



CARY ARMS & SPA

"Inn on the Beach"
Babbacombe Bay, Devon

FESTIVE DINING



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 2021.
£27.50 per person Monday to Friday Lunchtime
£29.50 per person Saturday & Sunday Lunchtime and Sunday to Thursday Dinner
£34.50 per person Friday & Saturday Dinner.
Lunch 12 – 2:45pm, Dinner 6.30 – 8:45pm. Booking essential. Pre-orders only. £10 deposit per person

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 £180 including VAT and a full English breakfast the following morning for two (up-grade to a Beach Hut at an extra £80 or Beach Suite £115).

Christmas, Twixmas & New Year Festive Breaks

Christmas – 24th/25th /26th December
from £1970 per double room.

New Year – 30th /31st December & 1st January
from £1855 per double room.

Twixmas 27th /28th /29th December
from £910 per double room



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

Festive Menu

Smoked Duck Breast

served with orange segments, marmalade, rocket, sourdough

Smoked Mackerel Pâté

served with pickled salad, horseradish mayonnaise, ciabatta

Deep Fried Breadcrumbed Brie

served with red onion jam, toasted ciabatta

Roasted Parsnip & Honey Soup

topped with walnut oil

Oven Roasted Turkey Parcels filled with Stuffing and Cranberry

served with garlic and thyme potatoes, pigs in blankets and a red wine jus

Strip Loin of Beef

served with roasted potatoes, Yorkshire pudding, pigs in blankets and a red wine jus

Goats Cheese, Olive Tapenade, Spinach, Pappardelle Pasta

with walnut oil

Brixham Catch of the Day

crushed new potatoes, mussel & clam cream sauce

Boozy Xmas Pudding

brandy sauce

Sticky Toffee Pudding

rum and raisin ice cream and a butterscotch sauce

Winter Spiced Apple & Pear Crumble

served with vanilla ice cream

White Chocolate & Cinnamon Pannacotta

with ginger shortbread