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

FUNGHI (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

PEPPERONI 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	£70pp
UNDER 12	£40pp
UNDER 3	

BOOKINGS & DEPOSITS

To confirm your booking a non refundable deposit of £20pp will be required 7 Days after booking.

CHRISTMAS DAY

Christmas day deposit of £30pp 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.



Cecchini's

72 Fort Street, Ayr, KA7 1EH

Please note: some dishes may have traces of nuts Please ask about our gluten free options.

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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 lemon & herb cream sauce

CHARGRILLED PEPPER (v)

Roasted pepper, with tomato & basil risotto, topped with mozzarella & pesto

LASAGNE

Chefs own recipe served with 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







ayr@cecchinis.com