



LUNCH PARTY

2 COURSES £30 3 COURSES £35 SERVED 12-5PM

NIBBLES

Garlic & thyme marinated olives (VE,V,G,D) £5.75

Marinated olives, feta & sun blush tomatoes (V,G) £6.50

Warm house baked bread, sea salt, balsamic vinegar & olive oil (VE,V,D) £6.25

Pigs in blankets, grain mustard, honey (G,D) £6.50

Brie & cranberry bites (V) £6.25

STARTERS

French onion soup, gruyere croute, warm bread (V)

Chicken liver parfait, caramelised onion chutney, toasted brioche

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

Citrus cured carrot 'gravlax', mustard seeds, dill emulsion, toasted seeds (VE,G,D)

MAINS

Sirloin served with French fries or skin on chips

Roast turkey, roast potatoes, cranberry sauce, stuffing, pigs in blankets, pan gravy

8oz Sirloin steak, grilled tomato, sauteed mushrooms, peppercorn & shallot sauce, dressed leaf (G)

Pan fried sea bass, crushed chive potatoes, tender stem broccoli, champagne dill sauce (G)

Slow roasted belly pork, confit potato, roast carrot, spinach, apple puree, crackling, tarragon jus (G,D)

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

DESSERTS

Home-made Christmas pudding, brandy sauce (Vegan D option available, contains nuts)

Salted caramel crème brûlée, shortbread biscuit (V, G no biscuit)

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

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

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



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Dishes indicate their **adaptability** for Vegetarian (V), Vegan (VE), Gluten Free (G) and Dairy Free (D) diets.

Please inform your server of any allergies, intolerances or dietary requirements before ordering. Detailed allergen information is available on request.

Some dishes may contain alcohol. We handle nuts throughout our kitchen and cannot guarantee any dish is completely nut free.

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



BOOKING INFORMATION CHRISTMAS PARTIES 2026

LUNCH 12-5PM DINNER 5-9PM SUNDAY LUNCH 12-5PM

For December parties, groups of 10 or more are asked to dine from our Party Menus, while tables of 9 or fewer are more than welcome to order from any menu.

We do require a deposit for all tables of 10 or more (£10 per person, refunded against your final bill)
Any booking or provisional booking will not be taken without a deposit,
payment can be taken over the phone or in person.

Please provide the completed pre-order form no later than one week prior to your reservation.
The pre-order form is attached to each menu! (please note that pre-orders will only be accepted on this form)

If any diners in your party are unable to attend after pre-ordering, please let us know as soon as possible.
Christmas party menus available 16th November – 31st December inclusive.

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 do not apply service charge to our bills, and 100% of any gratuity left goes in its entirety to our staff.

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 DINNER PARTY 2026 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 (V)	Chicken liver parfait	Smoked salmon (GD)	Citrus cured carrot 'gravlax' (Vegan GD)	Turkey	8oz Sirloin steak (G)	Pan fried sea bass (G)	Slow roasted belly pork (GD)	Stuffed butternut squash (Vegan GD)	Christmas pudding (V, contains nuts, Vegan option available)	Crème brûlée (V, G no biscuit)	MALTESERS* cheesecake (V)	Chocolate mousse (G)	Mulled wine poached pear (Vegan GD)
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CHRISTMAS DINNER PARTY 2026

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