

CHRISTMAS DAY MENU

SERVING 12PM UNTIL 5PM

ZUPPA DEL GIORNO

HOMEMADE SOUP OF THE DAY

PATE DELLA CASA

SMOOTHED CHICKEN LIVER PATE, MIXED LEAVES & CHUTNEY

MELONE CON SORBETTO (V)

FRESH MELON WITH REFRESHING SORBET SERVED
WITH FRESH FRUIT COMPOTE

FUNGI (V)

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

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

PAN FRIED BREAST OF CHICKEN SERVED WITH A
CREAMY PEPPERCORN SAUCE, MARKET VEGETABLES & POTATOES

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

CHEESECAKE

SERVED WITH VANILLA ICE CREAM

PROFITEROLES

FILLED WITH CREAM COVERED WITH MILK CHOCOLATE

ADULTS	£65
CHILDREN UNDER 12	£35
CHILDREN UNDER 3	£15

BOOKINGS & DEPOSITS

TO CONFIRM YOUR BOOKING A
NON REFUNDABLE DEPOSIT OF
£10PP WILL BE REQUIRED
7 DAYS AFTER BOOKING.

CHRISTMAS DAY

CHRISTMAS DAY DEPOSIT £20PP
REQUIRED A PROVISIONAL
BOOKING WILL NOT GUARANTEE
YOUR TABLE UNTIL THE
DEPOSIT HAS BEEN PAID.



CHRISTMAS EVE & HOGMANAY

OPEN FOR NORMAL SERVICE ON
CHRISTMAS EVE & HOGMANAY!

DON'T STRESS WITH COOKING
AND THE WASHING UP,
LEAVE THAT TO US!!!

Large parties can be accommodated.

CHRISTMAS 2023

Cecchini's



72 FORT STREET
AYR
KA7 1EH
01292 263607

www.cecchinis.com

FESTIVE MENU

STARTERS

SOUP OF THE DAY

HOMEMADE SOUP OF THE DAY

CHICKEN LIVER PATE

SMOOTHED CHICKEN LIVER PATE, SERVED WITH MIXED LEAVES, CHUTNEY & OATCAKES

MELONE & PARMA HAM

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

PRAWN COCKTAIL

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

GARLIC MUSHROOMS (v)

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

MAINS

TURKEY

SERVED WITH ALL THE TRIMMINGS

SPEZZATINO

BEEF STEW BRAISED WITH RED WINE, TOMATOES AND VEGETABLES, SERVED WITH GARLIC BREAD

POLLO

CHICKEN BREAST SERVED WITH A CREAMY LEEK & BACON SAUCE

ROASTED SALMON

ROAST SALMON SERVED WITH VEGETABLES & POTATOES WITH A PRAWN & HERB BUTTER

CHARGRILLED PEPPER (v)

ROASTED PEPPER, WITH TOMATO & BASIL RISOTTO, TOPPED WITH MOZZARELLA & 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

CECCHINI CHEESE BURGER

BEEF BURGER IN A TOASTED BUN WITH CHEESE, TOMATO, BABY GEM, & CHIPS

POLLO MILANESE

BREADED CHICKEN BREAST SERVED WITH SPAGHETTI NAPOLI

DEEP FRIED HADDOCK

DEEP FRIED BATTERED HADDOCK SERVED WITH CHIPS & TARTAR SAUCE

ARRABBIATA PIZZA (v)

CHEESE, TOMATO, ONIONS, PEPPERS, MUSHROOMS & CHILLI

CHICKEN & BACON PIZZA

CHEESE, TOMATO, CHICKEN, BACON & SUNDRIED TOMATOES

GOATS CHEESE PIZZA (v)

GOATS CHEESE, CARAMELIZED RED ONIONS, CHERRY TOMATOES & ROCKET

DESSERTS

CHRISTMAS PUDDING

WITH WARM BRANDY SAUCE

TIRAMISU

ITALIAN COFFEE LIQUEUR PUDDING

CHEESECAKE

SERVED WITH ICE CREAM

PROFITEROLES

FILLED WITH CREAM COVERED WITH MILK CHOCOLATE



FESTIVE MENU

SUNDAY TO THURSDAY

2 COURSE £23

3 COURSE £30

FRIDAY & SATURDAY

3 COURSE £32