



**CARY ARMS & SPA**

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*"Inn on the Beach"*  
*Babbacombe Bay, Devon*

**FESTIVE  
PARTIES**



## FESTIVE PARTIES

Celebrate the festive season with friends and colleagues. Enjoy a sumptuous 3 course dinner in the cosy surrounds of the log-fired Cary Arms.

From 1st December 2018 until 6th January 2019 (excluding Festive Breaks).

£24.50 per person Monday-Friday Lunchtime

£29.50 per person Saturday/Sunday Lunchtime

and Sunday-Thursday Dinner

£34.50 per person Friday and Saturday Dinner.

Lunch 12 – 3pm, Dinner 6.30 – 9pm.

Booking essential. Pre-orders only.

## STAY THE NIGHT

Rather than drive home, stay the night! Enjoy a Festive 3 course meal followed by a Festive sleepover in a Luxury Seaview Room for a supplement of £125 including VAT and a full English breakfast the following morning for two (up-grade to other accommodation is available upon request).

## SMALL & EXCLUSIVE FESTIVE PARTIES

Why not hold your own private Christmas House Party at the Cary Arms & Spa. Small party sleeps 22 guests from £2,500 Exclusive use sleeps 60 from £7,950

## CHRISTMAS & NEW YEAR HOUSE PARTIES AVAILABLE

Christmas - 24/25/26 December from £1650.00 per double room. New Year - 30/31 December & 1st January from £1550.00 per double room.



For further information and bookings please call  
01803 327110 or email enquiries@caryarms.co.uk  
www.caryarms.co.uk

## FESTIVE MENU

### **Celeriac Soup finished with Roasted Chestnut & Walnut Oil**

*served with freshly baked bread*

### **Jackson Smoked Salmon**

*served with a beetroot purée, horseradish cream and home-made walnut bread*

### **Pork, Smoked Duck & Bacon Terrine**

*served with an apple chutney & toasted brioche*

**Grilled Goat Cheese served on a Garlic Crostini**  
*with red onion jam and a basil dressing*

### **Oven Roasted Turkey Breast**

*with sage & onion stuffing, wrapped in smoked bacon*

*served with roasted potatoes & a redcurrant jus*

### **Pan Fried Fillet of Seabass with**

**crushed new potatoes**

*served with a mussels & dill sauce*

### **Roasted Topside of Westcountry Beef**

*served with roast potatoes, Yorkshire pudding and a red wine jus*

### **Roasted Butternut Squash, Wild Mushrooms,**

**Roasted Potatoes**

*Served with a cranberry and red wine sauce*

*All served with a Selection of Seasonal Vegetables*

### **Traditional Christmas Pudding**

*served with brandy sauce or clotted cream*

### **Sticky Toffee Pudding**

*served with a butterscotch sauce and honeycomb ice cream*

### **White Chocolate Cheesecake**

*served with poached black cherries & hazelnuts*

### **Vanilla Panacotta**

*served with home-made shortbread and winter berry coulis*