

CHRISTMAS BY POP

28th November until 24th December

From £35.00 per person

Starters

Chicken and foie gras parfait served with spiced fig chutney
Roasted pumpkin soup with herb crème fraiche and parmesan crisp
Home smoked Scottish salmon with caper and lemon dressing

Sorbet

Anna's home made mulled wine sorbet

Main Courses

Sussex turkey crown served with seasonal vegetables and home made sauces
Vegetable strudel served with seasonal vegetable and home made sauce
Luxury fish pie served with minted new potatoes and fresh beans

Desserts

POP Christmas pudding with brandy sauce
Double baked Baileys cheesecake with toffee sauce
Cheese and biscuits

**Also includes Tea / Coffee, 1/2 bottle of house wine per person
and Disco until 1am**

For private and corporate parties or karaoke rooms please contact Nicola on
01273 766 809 or email nicola.delmege@popuprestaurantsandevents.com.

Champagne served in 125ml glasses, wine in 175ml, unless otherwise stated. Larger
(50ml) measures for spirits are available on request. Please be advised that small
traces of nuts may be found in any of our dishes. A 10% service charge will be applied to all bills.

POP
RESTAURANT & BAR