



CARY ARMS & SPA

"Inn on the Beach"
Babbacombe Bay, Devon

COSY CELEBRATIONS



Cosy Celebrations

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

From 1st December until 23rd December 2020.
£25.50 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 a Beach Hut at an extra £50 or Beach Suite £80).

Christmas Gift Bundles

Not planning a Christmas party this year?
Treat your staff to an experience at the Cary Arms & Spa instead www.caryarms/xmasbundles



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

Festive Menu

Handpicked Ham Hock Terrine

served with apple & cider chutney, granary toast

Beetroot Cured Salmon

served with a dill mayonnaise, ciabatta

Baked Baby Brie

served with cranberry sauce and seasoned flat bread

Celeriac & Hazelnut Soup

topped with truffle oil

Oven Roasted Turkey

served with a cranberry stuffing and a red wine chutney

Mushroom and Brie Wellington,

served with nut roast and cranberry sauce

Westcountry Topside of Beef

*served with roasted potatoes, Yorkshire pudding
and a red wine chutney*

*All dishes come with a side of pigs in blankets,
Yorkshire pudding, garlic & thyme potatoes,
roasted vegetables and cauliflower cheese*

Brixham Catch of the Day

served with linguini, mussel & clam garlic cream sauce

Boozy Xmas Pudding

served with brandy sauce

Sticky Toffee Pudding

*served with honeycomb ice cream
and a butterscotch sauce*

Apple and Blackberry Crumble

served with vanilla ice cream

White Chocolate and Cranberry Crème Brûlée

with ginger short bread