



THE CARY ARMS

"The Inn on the Beach", Babbacombe, Devon



FESTIVE PARTIES

"Celebrate in style"

FESTIVE MENU

1st – 23rd December

LUNCH – Two courses £22.50 per person

Three courses £26.95 per person

DINNER – Three courses £26.95 per person

Private bookings for up to 32 guests available in our Conservatory, charges may apply.

FESTIVE PARTY NIGHTS

13th, 15th, 20th and 22nd December

£32.00 per person

Kick the party off with an arrival cocktail, then enjoy a festive three course menu followed by dancing with music from our resident DJ. Music ends 12 midnight.

Stay overnight on a Festive Party Night and take advantage of our fabulous offer only £125.00 per double room for two guests including full English breakfast and VAT

TERMS AND CONDITIONS

Festive Menu and Party Nights

Bookings for up to 6 guests require a debit/credit card guarantee.

Cancellation within 7 days will incur full charges of the booking.

Bookings of over 6 guests require full pre-payment. Cancellation within 14 days will incur full charges of the booking. For all bookings a pre-order of your party's menu choices is required 7 days prior to your booking.

ULTIMATE FESTIVE CELEBRATION

Why not have the Ultimate Overnight Festive Celebration and hire the Inn for the night? Sleeping up to 40 guests and dining for 70. Please contact us for further information.

THREE NIGHT CHRISTMAS AND NEW YEAR HOUSE PARTIES ALSO AVAILABLE

For further information and bookings please contact us on 01803 327110 or email sales@caryarms.co.uk

FESTIVE MENU

Potted Duck

confit of duck, topped with plum compote, served with freshly baked granary bread

Salmon Gravlox

served with a beetroot puree and a horseradish dressing

Roasted Pumpkin and Cinnamon Soup

with freshly baked bread

Roasted Turkey Breast

filled with a cranberry and chestnut stuffing, wrapped in smoked bacon, served with roast potatoes and a red wine sauce

Pan Fried Fillet of Plaice

served on crushed new potatoes, and finished in a prawn chowder

Roast Topside of Devon Beef

roasted potatoes, Yorkshire pudding and red wine sauce

Melty Mushroom Wellington

field mushroom, stilton and butternut squash baked in a puff pastry case with a port and cranberry sauce

All served with a selection of seasonal vegetables

Homemade Christmas Pudding

served with brandy sauce

Treacle Tart

served with vanilla ice cream

White Chocolate Mousse

served with marinated raspberries