new à la carte menu features a fillet of sea bass served with sautéed spinach, mash, courgette puree and ribbons as well as a lamb rump served with fondant potato, smoked baba ghanoush, sautéed greens and a feta crumb. Members with a sweet tooth can enjoy a chocolate brownie with summer berries and ice-cream, a vegan carrot cake with spiced carrot purée and candied orange peel or a popcorn panna cotta with caramelized popcorn and salted toffee sauce. The bar snacks and classics menu will still be available all day if members prefer to order something from that.

[COVID-19 – IMPORTANT UPDATE!](#)

If you've been watching the news or reading the papers you'll be aware that some restrictions that were essentially strong Government recommendations (in the interests of all our health and safety) for venues after lockdown have now become mandatory. Please read the following so you are up to date on what is required of us as a business and so, in turn, is required of you too. All of this applies to all venues across the country until further notice. We will inform you as soon as this situation changes.

Groups of 6 people are now the absolute maximum allowed to be seated together inside or outside on the deck, no matter how many households or bubbles. Please note that if you request a group booking for more than 6 people, we will not be able to accommodate you. Whilst we generally only took bookings of max 6 in the past there was some wiggle room on households, this is no longer possible.

Track and trace must be used by every person or every group entering the Venue. As of Monday 14th September you are required by law to register. We have a secure track and trace system in place and this must be used. You will need to scan the QR code or connect to the URL on the card you will find on your table each time you visit. We can no longer trace you or your group through the use of your membership number on the day you visit. Refusal to register using the system in place will result in refusal of service without question or debate. If you are registering as a group leader only, you should keep a record of who was with you on that particular date.

We'd like to take this opportunity to also remind you that booking a table remains the best way of ensuring you can stay and enjoy a few drinks and food at the club. Due to restrictions, capacity is considerably lower than in normal times and everyone must be seated. Right now it's rare that all tables are full and there is no space but as the weeks tick on and the deck becomes a less attractive place to sit it's worth remembering that there are currently only 62 seats inside the clubhouse! We are looking into ways to shelter some of the deck to combat the weather.

On arrival please use the hand sanitiser and if there is a host there to attend to you, please wait for them to seat you. If you can't see the host please approach the bar for service (1 person per group only). Please bear with us on this, these are not rules we've made up to be annoying, they are government regulations. Complying with them means we can remain open and will not be fined.

[COMPETITION](#)

We will be running a competition shortly that will be promoted on the BMYC Members Facebook page. The prize will be a meal for two from the new à la carte menu plus a bottle of house wine so be on the look out for that!

Finally, we'd like to thank everyone who has visited and enjoyed the club over the last couple of months, existing members, brand new members and those of you returning after an absence. It's been a pleasure getting to know you and we all look forward to a time when all the shackles are off! In the meantime it is up to all of us to act accordingly in order keep us all as safe as possible.



Welcome to The Watershed at Brighton Marina Yacht Club.

À LA CARTE MENU

All our food is made here, by hand from fresh, local ingredients.

STARTERS

- Ham hock and black pudding hash, poached hens egg 7*
- Smoked mackerel pâté, beetroot purée, horseradish, hazelnut 8*
- White crab, chilled pea soup, apple 8.5*
- Heritage tomato & basil tartlet (vg) 7*

MAINS

- Chicken supreme, oat crumble, charred corn, fondant potato, pickled grape 16.5*
- Fillet of sea bass, sautéed spinach, mash, courgette purée and ribbons 17*
- Lamb rump, smoked baba ganoush, fondant potato, sautéed greens, feta crumb 17.5*
- Pearl barley risotto, sautéed wild mushrooms, garlic crisp (vg) 15.5*



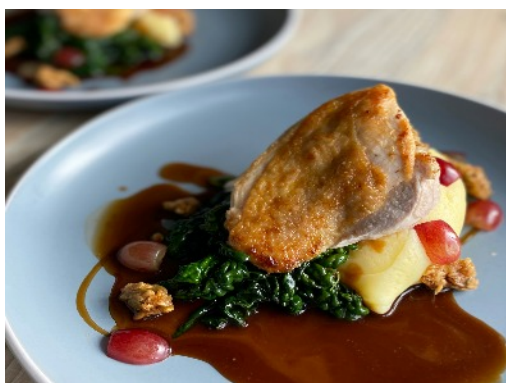
DESSERTS

- Chocolate brownie, raspberry gel, summer berries, strawberry ice-cream (v) 6.5*
- Vegan carrot cake, candied orange peel, spiced carrot purée (vg) 6*
- Popcorn panna cotta, caramelised popcorn, salted toffee sauce 6.5*

**** Please let us know prior to ordering if you have any food allergies or intolerances ****
v = vegetarian | vg = vegan

The Watershed | Brighton Marina Yacht Club | Western Jetty | Brighton Marina | BN2 5UP

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[Watershed@BMYC -when you can come and enjoy the view and the food.](#)

[BAR – Opening Hours](#)

Sunday	08:00 – 23:00	Morning Racing & Sunday Lunch
Monday	12:00 – 23:00	
Tuesday	12:00 – 23:00	
Wednesday	12:00 – 23:00	
Thursday	12:00 – 23:00	
Friday	12:00 – 00:00	
Saturday	12:00 – 00:00	

[GALLEY – Opening Hours](#)

Sunday	12:00 – 21:00 (and for breakfast on race days)
Monday	12:00 – 21:00
Tuesday	12:00 – 21:00
Wednesday	12:00 – 21:00
Thursday	12:00 – 21:00
Friday	12:00 – 21:00
Saturday	12:00 – 21:00

Brighton Belle is a 55' Oyster ketch owned by a group of 42 members, several of whom are current or former BMYC members. Here Petra gives us an insight into a rescue mission to bring Brighton Belle home from COVID exile in the Canaries.

When Europe went into lockdown in March, Brighton Belle was moored in Tenerife, and the planned Springtime return passage had to be postponed. As Spring turned into Summer, we became increasingly anxious: unless we completed the journey by mid-September, she would be stuck in Tenerife until 2021 because our insurance company would not allow us to cross the Bay of Biscay with the risk of Autumn storms. This would be a further blow to our not-for-profit club, whose finances had already been severely dented by the lack of sailing income in 2020.

One of our experienced skippers, Stewart Henton, was ready and willing to lead a return passage in August. Slowly but surely we assembled another five crew members, myself included. Navigating the logistics of the return amid Covid-19 developments and shifting regulations was a frenzied tightrope walk: ordering parts, organising work, booking flights, getting insurance, hiring a satellite phone for weather reports and last – but by no means least – passage planning.

On 25 July the UK government put mainland Spain on the quarantine list, and a couple of days later they added the Canaries, despite there being almost no cases on the islands. For one frantic day, just 24 hours before the first three crew members were due to depart, we thought all our hard work had been in vain. Luckily, after many stressful phone calls and emails, we found a Brighton-based insurance company willing to provide cover, albeit with a coronavirus exclusion. That risk we were prepared to take. We had all been pretty much self-isolating for weeks; we had F95 masks for the plane; and we had drawn up a Covid-19 safety protocol for the passage.

After a short hop from Tenerife to Gran Canaria, where we provisioned the boat, we set off on 5 August. Brighton Belle is a wonderful boat for long-distance sailing: although we had wind mostly 'on the nose', we made good progress and, just three days later, approached Madeira. As the rest (and bulk) of the journey would take us hundreds of miles offshore, we needed to fill up with fuel and water.

This was a 'fingers crossed' moment, as Madeira was not allowing visiting yachts. Luckily we succeeded – without even setting foot on the fuel pontoon – and were back on our way.

We enjoyed flat seas, lots of sunshine, amazing starry nights and meeting pods of dolphins as we travelled.

While we would have liked more wind for crossing the Bay of Biscay – we ended up doing a lot of motoring – we were grateful to arrive in Plymouth at 00:19 on 19 August 2020, just under two weeks after leaving Gran Canaria and just a few hours ahead of Storm Ellen!

Back on land, we were required to quarantine, despite having self-isolated in a bubble of six for two weeks. After those wonderful weeks on the water, with little access to news or social media, readjusting to life on dry land and back into the pandemic has been challenging. We all look forward to setting sail again as soon as we can.

