

## CHRISTMAS DAY MENU

SERVING 12PM UNTIL 5PM

### ZUPPA DEL GIORNO

HOMEMADE SOUP OF THE DAY

### PATE DELLA CASA

SMOOTHED CHICKEN LIVER PATE, MIXED LEAVES & RED ONION CHUTNEY

### MELONE CON PROSCIUTTO

FRESH MELON WITH THIN SLICES OF CURED ITALIAN PARMA HAM SERVED WITH FRESH FRUIT COMPOTE AND OLIVE OIL

### FUNGI

TOASTED VIENNA BREAD TOPPED WITH PAN FRIED FIELD MUSHROOMS, BACON, PARSLEY & GARLIC, DRIZZLED WITH OLIVE OIL

### BRUSCHETTA (V)

MARINATED TOMATOES MIXED LEAVES IN OLIVE OIL, BASIL & GARLIC, TOPPED WITH GOATS CHEESE AND PESTO

### GAMBERETTI

SMOKED SALMON & ATLANTIC PRAWNS BOUND IN MARIE ROSE SAUCE SERVED ON A BED OF MIXED LEAVES

### TACCHINO

MOIST ROAST BREAST OF TURKEY SERVED WITH ALL THE TRIMMINGS

### CARNE

ROAST BEEF SERVED WITH RED WINE GRAVY YORKSHIRE PUDDING, VEGETABLES & POTATOES

### POLLO

CHICKEN BREAST COATED WITH ONIONS, MUSHROOMS, PEPPERS AND SALSICCA SIMMERED IN NAPOLI SAUCE

### SALMONE ARROSTO

ROAST SALMON SERVED WITH A GARLIC, LEMON & PRAWN BUTTER SAUCE

### PEPERONI RIPIENI (V)

STUFFED PEPPER, ROASTED WITH TOMATO & BASIL RISOTTO, TOPPED WITH MOZZARELLA & DRIZZLED WITH PESTO

### PENNE ARRABBIATA (V)

ONIONS, MUSHROOMS & PEPPERS IN A SPICY NAPOLI SAUCE

### SPAGHETTI CARBONARA

SERVED WITH GARLIC, BACON

### CHRISTMAS PUDDING

WITH WARM BRANDY SAUCE

### TIRAMISU

TRADITIONAL ITALIAN COFFEE LIQUEUR PUDDING

### STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

SERVED WITH VANILLA ICE CREAM

### CARAMEL APPLE PIE

SERVED HOT WITH VANILLA ICE CREAM

ADULTS	£45
CHILDREN UNDER 12	£25
CHILDREN UNDER 3	£15

## DECEMBER OFFERS

### BUSINESS LUNCH

#### MAIN COURSE

FROM £5.95

12PM -4.30PM

### PRE THEATRE

2 COURSE £11.95

4.30PM -6.30PM

### BOOKINGS & DEPOSITS

TO CONFIRM YOUR BOOKING A NON REFUNDABLE DEPOSIT OF £10PP WILL BE REQUIRED NO LATER THAN 1ST NOVEMBER 2017 OR 7 DAYS AFTER BOOKING IF AFTER THIS DATE.

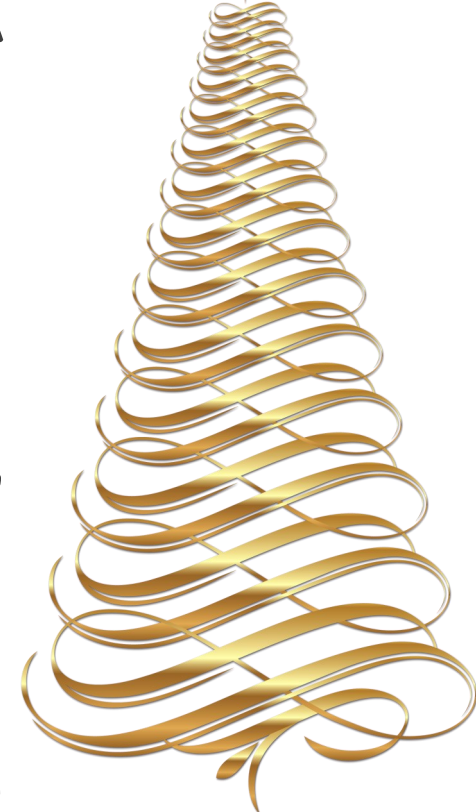
A PROVISIONAL BOOKING WILL NOT GUARANTEE YOUR TABLE UNTIL THE DEPOSIT HAS BEEN PAID.

CHRISTMAS

2017



Cecchini's



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# FESTIVE MENU

## STARTERS

### ZUPPA DEL GIORNO

HOMEMADE SOUP OF THE DAY

### PATE DELLA CASA

SMOOTHED CHICKEN LIVER PATE, MIXED LEAVES & APPLE CHUTNEY

### MELONE CON PROSCIUTTO

FRESH MELON WITH THIN SLICES OF CURED ITALIAN PARMA HAM SERVED WITH FRESH FRUIT COMPOTE

### GAMBERETTI

ATLANTIC PRAWNS BOUND IN MARIE ROSE SAUCE  
SERVED ON A BED OF MIXED LEAVES

### BRUSCHETTA (v)

MARINATED TOMATOES MIXED LEAVES IN OLIVE OIL, BASIL & GARLIC, TOPPED WITH MOZZARELLA AND PESTO

## MAINS

### TACCHINO

SERVED WITH ALL THE TRIMMINGS

### SPEZZATINO

SCOTCH BEEF COOKED WITH RED WINE, TOMATOES AND VEGETABLES, SERVED WITH GARLIC BREAD

### POLLO

CHICKEN BREAST SERVED WITH A MUSHROOM & TARRAGON CREAM SAUCE

### SALMONE ARROSTO

ROAST SALMON SERVED WITH SPAGHETTI NAPOLI

### PEPERONI RIPIENI (v)

STUFFED PEPPER, ROASTED WITH TOMATO & BASIL RISOTTO, TOPPED WITH MOZZARELLA & DRIZZLED WITH PESTO

### LASAGNE

CHEFS OWN RECIPE SERVED WITH SALAD & GARLIC BREAD

### LASAGNE VERDURA (v)

CHEFS OWN VEGETABLE RECIPE SERVED WITH SALAD & GARLIC BREAD

### PENNE ARRABBIATA (v)

ONIONS, MUSHROOMS & PEPPERS IN A SPICY NAPOLI SAUCE

### SPAGHETTI CARBONARA

SERVED WITH GARLIC, BACON & CREAM

## DESSERTS

### CHRISTMAS PUDDING

WITH WARM BRANDY SAUCE

### TIRAMISU

TRADITIONAL ITALIAN COFFEE LIQUEUR PUDDING

### BAKED MERINGUE

FILLED WITH FRESH CREAM & TOPPED WITH FRUIT

### WARM CHOCOLATE FUDGE CAKE

SERVED WITH VANILLA ICE CREAM

### CHEESEBOARD

SELECTION OF CHEESE SERVED WITH BISCUITS AND APPLE CHUTNEY

## FESTIVE LUNCH

2 COURSE £11.95

3 COURSE £15.95

## FESTIVE DINNER

2 COURSE £14.95

3 COURSE £18.95

## PARTY NIGHT

3 COURSE £25.95

## PARTY NIGHTS

ARRIVE 7-7:30PM FOR A 3 COURSE FESTIVE DINNER THEN PARTY TO YOUR FAVOURITE TUNES UNTIL 12:30.....

SATURDAY 2ND DECEMBER

FRIDAY 8TH DECEMBER

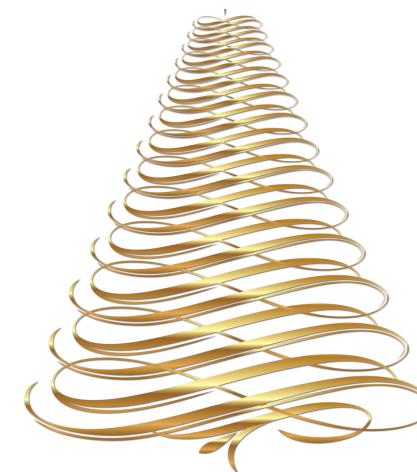
SATURDAY 9TH DECEMBER

FRIDAY 15TH DECEMBER

SATURDAY 16TH DECEMBER

FRIDAY 22ND DECEMBER

£25.95PP



## HOGMANAY PARTY

3 COURSE HOGMANAY DINNER  
FOLLOWED BY DISCO PARTY  
ARRIVE 7:30 - 8PM

PARTY THROUGH THE BELLS

£35PP

BOOK NOW TO AVOID