

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

RASPBERRY & VANILLA CHEESECAKE

SERVED WITH VANILLA ICE CREAM

CHOCOLATE FUDGE CAKE

SERVED HOT WITH VANILLA ICE CREAM

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

2 COURSES

£10.95



EVERYDAY

12PM - 6.00PM

NOT AVAILABLE IN CONJUNCTION WITH
KIDS EAT FREE OR TO PARTIES MORE THAN 5
NOT AVAILABLE FROM THE 21ST DECEMBER

BOOKINGS & DEPOSITS

TO CONFIRM YOUR BOOKING A NON
REFUNDABLE DEPOSIT OF £10PP WILL BE
REQUIRED NO LATER THAN
1ST NOVEMBER 2018 OR 7 DAYS
AFTER BOOKING IF AFTER THIS DATE.

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

CHRISTMAS

2018

Cecchini's



72 FORT STREET
AYR
KA7 1EH

01292 263607
ayr@cecchinis.com

www.cecchinis.com

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

FUNGHI(v)

TOASTED VIENNA BREAD TOPPED WITH PAN FRIED FIELD MUSHROOMS, PARSLEY, GARLIC, & FINISHED WITH CREAM

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

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 £12.95

3 COURSE £17.95

FESTIVE DINNER

2 COURSE £15.95

3 COURSE £20.95

PARTY NIGHT

3 COURSE £27.95

PARTY NIGHTS

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

SATURDAY 8TH DECEMBER

FRIDAY 14TH DECEMBER

SATURDAY 15TH DECEMBER

FRIDAY 21ST DECEMBER

SATURDAY 22ND DECEMBER

£27.95PP



HOGMANAY PARTY

3 COURSE HOGMANAY DINNER

FOLLOWED BY DISCO PARTY

ARRIVE 7:30 –8PM

PARTY THROUGH THE BELLS

£35PP

BOOK NOW TO AVOID

DISAPPOINTMENT!

Large parties can be accommodated.