Hogmanay Menu

SOUP

Minestrone soup served with bread roll

PÂTÉ

Chicken liver parfait with chutney & oatcakes

BRUSCHETTA V

A mix of tomatoes & basil on toasted garlic bread

SMOKED SALMON

Scottish smoked salmon, salad & buttered bread

STEAK PIE

Home made steak pie, potatoes & vegetables

CHICKEN

Balmoral chicken, mash, smothered in whisky sauce

SCOTTISH PIZZA

Tomato, mozzarella, haggis & bacon

SALMON

Salmon chive & sun-dried crushed potatoes, green beans in a white wine cream sauce

MAC & CHEESE V

Macaroni & cheddar cheese

STICKY TOFFEE

Sticky toffee pudding with vanilla ice-cream

BISCOFF CHEESECAKE

Served with vanilla ice cream

TIRAMISU

Traditional Italian coffee liqueur pudding

CHEESEBOARD

Served with biscuits

Adults **£50** | Under 12 **£30**

Party Nights

SAT 13TH DECEMBER SAT 20TH DECEMBER

LIVE SINGER

"AMANDA JEAN"

Arrive 7.30-8pm. Enjoy a 3 course festive dinner then party to our favourite tunes until 1am. 3 Course £30

HOGMANAY PARTY

3 COURSE HOGMANAY DINNER WITH LIVE DJ

ARRIVE 7.30-8PM • LATE LICENCE 2AM

ADULTS £50 | UNDER 12 £30

Pre-order by email: ardrossan@cecchinis.com

BOOKINGS & DEPOSITS

To confirm your booking a non refundable deposit of £10pp will be required 7 days after booking. Full payment required by 30th November 2025. A provisional booking does not guarantee your table No refunds will be given.

Pre-order by email: ardrossan@cecchinis.com

Clyde Marina, The Harbour, Ardrossan, KA22 8DA

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

(01294) 471 700

Cecchinis



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Festive Menu

STARTERS

SOUP

Home-made soup of the day with a bread roll

PÂTÉ

Chicken liver parfait with chutney, dressed salad leaves & oatcakes

PRAWN COCKTAIL

North Atlantic prawns with chefs own marie rose sauce, on crisp lettuce

ARANCINI

Haggis, rice, cheese bon bons with cranberry

CAESAR SALAD V

Baby gem lettuce, parmesan, croutons & dressing

MAINS

TURKEY

Traditional roast turkey with all the trimmings

RISOTTO

Chicken risotto with a pesto cream sauce

SALMONE

Oven roasted salmon with a caper & lemon butter

CHICKEN MILANESE

Traditional crumbed chicken served on a bed of spaghetti Napoli

LASAGNE AL FORNO

Chef's own recipe served with garlic bread

FESTIVE BURGER

With brie, bacon, fries & cranberry sauce

LINGUINE DI SUGO

Slow cooked tomato beef ragu with chillies

PENNE ARRABIATTA V

Onions, mushroom, peppers, chilli & Napoli sauce

FESTIVE PIZZA

Cheese, tomato, haggis & bacon

PIZZA CAPRESE V

Cheese, tomato, pesto, sun-dried tomatoes & basil

HADDOCK

Crispy battered haddock fillet, served with fries & tartare sauce

MAC & CHEESE V

Macaroni & cheddar cheese

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce

STICKY TOFFEE

Sticky toffee pudding with vanilla ice cream

CHEESECAKE

Biscoff cheesecake served with vanilla ice cream

TIRAMISU

Traditional Italian coffee liqueur pudding

CHOCOLATE FUDGE CAKE

Traditional hot choc fudge cake served with vanilla ice-cream

2 Course **£26** | 3 Course **£34**

Serving 12pm until 5.45pm

Christmas Day Menu

SOUP

Chicken & rice soup with bread roll

PÂTÉ

Chicken liver parfait with chutney & oatcakes

PRAWN COCKTAIL

Chefs own marie rose sauce with salad

CROSTINI

Topped with pepperoni, mozzarella, peppers & pesto

MELON V

Melon with sorbet & a berry compote

TURKEY

Traditional roast turkey with all the trimmings

BRAISED BEEF

Slow cooked blade of beef, red wine rosemary jus

SALMON

Oven roasted Salmon with a caper & lemon butter

RISOTTO V

Roast Peppers, fresh & sun-dried tomatoes, onions & garlic in a rich tomato Napoli sauce

PENNE DELLA CASA

Onions, mushrooms, ham, tomato, cream & mozzarella

CHRISTMAS PUDDING
BISCOFF CHEESECAKE
STICKY TOFFEE PUDDING
TIRAMISU
CHEESEBOARD

Adults **£70**

Under 12 **£40**

Under 3 **£20**