



CHRISTMAS DAY MENU

5 COURSES **£129.50** CHILDREN UNDER 10 **£60.00**

SNACK

A selection of small bites

STARTERS

Roast butternut squash & chestnut soup, rosemary oil, roasted pumpkin seeds (VE,V,G,D)

Chicken liver parfait, caramelised onion chutney, toasted brioche

Pan seared scallops, curried cauliflower puree, pickled cauliflower, watercress (G)

The Dial seafood cocktail, prawns, lobster, crayfish, baby gem, avocado, marie rose sauce (G,D)

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

MAINS

Main courses served with honey & thyme roasted roots, steamed vegetables, cauliflower cheese

Roast turkey breast, turkey leg sausage, duck fat roast potatoes, cranberry sauce, stuffing, pigs in blankets, Yorkshire pudding, pan gravy

Roast rib of beef, duck fat roast potatoes, Yorkshire pudding & pan gravy

Roast saddle of lamb stuffed with rosemary & apricot, dauphinoise potatoes, Yorkshire pudding, redcurrant jus

Pan roasted halibut, braised kale, potato terrine, glaze carrots, saffron & champagne sauce (G)

Roasted Celeriac, Woodland wild mushrooms, black truffle, mushroom consommé, hazelnut (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)

COFFEE

Coffee & mini mince pie (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



CHRISTMAS DAY MENU 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 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

CHRISTMAS 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	Pan seared scallops (G)	The Dial seafood cocktail (G,D)	Beetroot & apple terrine (VE,V,G,D)	Turkey	Beef	Lamb	Pan roasted halibut (G)	Roasted Celeriac (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)
FIRST NAME	SURNAME																	
e.g	Santa	Claus	X						X						X			
1																		
2																		
3																		
4																		
5																		
6																		
7																		
8																		
9																		
10																		
11																		
12																		
13																		



CHRISTMAS DAY MENU 2026

CHRISTMAS DAY MENU 2026			START					MAIN					DESSERT					
			Soup (VE,G)	Chicken liver parfait	Pan seared scallops (G)	The Dial seafood cocktail (G,D)	Beetroot & apple terrine (VE, G,D)	Turkey	Beef	Lamb	Pan roasted halibut (G)	Roasted Celeriac	Christmas pudding Vegan option available , contains nuts	Chocolate mousse (G)	Crème brûlée (V)	Mulled wine poached pear (VE, G,D)	MALTESERS* cheesecake (V)	Selection of cheeses (V)
	FIRST NAME	SURNAME																
14																		
15																		
16																		
17																		
18																		
19																		
20																		
21																		
22																		
23																		
24																		
25																		
26																		
27																		
28																		
29																		
30																		
31																		
32																		