

# CHRISTMAS DAY

5 COURSES £125 PER PERSON  
CHILDREN UNDER 10 £60 (PLEASE ASK FOR SEPARATE MENU)

## SNACK

A selection of small bites

## START

Celeriac, bacon & pearl barley soup served with warm bread (Vegan, D no bacon)  
Chicken liver parfait, caramelised onion chutney, toasted brioche, dressed leaf  
Scallops gratin, devilled butter, herb crust, charred lemon (G no crust)  
The Dial seafood cocktail: prawns, crayfish, lobster, baby gem, avocado & Marie rose sauce (GD)  
Roasted butternut, beetroot & cashew nut terrine, toasted pumpkin seeds, basil oil (Vegan GD)

## MAIN

*Main courses served with honey & thyme roasted roots & steamed green vegetables*  
Roast rib of beef with duck fat roast potatoes, cauliflower cheese, Yorkshire pudding & pan gravy  
Roast saddle of lamb stuffed with rosemary & apricot, dauphinoise potatoes, cauliflower cheese, Yorkshire pudding, redcurrant jus  
Roast Staffordshire turkey, duck fat roast potatoes, cauliflower cheese, cranberry sauce, stuffing, pigs in blankets, Yorkshire pudding & pan gravy  
Pan fried halibut, braised leeks, parmesan & lemon roasted potatoes with a clam, mussel & chive sauce (G)  
Wild mushroom, spinach & tarragon wellington, garlic tender stem broccoli, creamy mash & a thyme red wine sauce (Vegan D)

## DESSERT

Home-made Christmas pudding with brandy sauce (Vegan D option available, contains nuts)  
Gingerbread Crème Brûlée with shortbread biscuit (V, G no biscuit)  
Dark chocolate & walnut brownie, chocolate sauce with vanilla ice cream (Vegan D, contains nuts)  
White chocolate & MALTESERS\* cheesecake with vanilla ice cream (V)  
Selection of cheeses with red onion jam, apple, grapes & biscuits (V)

## COFFEE

Coffee & mini mince pie (V)



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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 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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## BOOKING INFORMATION

We require a reservation deposit for all tables (£30 per person)

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!



[WWW.THEDIAL.CO.UK](http://WWW.THEDIAL.CO.UK)

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

# CHRISTMAS DAY PRE-ORDER FORM

Name of booking	Number of guests
Name of organiser	Deposit paid amount
Date of booking	Time
Tel. number	Email

			START					MAIN					DESSERT				
	If ordering the beef or lamb, please specify how you would prefer it, as it comes (A) or cooked through (C)		Soup (Vegan, D no bacon)	Chicken liver parfait	Scallops gratin (G no crust)	Seafood cocktail (GD)	Roasted butternut (Vegan GD)	Roast rib of beef	Roast saddle of lamb	Roast Staffordshire turkey	Pan fried halibut (G)	Wild mushroom (Vegan D)	Christmas pudding (Vegan D option available, contains nuts)	Crème Brûlée (V, G no biscuit)	Brownie (Vegan D, contains nuts)	MALTESERS* cheesecake (V)	Cheese & biscuits (V)
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Further information, special requests, allergy information																