

# Booking Form

Name: .....

Company: .....

Address: .....

Phone: .....

Email: .....

Date Required: ..... Time: .....

No. of Guests: .....

Deposit Payable: .....

I enclose a cheque deposit to secure the booking and I accept the terms and conditions below.

Please debit my credit/debit card for the above amount.

Card No.: ..... Expiry: .....

Signed: .....

## TERMS & CONDITIONS

A **£5.00 Per Person** non refundable deposit is required for bookings of 5 or more people. All deposit payments are not transferable for other goods and services in the restaurant.

**10% OFF YOUR FOOD BILL FOR PARTIES OF 5 OR MORE\***

\*FOR ALL EMPLOYEES OF PERTH & KINROSS COUNCIL, PERTH & KINROSS SCHOOLS, SSE, AVIVA, TAYSIDE POLICE AND FIRE BRIGADE.

NOT AVAILABLE FRIDAY/SATURDAY. PLEASE BRING PROOF OF EMPLOYMENT TO QUALIFY FOR THE DISCOUNT.



01738 628152

2 Princes Street, Perth

[www.duoperth.co.uk](http://www.duoperth.co.uk) | [info@duoperth.co.uk](mailto:info@duoperth.co.uk)



01738 248784

38 South Street, Perth

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DUO & PIG'HALLE

# Festive Menu

2 COURSES £21.95 / 3 COURSES £26.95

## Starters

### *Pumpkin and Rosemary Soup*

Topped with Duck bonbons  
(vegetarian bonbons available)

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### *Ballotine of Chicken*

With foie gras and wild mushrooms

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### *Searred Hand Dived Scallops*

With pork belly, French black pudding  
and apple puree

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### *Goats Cheese and Red Pepper Tart*

Topped with basil dressing

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### *Basket of Smoked Duck and Mushrooms*

Served with apple confit, watercress  
and truffle oil

*Joyeux Noel*

## Mains

### *Searred Hake Fillet*

Served with crushed potatoes,  
smoked haddock chowder and butternut squash

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### *Roasted Guinea Fowl Supreme*

COQ AU VIN style  
Served with pommes purée

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### *Roast Turkey Crown Stuffed with Dried Fruit and Sausage Meat*

Served with roast potatoes, brussels sprouts,  
chestnuts and a cranberry sage sauce

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### *Trio of Medallions of Venison Steak, Venison Casserole and Venison Pithivier*

Served with fondant potatoes celeriac  
and a parsnip mousseline

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### *Spinach and Pine Nut Lasagne*

Served with mixed leaves

*Bon Appétit!*

## Dessert

### *Trip of Chocolate Delice*

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### *Frozen Raspberry Pavlova*

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### *Drambuie Crème Brulee*

Served with a cinnamon croquants

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### *Selection of French Cheeses*

Served with homemade chutney  
and our in house oatcakes