



BOXING DAY MENU

2 COURSES **£50.00** 3 COURSES **£55.00**

CHILDREN UNDER 10: 1 COURSE **£16.00** 2 COURSES **£19.00** 3 COURSES **£23.00**

STARTERS

Wild mushroom & tarragon soup, sauteed girolles (VE,V,G,D)

Chicken liver parfait, caramelised onion chutney, toasted brioche

Smoked salmon, pickled & charred cucumber, compressed apple, parsley oil (G,D)

Pressed beetroot & apple terrine, horseradish cream, walnut & seed crumb (VE,V,G,D)

Brie & caramelised onion tart, pickled red onion, watercress (V)

MAINS

Roast sirloin of beef with beef dripping roast potatoes, steamed vegetables, cauliflower cheese, Yorkshire pudding & pan gravy

Roast leg of lamb with beef dripping roast potatoes, steamed vegetables, cauliflower cheese, Yorkshire pudding & pan gravy

Slow roasted pork belly, sage & onion stuffing, apple sauce, beef dripping roast potatoes, steamed vegetables, cauliflower cheese, Yorkshire pudding & pan gravy

Lentil & bean roast with roast potatoes, steamed vegetables, cauliflower cheese, Yorkshire pudding & gravy
(V, Vegan, GD without Yorkshire & cauliflower cheese)

Pan fried sea bass, braised kale, potato terrine, glaze carrots, saffron & champagne sauce (G)

Stuffed butternut squash, chestnuts, wild mushrooms, cranberries, sage & miso butter (VE,V,G,D)

DESSERTS

Homemade Christmas pudding, brandy sauce, brandy butter (V, Vegan option available, contains nuts)

Trio of chocolate mousse, raspberry gel, honeycomb (G)

Flaming salted caramel crème brulee, short bread biscuit (V)

Mulled wine poached pear, vanilla cream, chocolate sauce, mulled wine syrup (VE,V,G,D)

White chocolate & MALTESERS* cheesecake with vanilla ice cream (V)

Selection of cheeses with chutney, apple, grapes & biscuits (V)



Each dish is advised of its adaptability to Vegan (VE) 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



BOXING DAY MENU BOOKING INFORMATION

We require a reservation deposit for all tables (£20 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 14th 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



WWW.THEDIAL.CO.UK

BOXING DAY MENU 2026 PRE-ORDER FORM

Name of booking	
Name of organiser	Deposit Paid
Date of booking	Time
Tel. number	Email

			START					MAIN					DESSERT						
			Soup (VE,V,G,D)	Chicken liver parfait	Smoked salmon (G,D)	Beetroot & apple terrine (VE,V,G,D)	Brie & caramelised onion tart (V)	Beef	Lamb	Pork Belly	Lentil & bean roast (V, Vegan, GD without Yorkshire & cauliflower cheese)	Pan fried sea bass (G)	Stuffed Butternut Squash (VE,V,G,D)	Christmas pudding (V, Vegan option available, contains nuts)	Chocolate mousse (G)	Crème brûlée (V)	Mulled wine poached pear (VE,V,G,D)	MALTESERS* cheesecake (V)	Selection of cheeses (V)
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BOXING DAY MENU 2026

BOXING DAY MENU 2026			START					MAIN					DESSERT						
			Soup (VE,V,G,D)	Chicken liver parfait	Smoked salmon (G,D)	Beetroot & apple terrine (VE,V,G,D)	Brie & caramelised onion tart (V)	Beef	Lamb	Pork Belly	Lentil & bean roast (V, Vegan, GD without Yorkshire & cauliflower cheese)	Pan fried sea bass (G)	Stuffed Butternut Squash (VE,V,G,D)	Christmas pudding (V, Vegan option available, contains nuts)	Chocolate mousse (G)	Crème brûlée (V)	Mulled wine poached pear (VE,V,G,D)	MALTESERS* cheesecake (V)	Selection of cheeses (V)
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