



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. For large parties, our charming conservatory seats up to 22 persons.

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).

## Small Cosy Celebrations

Why not hold your own "Bubble" Cosy Celebration at the Cary Arms & Spa? Small party sleeps to 20 guests from £2300.

## 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](http://www.caryarms/xmasbundles)



For further information and bookings please call  
01803 327110 or email [enquiries@caryarms.co.uk](mailto:enquiries@caryarms.co.uk)  
[www.caryarms.co.uk](http://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*