



**CARY ARMS & SPA**

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

# FESTIVE DINING



## Sparkling Celebrations

Celebrate the festive season with family, friends and colleagues. Enjoy a sumptuous 3 course lunch or dinner in the cosy surroundings of the Cary Arms & Spa.

From 1st December until 23rd December 2022.

Monday - Thursday lunch £29.50 pp

Monday – Thursday dinner £31.50 pp

Friday/Saturday/Sunday lunch - £31.50 pp

Friday – Saturday dinner - £35.50 pp

Sunday dinner - £31.50 pp

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 £225 including VAT and a full English breakfast the following morning for two (up-grade to a Beach Hut at an extra £80 or a Beach Suite for £120)

## Christmas, Twixmas & New Year Festive Breaks

Christmas – 24th/25th /26th December  
from £2220 per double room.

Twixmas 27th /28th /29th December  
from £1035 per double room

New Year – 30th /31st December & 1st January  
from £2100 per double room.



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

## Festive Menu

### Starters

#### **Pressed Ham Hock**

*spiced parsnip puree, chard sweetcorn, pork crackling*

#### **Pan Seared Sweet Chilli Squid**

*with aioli mayonnaise, lemon oil*

#### **Baked Goats Cheese**

*with red onion jam, garlic crostini, basil pesto*

#### **Roasted Celeriac & Hazelnut Soup**

*with a drizzle of truffle oil*

### Mains

#### **Oven Roasted Turkey Parcels**

*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*

#### **Roasted Butternut squash and sage risotto**

*drizzled with honey*

#### **Brixham Catch Of The Day**

*served with sauté potatoes, seasonal vegetables, mussel cream sauce*

### Deserts

#### **Boozy Xmas Pudding**

*with brandy sauce*

#### **Milk Chocolate Bread & Butter Pudding**

*served with vanilla custard*

#### **Winter Spiced Apple & Pear Crumble**

*served with vanilla ice cream*

#### **Cherry & Biscoff Cheesecake**

*with salted caramel, toasted hazelnuts*

*Monday - Thursday lunch £29.50 pp*

*Monday – Thursday dinner £31.50 pp*

*Friday/Saturday/Sunday lunch - £31.50 pp*

*Friday – Saturday dinner - £35.50 pp*

*Sunday dinner - £31.50 pp*