

Festive Parties

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 2019. £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 & Exclusive Festive Parties

Why not hold your own private Christmas House Party at the Cary Arms & Spa. Small party sleeps 22 guests from £2500. Exclusive use sleeps 65 from £8000.

Christmas & New Year House Parties Available

Christmas - 24/25/26 December from £1905 per double room. New Year - 30/31 December & 1st January from £1790 per double room.



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, granary toast

Beetroot Cured Salmon served with aioli & dill mayonnaise, ciabatta

Baked Baby Brie served with cranberry sauce and seasoned flat bread

Celeriac & Hazelnut Soup topped with truffle oil

Oven Roasted Turkey Parcels

filled with stuffing and cranberry served with garlic and thyme potatoes, a red wine jus

Mushroom and Brie Wellington, served with nut roast and cranberry sauce

Brixham Catch of the Day served with linguini, mussel & clam garlic cream sauce

Top Side of Beef

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

All, dishes come with a side of pigs in blankets, Yorkshire pudding, roasted vegetables and cauliflower cheese

> 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 Brulée with ginger short bread