

BOOKING FORM

Please complete and return to the restaurant

CONTACT DETAILS

NAME.....

COMPANY NAME (If Applicable).....

COMPANY ADDRESS (If Applicable).....

TEL.....

EMAIL.....

BOOKING DETAILS

DATE.....

TIME.....

NO OF GUESTS.....

SPECIAL REQUESTS.....

TERMS AND CONDITIONS

A NON-REFUNDABLE DEPOSIT OF £10 PER PERSON IS REQUIRED AT THE TIME OF BOOKING. PLEASE MAKE CHEQUES PAYABLE TO CAFE TABOU. ALTERNATIVELY DEPOSIT IS PAYABLE BY CASH IN OUR RESTAURANT.

Please complete and return this booking form to
Cafe Tabou, 4 St Johns Place, Perth PH1 5SZ
or Telephone 01738 446698.



FESTIVE MENU



CAFÉ TABOU
4 ST. JOHN'S PLACE
PERTH
PH1 5SZ
SCOTLAND

TEL: 01738 446698
EMAIL: CAFETABOU@HOTMAIL.COM

SEASONS GREETINGS

WWW.CAFETABOU.CO.UK

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CHRISTMAS LUNCH

Served 5th of December till 24th of December

STARTERS

PUMPKIN SOUP

with roast chestnut puree and toasted almonds

STEAMED MUSSELS

cooked with leek, Dijon mustard, gruyere cheese, white wine and cream

SALAD DU CHEF

Confit duck gizzard, smoked sausages, smoked pancetta, crispy potatoes, garlic croutons and shallot dressing

BAKED CAMEMBERT WITH THYME

served with black cherry compote, fresh bread and salad

HOMEMADE HARE AND RABBIT TERRINE

with Duck rilette, gherkins and cranberry chutney

MAIN COURSES

SHALLOT AND BALSAMIC TARTE TATIN

with roasted goat's cheese, salad and balsamic reduction

SLOWLY COOKED DUCK LEG

with Boudin noir, leek mash potato and green peppercorn sauce

PAN FRIED SEA TROUT

with a sweet pepper, chorizo rice and a Provencal sauce

BREADED TURKEY ESCALOPE

with a smoked pancetta, silverskin onion, mushroom, thyme ragout and hand cut chips

EN PAPILOTE OF SEAFOOD AND MUSSEL

with julienne of vegetable, steamed potato and a saffron beurre blanc

Extra bread and butter £1.95,

freshly cooked vegetables or mixed salad £3.90

French fries £2.95

DESSERTS

PLEASE SEE RIGHT HAND PAGE

1 COURSE - £13.90 / 2 COURSES - £16.90

3 COURSES - £19.90

CHRISTMAS DINNER

Served 5th of December till 24th of December

STARTERS

PUMPKIN SOUP

with roast chestnut puree and toasted almonds

WILD MUSHROOM TARTIFLETTE

with potato and onions finished with Reblouchon cheese

POACHED QUENELLE OF COD

AND WHITE CRAB MEAT

with a Vanilla "beurre blanc" and watercress salad

PAN FRIED PIGEON

with potato rosti, roast shallots and balsamic jus

SEAFOOD PLATTER:

Smoked salmon, hot Smoked Salmon, Mackerel pate, Smoked Halibut and citrus crème fraiche

ASSIETTE DE CANARD

Foie gras terrine with Soutern wine jelly

Pan fried duck liver in calvados on brioche bread

Grilled duck leg medallion with red onion chutney

MAIN COURSES

ARTICHOKE HEART AND

WILD MUSHROOM WELLINGTON

served with sautéed spinach and shallot cream sauce

GUINEA FOWL SUPREME

with a chestnut and pancetta farce served with French beans, boulangerie potatoes and Dijon mustard sauce

PAN FRIED STONE BASS

with smoked salmon and chive risotto and prawn, vanilla butter

ESCALOPE OF VENISON

with Savoy cabbage confit, leek mash and a sauce "au poivre" and cognac

SEAFOOD, SWEET PEPPER

AND CHORIZO BROCHETTE

with savory rice and smoked haddock and crayfish veloute

OUR REGULAR MENU IS ALSO AVAILABLE WHICH
INCLUDE STEAKS, SALADS AND MUSSELS

DESSERTS

PLEASE SEE RIGHT HAND PAGE

2 COURSES - £26.00

3 COURSES - £32.00

LES DESSERTS

Included in both Lunch and Dinner Menus

RUM AND RAISIN CRÈME BRULÉE

STICKY TOFFEE PUDDING

Served with vanilla ice cream

CRÊPES

Filled with toffee, chocolate, lemon or suzette

RED PORT, PRUNES AND DARK CHOCOLATE TART

Served with Cassis sorbet

HONEY ROASTED PEACHES

with buttermilk ice cream

FRENCH CHEESE PLATE

Served with biscuits, grapes and chutney

LES CAFES

BLACK/WHITE COFFEE - £1.60

ESPRESSO - £1.60

DOUBLE ESPRESSO - £2.40

CAPPUCCINO - £1.90

LATE - £1.90

MOCHA - £2.00

SCOTTISH TEA - £1.50

EARL GREY/MINT TEA - £1.60

HOT CHOCOLATE - £1.90

LIQUEUR COFFEE - £4.70

