

CHRISTMAS DAY

LUNCH MENU

SERVED 12-4PM (last reservation 3.45pm)

3 COURSES £90

Children under 12 £40 (please ask for separate menu)

START

Roasted tomato soup, confit tomato & balsamic glaze (Vegan GD)
Smoked salmon, gherkin, caper, shallot, lemon, dressed lambs lettuce (GD)
Duck liver parfait, toasted brioche, charred orange, prune & port chutney
Roasted butternut squash, sage & toasted pine nut risotto, sage crisps (Vegan GD)
Goat's cheese mousse, pressed tomato & basil, sour dough toasts (V)
Seared scallops, steamed greens, garlic & chilli butter (G)

MAIN

Main courses served with honey & thyme roasted roots & steamed green vegetables

Roast Rib of Beef with roast potatoes, Yorkshire pudding & pan gravy
Roast saddle of lamb stuffed with confit garlic & spinach, redcurrant & rosemary jus, dauphinoise potatoes & Yorkshire pudding
Roast Staffordshire turkey, roast potatoes, Yorkshire pudding, pigs in blankets, cranberry, stuffing & pan gravy
Puy lentil & cranberry bake, braised red cabbage, roast potatoes, red wine sauce (Vegan GD)
Pan fried halibut, steamed pak choi & new potatoes, tomato, broad bean & dill beurre blanc (G)
Creamy leek, broccoli & thyme wellington, roast potatoes, wild mushroom sauce (Vegan D)

DESSERT

Vanilla & coconut panna cotta, mango, mint & pineapple salsa (Vegan GD)
Trio of chocolate mousse, salted caramel puree, honeycomb & berries (G)
Caramelised espresso crème brulée with shortbread biscuit (V, G without biscuit)
Home-made Christmas pudding, brandy sauce (V contains nuts Vegan option available)
White chocolate & MALTESERS* cheesecake with vanilla ice cream (V)
Selection of cheese with red onion confit, grapes & biscuits (V)

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets.

Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

Some of our dishes may contain alcohol, please inform your waiter if intolerant.

We handle nuts in our kitchen & therefore cannot guarantee that all of our dishes are completely free from nuts.

MALTESERS is a trade mark of the Mars Group of Companies *This product is not made by, licensed or endorsed by the Mars Group of Companies
We do not apply service charge to any bills, and 100% of any gratuity left goes in its entirety to our staff.



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CHRISTMAS BOOKING INFORMATION

CHRISTMAS DAY LUNCH

We require a reservation deposit for all tables
(£10 per person, refunded against your bill).

Any booking or provisional booking will not be taken without a deposit,
payment can be taken over the phone or in person.
Full balance & meal choices are both due before 15th December.

We never add service charge to our bills!

Reservations & further information: 01283 544644
174/175 Station Street, Burton on Trent, DE14 1BN
e: info@thedial.co.uk w: www.thedial.co.uk



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CHRISTMAS DAY LUNCH PRE-ORDER FORM

Name of booking

Name of organiser

Date of booking

Time

Tel. number

Email

		START					MAIN					DESSERT							
If ordering the beef please specify how you would prefer it, as it comes (A) or cooked through (C)		Soup (Vegan GD)	Smoked salmon (GD)	Duck liver parfait	Butternut squash (Vegan GD)	Goat's cheese mousse (V)	Seared scallops (G)	Roast rib of beef	Roast saddle of lamb	Roast turkey	Lentil bake (Vegan GD)	Pan fried halibut (G)	Leek wellington (Vegan D)	Panna cotta (Vegan GD)	Chocolate mousse (G)	Crème brûlée (V, G without biscuit)	Christmas pudding (V, contains nuts, Vegan option available)	MALTESERS* cheesecake (V)	Cheese & biscuits (V)
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CHRISTMAS DAY LUNCH

START

MAIN

DESSERT

If ordering the beef please specify how you would prefer it, as it comes (A) or cooked through (C)

FIRST NAME

SURNAME

Soup (Vegan GD)

Smoked salmon (GD)

Duck liver parfait

Butternut squash (Vegan GD)

Goat's cheese mousse (V)

Seared scallops (G)

Roast rib of beef

Roast saddle of lamb

Roast turkey

Lentil bake (Vegan GD)

Pan fried halibut (G)

Leek wellington (Vegan D)

Panna cotta (Vegan GD)

Chocolate mousse (G)

Crème brûlée (V, G without biscuit)

Christmas pudding

(V, contains nuts, Vegan option available)

MALTESERS* cheesecake (V)

Cheese & biscuits (V)

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