

CHRISTMAS

PARTY LUNCH MENU 2024

LUNCH 12-5PM 2 COURSES £24 3 COURSES £28

Marinated olives (VGD) £4.50
Marinated olives, feta & sunblush tomatoes (VG) £5.50
Honey & mustard glazed pigs in blankets £4.95
Warm breads, balsamic vinegar & olive oil (Vegan D) £4.95

START

Sweet potato, coconut & chilli soup, served with warm bread (Vegan GD)
Chicken liver parfait, port shallots, dressed leaf & toasted brioche
Beetroot & gin cured salmon gravadlax, preserved lemon, dill & mustard dressing (GD)
Lentil cashew cakes, roasted pepper, baby tomato & coriander salsa, red pepper coulis (Vegan D, contains nuts)

MAIN

Sirloin served with French fries or thick cut chips
Pan fried sea bass, crab & herb crust, braised leeks & kale, butter poached potato, lobster sauce (G without crust)
Wild mushroom, spinach & sage pithivier, creamy mash, garlic roasted cauliflower, red wine sauce (Vegan D)
6oz Sirloin steak, peppercorn & shallot sauce, dressed leaves (G) (£5.00 supplement for lunch parties)
Roast Staffordshire turkey, roast potatoes, steamed vegetables, cranberry, pigs in blankets, sausage meat stuffing & pan gravy

DESSERT

Spiced apple tarte tatin with vanilla ice cream (Vegan D)
Caramelised vanilla crème brûlée with caramelised biscuit (V, G without biscuit)
Home-made Christmas pudding with brandy sauce (V, contains nuts, Vegan option available)
White chocolate & MALTESERS* cheesecake with vanilla ice cream (V)
Selection of cheeses with red onion jam, apple & biscuits (V)

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.

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.



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CHRISTMAS BOOKING INFORMATION

CHRISTMAS PARTIES

Our Christmas party menu is strictly for any party of 10 or more diners, please see our All day menu for smaller parties.

The maximum party size we can cater for is 24. Please provide completed pre order form no later than 1 week prior to your reservation. The pre-order form is attached to this menu! If any diners in your party are unable to attend after pre-ordering, please let us know as soon as possible.

Christmas party dinner menu available
28th November – 31st December inclusive (Mon-Sat)

We are closed on Christmas Day

We are open on Boxing Day 12-4pm please see our special Boxing Day Menu

We do require a deposit for all tables of 10 or more (£5 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.

Christmas is our busiest time of the year, and as such, we may not be able to cater for parties that arrive later than their booked time.

Unfortunately, at this busy time of year we are unable to split bills or take separate payments for a large party. One bill will be provided for each party.
We never add service charge to our bills!

'Beat the Clock' for Christmas parties!
2 courses £27, 3 courses £31 (from this Christmas party menu)
For all bookings made between 5 & 6.30pm, Mon – Sat.
(Everyone to be seated & ordered before 6.30pm)

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 PARTY LUNCH 2024 PRE-ORDER FORM

Name of booking

Name of organiser

Deposit Paid

Date of booking

Time

Tel. number

Email

		START				MAIN			DESSERT					
If ordering the steak, please specify how you would like it cooking & whether you would like French fries (FF) or thick cut chips (TC)		Soup (Vegan GD)	Chicken liver parfait	Salmon gravadlax (GD)	Lentil cashew cakes (Vegan D, contains nuts)	Pan fried sea bass (G without crust)	Wild mushroom (Vegan D)	6oz Sirloin steak (G)	Roast turkey	Spiced apple tarte tatin (Vegan D)	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 PARTY LUNCH 2024

		START				MAIN			DESSERT					
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