

# New Year's Eve Set Menu

All guests will receive a complimentary glass of champagne on arrival.  
£32.50 including disco on the night.

## Starters

### Goat's Cheese (v)

Grilled goat's cheese on toast served with salad.

### Smoked Salmon and Prawns (v)

Rolled fresh smoked salmon with prawns and topped with marie rose dressing.

### Stuffed Pepper

Baked fresh bell pepper filled with meat, rice herbs and topped with cheese served with a tomato sauce.

### King Prawns

King prawns cooked with garlic butter in a creamy parsley sauce.

### Fish Cakes

Home made fish cakes served with salad and dressing.

### Asparagus Parmegiano (v)

Grilled fresh asparagus topped with shaved parmesan cheese.

## Main Courses

### Bistecca Diana

Sirloin steak cooked with mushrooms, French mustard in a red wine sauce.

### Filletto al Pepe

Medallions of fillet steak cooked with brandy in a crushed black pepper creamy sauce.

### Vittello Alla Romana

Veal cooked in a white wine sauce topped with parma ham and cheese.

### Pollo Di Curva

Chicken breast cooked with parma ham, cheese and asparagus. Smothered with creamy sauce.

### Sea bass

Slow-cooked fillet of sea bass.

### Baked Aubergines (v)

Layers of aubergines with ricotta cheese and spinach in a creamy tomato sauce, topped with cheese.

## Desserts

### Cheesecake

Toffee and vanilla cheesecake.

### Chocolate Fudge Cake

A rich moist chocolate sponge layered with fudge & coated in a wonderfully smooth chocolate fudge icing.

### Traditional Italian Tiramisu

The Italian favourite with a hint of coffee.

### Profiteroles Scuro

Dark chocolate profiteroles.

### Cheese Board

Selection of cheese and biscuits.

### Mixed Ice Cream

Coffee or tea

# Julio's



Princess Street Halifax HX1 1TS

Tel: 01422 349449

[www.julios.co.uk](http://www.julios.co.uk)

We are open Christmas Day  
and New Year's Eve

A non-refundable deposit of £5 per person is required to secure a booking.

## Christmas Menu

Merry Christmas and a Happy New Year  
from all the staff at Julio's.

# Christmas Set Menu

Available throughout December  
£17.95

## Starters

### Soup of the Day (v)

Ask the staff for the soup of the day.

### Goat's Cheese Salad (v)

Mixed salad with goat's cheese and dressing.

### Garlic Bread (v)

Garlic Pizza Bread with Tomato & Cheese.

### Caprese (v)

Buffalo mozzarella, tomato and basil.

### Pate della casa

Homemade chicken liver pate served on a bed of lettuce with toast.

### Insalata di Gamberetti

Prawns served on a bed of lettuce with a marie rose dressing.

### Mozzarella Carrozza (v)

Deep fried mozzarella cheese in breadcrumbs served in a tomato & basil sauce.

### Stuffed Pepper

Baked fresh bell pepper filled with meat, rice herbs and topped with cheese served with a tomato sauce.

## Main Courses

### Pollo Alla Crema

Chicken breast with sliced mushrooms and a creamy sauce.

### Pork Loin and mashed potatoes

Pan fried pork loin served with mashed potatoes and a red wine sauce.

### Pollo Cacciotora

Chicken breast cooked with mushrooms, onions and a tomato red wine sauce.

### Pizza Della Casa

Any pizza from the A La Carte menu.

### Pasta Della Casa

Any pasta from the a La Carte menu.

### Vittello Alla Romana

Veal cooked in a white wine sauce topped with parma ham and cheese.

### Salmone Della Casa

Fresh salmon topped with asparagus and hollandaise sauce.

Any steak of your choice from the a La Carte menu (subject to an extra £4.00).

## Desserts

### Chocolate Fudge Cake

A rich moist chocolate sponge layered with fudge & coated in a wonderfully smooth chocolate fudge icing.

### Profiteroles Scuro

Soft choux pastry filled with a superb vanilla cream, all covered with Pannacotta.

### Traditional Italian Tiramisu

Layers of soft round sponge soaked with coffee, filled with zabaglione cream and dusted with cocoa powder.

### Cheesecake of the Day

Please ask for the cheesecake of the day.

### Caramel Apple Pie

Warm caramel apple pie served with ice cream.

### Mixed Ice Cream

# Christmas Day Set Menu

£32.50

## Starters

### Soup of the Day (v)

Minestrone soup.

### Mozzarella Carrozza (v)

Deep fried mozzarella cheese in breadcrumbs served in a tomato & basil sauce.

### Meatballs

Meatballs served in a tomato sauce with a touch of garlic.

### Prawn Cocktail

Prawns served on a bed of lettuce with a marie rose sauce.

### Garlic mushrooms (v)

Fresh mushrooms cooked in a creamy garlic sauce.

### Pate della casa

Homemade chicken liver pate served on a bed of lettuce with toast.

## Main Courses

### Roast Turkey

Traditional roast turkey served with stuffing, roast potatoes and gravy.

### Roast Beef

Roast beef served with roast potatoes and gravy.

### Pollo Alla Crema

Chicken breast with sliced mushrooms and a creamy sauce.

### Salmone Della Casa

Fresh salmon topped with asparagus and hollandaise sauce.

### Sea bass

Slow-cooked fillet of sea bass.

### Canellone Vegetariana (v)

Rolled pasta filled with spinach, ricotta cheese and laced with a creamy tomato sauce.

## Desserts

### Christmas Pudding

Traditional Christmas pudding.

### Traditional Italian Tiramisu

Layers of soft round sponge soaked with coffee, filled with zabaglione cream and dusted with cocoa powder.

### Cheesecake of the Day

Please ask for the cheesecake of the day.

### Mixed Ice Cream

## Coffee

Filtered Coffee