

CHRISTMAS DAY MENU

SERVING 12PM UNTIL 6PM

ZUPPA

LENTIL, SMOKED PANCETTA & WINTER VEGETABLE SOUP

PATE DELLA CASA

SMOOTH CHICKEN LIVER PARFAIT, SERVED WITH
CARAMELISED ONION CHUTNEY, ARRAN OATIES.

CROSTINI (V)

TOASTED SUNDRIED TOMATO BREAD, TOPPED WITH BASIL
PESTO, ROAST PEPPERS, MOZZARELLA & PARMA-HAM

MELON (V)

CANTELOPE MELON FANTAILED WITH WINTER BERRIES,
ORANGE SORBET & POMEGRANATE SYRUP

GAMBERETTI

CRAYFISH TAILS MIXED IN OUR OWN MARIE ROSE SAUCE,
WITH GRANARY BREAD, QUENELLE OF CREAM CHEESE, ITALIAN
LEAVES AND TOPPED WITH SMOKED SALMON.

TURKEY

SERVED WITH ALL THE SEASONAL TRIMMINGS

SPEZZATINO

BEEF SIMMERED IN A RED WINE GRAVY, YORKSHIRE
PUDDING, VEGETABLES & POTATOES

POLLO

SCOTTISH CHICKEN SUPREME, OVEN ROASTED WITH A SMOKED
PANCETTA JUS & SEASONAL POTATOES & VEGETABLES.

SALMONE

HONEY & SESAME SEED GLAZED SALMON, SERVED WITH A
SUNDRIED TOMATO SPAGHETTI NAPOLI.

PORCINI MUSHROOM RAVIOLI (V)

IN A SPINACH & PARMESAN CREAM SAUCE, TOPPED WITH
MOZZARELLA & A SLICE OF GARLIC BREAD

CHRISTMAS PUDDING

WITH WARM BRANDY SAUCE

BELLINI CHEESECAKE

LAYERED WITH PEACH COMPOTE, PROSECCO & POPPING
CANDY, TOPPED WITH GOLDEN SUGAR FLAKES

WARM CHOCOLATE FONDANT

SERVED WITH VANILLA ICE CREAM

CHEESEBOARD

SMOKED ARRAN CHEDDAR, BLUE CHEESE, GOATS CHEESE
& BRIE, WITH GRAPES, OATCAKES & CHUTNEY

ADULTS £55

CHILDREN UNDER 12 £25

CHILDREN UNDER 3 £15

HOGMANAY PARTY



3 COURSE HOGMANAY DINNER
FOLLOWED BY DISCO PARTY
ARRIVE 7.30-8.30PM

PARTY THROUGH THE BELLS
(2AM LICENCE!)

£35PP

BOOK NOW TO AVOID
DISAPPOINTMENT!

BOOKINGS & DEPOSITS

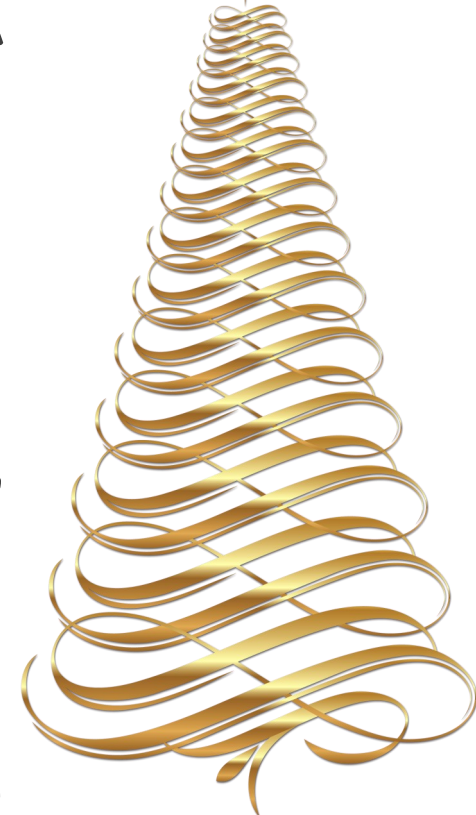
TO CONFIRM YOUR BOOKING A NON
REFUNDABLE DEPOSIT OF £10PP WILL BE
REQUIRED NO LATER THAN
1ST NOVEMBER 2018 OR 7 DAYS AFTER
BOOKING IF AFTER THIS DATE.

FULL PAYMENT DUE BY 30TH NOVEMBER.

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

CHRISTMAS

2018



Cecchini's

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FESTIVE MENU

STARTERS

ZUPPA DEL GIORNO

HOMEMADE SOUP OF THE DAY

PATE DELLA CASA

SMOOTH CHICKEN LIVER PARFAIT, SERVED WITH A RED ONION CHUTNEY, ARRAN OATIES & MIVED LEAVES.

FUNGHI (V)

SAUTEED MUSHROOMS IN A CREAMY SMOKED ARRAN CHEDDAR SAUCE, SERVED WITH TOASTED GARLIC TOMATO BREAD.

INSALATA (V)

COS LETTUCE & ITALIAN LEAVES MIXED WITH GOATS CHEESE, SUN DRIED TOMATOES, CROUTONS, OLIVES & HOUSE DRESSING.

GAMBERETTI

CRAYFISH TAILS BOUND WITH LEMON AND CHIVE CRÈME FRAICHE, ITALIAN LEAVES & SLICED SMOKED SALMON.

MAINS

TURKEY

SERVED WITH ALL THE SEASONAL TRIMMINGS

SPEZZATINO

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

POLLO

OVEN ROASTED CHICKEN SUPREME WITH A PANCETTA & WILD MUSHROOM SAUCE, SERVED WITH SEASONAL POTATOES & VEGETABLES

SALMONE

BLACKENED CAJUN SALMON FILLET, SERVED ON A SUNDRIED TOMATO SPAGHETTI NAPOLI.

LASAGNE

CHEFS OWN RECIPE SERVED WITH SALAD & GARLIC BREAD

RAVIOLI (v)

FOUR CHEESE RAVIOLI IN A CREAMY CHEESE SAUCE, SERVED WITH GARLIC BREAD.

PENNE TOSCANA (v)

PENNE PASTA WITH WILD MUSHROOMS, PEAS, GARLIC, SUN DRIED TOMATOES & CREAM

DESSERTS

CHRISTMAS PUDDING

WITH WARM BRANDY SAUCE

STRAWBERRY SWIRL CHEESECAKE

SERVED WITH STRAWBERRY ICE CREAM

WARM CHOCOLATE FUDGE CAKE

SERVED WITH VANILLA ICE CREAM

MERINGUE

MERINGUE NEST COATED IN CHOCOLATE CHANTILLY CREAM & WINTER BERRIES

FESTIVE LUNCH

2 COURSE £15

3 COURSE £19

FESTIVE DINNER

2 COURSE £19

3 COURSE £23

PARTY NIGHT

3 COURSE £30PP

ALL MENUS ARE SAMPLES AND MAY CHANGE

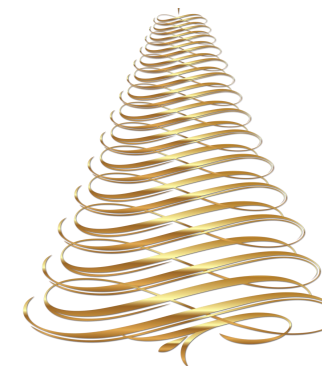
PARTY NIGHTS

ARRIVE 7-8PM FOR A 3 COURSE FESTIVE DINNER THEN PARTY TO YOUR FAVOURITE TUNES WITH OUR RESIDENT DJ UNTIL 2AM..... £30PP

SATURDAY 8TH DECEMBER

FRIDAY 14TH DECEMBER

SATURDAY 15TH DECEMBER



Live DJ in Downstairs Bar

Friday 21st

Saturday 8th, 15th,
22th, 29th

Late 2am licence

Christmas Eve & Hogmanay

Party to the tunes of our resident DJ in our downstairs Bar.

DJ from 9.30pm with late 2am licence.