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CARNOUSTIE GOLF
HOTEL & SPA

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— Calders Dinner —

Calder's Dinner Menu

To Share

Artisan Bread Selection, Butter

£4.5

Marinated Olives

£4

To Start

Soup of the day

with Crusty Bread

£5

Smoked Salmon Roulade

Stuffed with Prawns, Dill and Cream Cheese.

Served with Wasabi Mayo, Caviar & Crackers

£8

Vegetable Tempura (V)

Sweet Chilli Dressing, Pickled Vegetables

£6

Haggis and Stornoway Black Pudding Bon Bon's

Chilli Jam, Baby Leaf

£6.5

Ham Hock Terrine

Piccalilli, Mini Arran Oatcakes, Mixed Leaves

£7

Butternut Squash (V)

With Barley Risotto, Vegetable Crisps, Herb Oil

£6.5

The Main Event

Chicken Milanese

Panko Coated Pan Fried Chicken Breast served with Triple Cooked Duck Fat
Chips, Tenderstem Broccoli and Whisky Sauce

£17

Smoked Haddock

Parsley Mash, Spinach, Soft Poached Egg & White Wine Sauce

£17

Braised Blade of Beef

Creamed Potato, Baby Vegetables

£18

Highland Venison Loin

Dauphinoise Potato, Sweet & Sour Red Cabbage,
Parsnip Puree, Pink Peppercorn Sauce

£23

Korean Glazed Fillet of Salmon

Stir Fried Egg Noodles, Picked Vegetables

£18

Thai Style Root Vegetable Casserole (V)

Fresh Herbs, Spices and Naan Bread

£14

All meats are locally sourced by Scott Brothers Family Butcher, Dundee.

All fish is landed at Peterhead

House Favourites

Americano Burger

Brioche Bun, Tomato, Gherkins, Cheese, Relish, Fried Onions, Fries

£15

Tex-Mex Burger

Cajun Chicken Breast, Monterey Jack Cheese, BBQ Sauce, Jalapenos,
Iceberg Lettuce, Tomato, American Mustard

£15

Plant Based Burger (v)

Plant Based Patty, Vegan Cheese, Pickles,
Tomato, Lettuce, Relish

£14

Fresh Landed Battered Haddock

Tartare Sauce, Garden Peas, Lemon, Fries, Baby Leaf

£15

8oz Rib Eye Steak

Grilled Portobello Mushroom, Sautéed Spinach, Plum Tomato & Chips

£25

Add Peppercorn Sauce, Béarnaise Or Garlic Butter

£2

Add a side of Seasonal Salad, Fries, Onion Rings
or Garlic Bread

for £3.5

Add a side of Mixed Vegetables, Braised Red Cabbage
and Bacon or Cauliflower Cheese

for £4.5

Desserts

Orange & Cinnamon Panna Cotta

Winter Berry Sorbet

£7

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream (V)

£7

White and Dark Chocolate Brownie

Vanilla Ice Cream (V)

£7

Homemade Ice cream or Sorbet Selection

£6

Selection Of Iain J Mellis Farmhouse Scottish Cheese

Mini Oatcakes, Chutney, Celery, Grapes

£10

(v) Dishes can be adapted for vegan guests

*If you'd like information on the allergen content of this menu,
please ask one of our waiting staff who will be happy to assist*

CALDERS CHEESE BOARD

Specially selected by Iain Mellis the Cheese Maker

St Andrews Farmhouse Cheddar

A complex and interesting cow's milk cheddar made by Jane at St Andrews Farmhouse Cheese. A traditional truckle of cheese made with milk from their own herd of Holston Friesian cows. The truckle is coated in wax and aged for 12 months. Creamy in texture with a nutty and sweet flavour.

Lanark Blue

Lanark changes from season to season. Early season cheese has a long , lingering sweet flavour with a sharp undertone; late season cheese is punchier and more savoury.

Ingredients; Raw Ewe's milk, salt and vegetarian rennet.

Clava Brie

Made by Connage Highland Dairy, this is a smooth, pasteurised brie which has a buttery taste & unique grassy flavour. Can be served straight from the fridge cold but best left to come to room temperature to let the flavours develop.

Ingredients; Pasteurised cows' milk, salt and vegetarian rennet

“bespoke”
HOTELS

CARNOUSTIE
Golf Hotel & Spa