

LTSC DINGHY SAILORS VIEWS and SUGGESTIONS on CATERING at LTSC

97 Dinghy Sailors who sailed at LTSC during 2006 participated in the Sailing Survey 2006. People who did not say yes to having sailed a dinghy at LTSC were not given the opportunity to answer questions about catering after sailing on Wed evenings and at weekends. 61 of the 97 dinghy sailors completed the full survey.

Q8. How do you regard the catering at LTSC after sailing on Wed evenings or at weekends during 2006?

	Responses	Percent
Excellent:	3	4.69%
Very Good:	22	34.38%
Average:	22	34.38%
Below Average:	5	7.81%
Poor:	4	6.25%
Not Tried:	8	12.50%
Total Responded to this question:	64	29.77%
Total who skipped this question:	151	70.23%
		100%
Total:	215	

Q9. How do you rate your food?

	Excellent	Very Good	Average	Below Average	Poor	Total
Taste:	4(6.67%)	25(41.67%)	22(36.67%)	6(10%)	2(3.33%)	59
Portion Size:	4(6.67%)	34(56.67%)	20(33.33%)	2(3.33%)	0(0%)	60
Temperature it was served at:	4(6.67%)	29(48.33%)	23(38.33%)	2(3.33%)	2(3.33%)	60
Presentation of your meal:	4(6.67%)	25(41.67%)	23(38.33%)	6(10%)	2(3.33%)	60
Served as you ordered it:	4(6.67%)	31(51.67%)	20(33.33%)	5(8.33%)	0(0%)	60
	Total Responded to this question:				60	27.91%
	Total who skipped this question:				155	72.09%
						100%
	Total:				215	

Q10. Please state what if anything could be done to encourage you to eat more often at LTSC?

Responses:		47	100%
Total Responded to this question:		47	21.86%
Total who skipped this question:		168	78.14%
			100
Total:		215	

Responses to Q10 follow on next page

10. Please state what if anything could be done to encourage you to eat more often at LTSC?
My experience is so far limited to a light lunch on saturday.
Improve the ambience - perhaps by separating bar/eating areas with removable screens and differential lighting so that dining area could be less brightly lit, thereby promoting a cosier restaurant atmosphere (espec in the evenings).
Better value food (lower cost), less waiting for food, more consistency - sometimes excellent service & food - sometimes extremely slow/poor food - so lack of confidence in using club for special occasions even though view is fantastic.
I would prefer to have a more limited menu with meals being of a higher quality. Also, when potatoes/chips (which are very cheap) are provided why not have the option of small or large portions at no variation in cost.
There have been too many changes recently to make a general comment,. Clearly Mike Webb did a terrific job in improving quality. The new team needs more time to bed down and try to match what he achieved
put on simple tasty meals at a reasonable price at the majority of times.
I don't know how prices compare with RLYC ; but pricing meals lower than the average pub one would certainly draw me in!
Food good value but mix of bar food within more formal menu would be welcome for casual bite to eat as an alternative to a meal out. Personal view of someone with young children that dont cope past 8.30pm. Restaraunt not being open until post 7.00 (may be wrong on this) also creates a gap between sailing finishing and being able to have food and a beer. Bar Dining room is excellent with great terrace and views - there has to be a way of getting more out of this opportunity.
Keep the hot food simple and charge a little less for it. Paying up to GBP8.00 for a Sunday lunchtime meal is not good value especially without any starter or

desert. Sunday roasts should be no more than GBP6.00 max.
It would be nice to be able to finish dinghy racing Sundays and get something to eat (not necessarily hot) on those days when two races are back to back in the Summer. Would it be possible to allow the bar or galley to keep a small range of sandwiches / cake slices in wrapping for those days when the wind has dropped everyone is late off the water and have missed the lunch serving time. It might be worth asking if some sort of cold option for those occasions would be popular with members.
Remember that this is a sailing club,not a motor boat club nor yacht club,and we have a galley not a restaurant. Prices are excessive in view of the fact that we have already paid for premises and services.
A more imaginative menu, an improved atmosphere/ambience in the restaurant, a choice of bread (rather than plain white - yuk!) for sandwiches, more flexible eating times, menus for special occasions e.g. the great majority of pubs etc in the area are having a Christmas lunch 'special' building up to Christmas - what are LTSC doing?
Hot snacks such as toasted pannini plus longer opening hours on Saturday afternoon.
Don't have a lot of experience to base this on, only eaten there infrequently but: better food, and speed of service. (The views are amazing, it's a lovely place to be!)
the food as such is fine.however modern boats are very physical things to sail and what tierd muscles need after any work out is complex carbohydrate. this is now an integral part of the olympic program. brown pasta/rice its cheap and easy. the food on offer is nice but not ideal for those competing to a higher level.
Nothing
Pay me more!
Change of menue more often
Often find I'm too late for restaurant by the time we've put ribs away etc after safety boat duty on sundays. also other days it always seems to be closed on the days when I want to use it - but I should be more organised and think ahead. Standard has been a bit variable over the last few years so never sure quite what to expect though friendly atmosphere and wonderful view usually

make up for it - actually my favourite place to eat in Lymington!
An unlimited budget! Eat as often as we can
I haven't eaten since Mike left, but I was unimpressed by him. Much better food and a better wine list would encourage me to eat at the club more. (However, against my expectations, the new SE Australia red is quite drinkable.) A wider range of lighter lunch snacks; the BLT bagette is sadly not good for me. I would be happy to pay more for better food though changing room gossip seems to suggest that others may disagree. Good value (not necessarily cheap) good wine is important to me.
Better quality food - price isn't an issue if the food is basically edible, which it often isn't. Wider choice. Better catering for vegetarians.
Follow ideas used by those who make a living out of it. Quality being paramount, followed by special events ideas 'two for one' days.....package pricingcurry nights, etc...
The Solent room is not an attractive room in which to have a quiet meal for two. The room is too big. as a diner you are exposed to those standing at the bar or the great empty void
Breakfast on weekends in the summer. Can't beat starting the day with breakfast on the balcony on a sunny day.
I really think the club you have each member put a modest amount of money behind the bar as part of the annual subscription. The club could issue people tokens for use at the bar or for food valid for the year. In this way a base income could be guaranteed for the caterers. The key is to get the level right too high and it puts members off joining too low and it is pointless. I would have thought something in the region of £20 which is about a meal for two excluding drinks.
perhaps we should have to buy a number of "meal vouchers" with our

annual membership that must be used within the year. It would provide the caterers a more certain level of turnover and i would obviously use them when in Lymington. It could solve the cycle of quality and demand.
Introduce a three day weekend!
Prices are still high for meals, they are closer to high street prices than those of a sailing club. This is particularly true of breakfasts. I have no problem with the upper end prices for some dishes but a better selection of cheaper options should be offered rather than just chips....
Nothing possible. I have seen too many caterers come and go over the years, they always start off well enough but the standard soon drops. Does the club allow the caterers sufficient budget to cope? After yet another bad experience earlier this year I swore I would never eat at the club again, and I still have not done so
More restaurant style lighting
Get someone who can cook! My school dinners are better.
Consistency of food quality IF I LIVED NEARER I WOULD.
Quicker service when busy - fewer menu options might help
Consistency of caterers!!!!
can be quite expensive - partic. at breakfast when have visiting sailors.

