

the
babbacombe inn



*Christmas and New Year
2018*

Christmas Celebrations

We have Christmas wrapped up at The Babbacombe Inn. If it's a cosy Christmas lunch you're after or a fabulously festive evening with plenty of sparkle, then have a look at what's on offer and give us a call on 01803 316200 to book in.

Our now famous Christmas Disco will also be at The Babbacombe Inn each Friday and Saturday evening throughout December in the run up to the big day.

Festive Menu Specials

available all day, every day, throughout December

Spiced Parsnip and Apple Soup (v) - £5.25

Served piping hot, with a warm bread roll

Mixed Mushroom and Chestnut Salad (vg) - £5.95

In a balsamic and olive oil dressing

Deep Fried Brie (v) - £5.95

Served with dressed salad and cranberry sauce

Chicken Liver Pate - £7.25

Served with toasted white bread and festive chutney

Christmas Turkey - £10.95

Slices of plump, roast turkey served with 'pigs in blankets', our special savoury stuffing loaf, roast potatoes, seasonal vegetables and gravy

Braised Beef - £11.95

Slow cooked tender beef in a rich Madeira wine and mushroom sauce, served with seasonal vegetables and roast potatoes

Festive Burger - £11.95

100% beef chargrilled, topped with pulled turkey and cranberry sauce in a brioche bun, served with sautéed potatoes, dressed salad and festive coleslaw

Grilled Plaice Fillet - £14.95

Fillet of plaice in a herb and chestnut crumb, served with baked cherry tomatoes, butter wilted spinach and roasted new potatoes

Butternut Squash, Cranberry & Red Onion Tagine (vg) - £9.95

Roasted butternut squash & red onion wedges in a sweetly spiced tagine style sauce, flavoured with orange, cinnamon, cranberries and sultanas, served with flat bread, dressed salad and festive slaw

Christmas Pudding and Brandy Sauce - £5.50

Christmas Sundae - £5.50

Blackberry & Mulled Wine Cheesecake - £5.50

Chocolate Brownie (gf) - £5.50

(v) = vegetarian (vg) = vegan (gf) = gluten free

For bookings of tables of 8 or more people a non-refundable deposit of £10 per person will be required.

Bookings are NOT confirmed until deposit payments are received.

Information correct at time of printing.

Candlelit Buffet Nights

Our glittering Christmas Buffet Nights are back this year, due to popular demand, there will be two of them this year.

Thursday 13th December & Thursday 20th December
7pm Reception

**With Champagne, Mulled Wine and Carols
followed by our Gala Buffet and Disco until midnight**

The perfect night out for a group of friends

Tickets £19.95 per person

Christmas Party Lunches

Come and join us for a delicious Christmas Lunch at The Babbacombe Inn with a group of friends, enjoy our fabulously festive surroundings and relax in our restaurant. Available each day

Menu

Spiced Apple and Parsnip Soup (v)

Served piping hot, with a warm bread roll

Deep Fried Brie (v)

Served with dressed salad and cranberry sauce

Christmas Turkey

Slices of plump, roast turkey served with 'pigs in blankets', our special savoury stuffing loaf, roast potatoes, seasonal vegetables and gravy

Braised Beef

Slow cooked tender beef in a rich Madeira wine and mushroom sauce, served with seasonal vegetables and roast potatoes

Butternut Squash, Cranberry & Red Onion Tagine (vg)

Roasted butternut squash & red onion wedges in a sweetly spiced tagine style sauce, flavoured with orange, cinnamon, cranberries and sultanas, served with flat bread, dressed salad and festive slaw

Traditional Christmas Pudding

Served with our special brandy sauce

Christmas Sundae

Chocolate Bombé

Tea or Coffee

£18.95 per person

(v) = vegetarian (vg) = vegan (gf) = gluten free

Full payment required at time of booking Information correct at time of printing

On Wednesday 12 December why not take advantage of our amazing Lunch and Matinee deal?

As well as our Christmas Party Lunch you'll also get a ticket to the matinee performance of "Christmas Crackers" at Babbacombe Theatre. Price for lunch and matinee just **£29.95 per person.**

To book telephone 01803 316200

Christmas Day

Served from 12.30pm

Honey Roasted Pumpkin Soup (v)

Served with toasted seeds and a warm bread roll

Prawn Cocktail

King prawns, crevettes and tiger prawns on a bed of mixed leaves with cherry tomatoes and our Marie Rose cocktail sauce, with a hint of black pepper, served with fresh granary bread and butter

Smoked Duck Salad

Slices of delicious smoked duck served on a pine nut and orange salad with a plum coriander sauce

Clementine & Cointreau Sorbet (v)

Clementine's & Cointreau combined to make a fabulous, festive sorbet

Roast Turkey and Crackling Pork

Generous slices of plump, hand carved turkey, scorched belly pork with garlic and rosemary crackling, 'pigs in blankets', our special festive stuffing and delicious gravy

Beef Wellington

Prime fillet of beef with farm house pate and wild mushroom duxelles, wrapped in a puff pastry case and baked until golden, served with a rich red wine sauce

Fillet of Salmon

Oven baked fillet of Salmon served on a bed of honey and thyme roasted vegetables and minted new potatoes

Cheese and Parsnip Roulade (v)

Rolled cheesy sponge filled with parsnip and sage stuffing, served with roast potatoes and seasonal vegetables

Christmas Pudding

Served with either brandy sauce or clotted cream

Salted Caramel Profiteroles

Fresh cream filled profiteroles dipped in salted caramel

Lemon and Raspberry Cheesecake

A lemon cheesecake topped with mini meringue's and raspberry compote

Cheese and Biscuits

Our finest selection of cheeses with savoury biscuits, brie, stilton & smoked cheddar, butter, celery and grapes

Coffee and Mints

£69.95 per person £29.95 per child under 14

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*A non-refundable deposit of £20 per person is required to confirm the booking with the balance payable on Christmas Day
Information correct at time of printing*

New Year's Eve Menu

Cream of Courgette & Parmesan Soup (v)

Served with crispy croutons

Ham Hock & Smoked Bacon Terrine

Served with toasted white bread and dressed salad

Rum, Lime and Coriander King Prawns

Served with a dressed salad

Champagne Cocktail

Blackcurrant vodka jelly topped with mouth-tingling iced champagne

Chargrilled Steak

Thick cut steak topped with a tomato and mushroom skewer, served with watercress, festive coleslaw, chunky chips and a pink peppercorn sauce

Braised Lamb Shoulder

Shoulder of Lamb served on a bed of roasted vegetables, with a red wine and rosemary gravy

Cajun Sea Bass

Served with fried kale and dauphinoise potatoes

Applewood Chicken

Chicken breast stuffed with applewood smoked cheddar, wrapped in Parma ham and served with buttered wilted spinach and dauphinoise potatoes

Wild Mushroom and Butternut Squash Carbonara (v)

Creamy carbonara with butternut squash and a selection of pan-fried wild mushrooms sprinkled with parmesan and served with warm rosemary focaccia bread

Crêpes with Disaronno and Raspberry Coulis

Served with local clotted cream ice cream

Caramelised Honey Jack Daniels Soaked Apple Crumble

Served with toasted oat topping and double cream

Passion Fruit & Mango Cheesecake

Served with double cream

Goey Chocolate & Caramel Pudding

Served with vanilla ice cream

Cheese Board

Selection of cheeses and savoury biscuits with celery, apple and chutney

£49.95 per person (Over 18s only)

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(Table reservations for dining from 7.30pm to 9.30pm)

Full payment required at time of booking

Information correct at time of printing

Babbacombe Inn *Christmas Events*

Booking Terms and Conditions

Where appropriate, bookings are NOT confirmed until deposits are received.
All deposits and advance payments are non-refundable.

Special Dietary Requirements

Please let us know 14 days prior to the event of any special dietary requirements within your group.

Christmas Opening Hours

Normal Opening Hours

From 11am Monday to Saturday
From midday on Sundays
(food served from midday to 9pm)

Thursday 13th December & Thursday 20th December

11am to 3pm (food served from midday to 3pm)
Christmas Buffet Night – 7pm

Tickets £19.95

Christmas Eve

11am to midnight (food served midday to 8pm)

Christmas Day

Midday to 3pm (food served for advance bookings only) – see menu

Boxing Day

From midday to 6pm (food served midday to 5pm)

New Year's Eve

11am to 6pm (food served midday to 6pm)

New Year's Eve Party

7.30pm to 2am (food served for advance bookings only) – see menu

New Year's Day

Closed

Tel: 01803 316200

Babbacombe Inn, 59 Babbacombe Downs Road, Babbacombe, Torquay TQ1 3LP
e-mail: babbinn@hotmail.com www.babbacombeinn.co.uk

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