



CARNOUSTIE

Golf Hotel & Spa

Calders Dinner

Calder's Lunch Menu

served from 12pm-5pm

Soup of the day

with Crusty Bread

£5

SANDWICHES

All served with Crisps & Baby Leaf

(All sandwiches can be served on Gluten Free Bread)

Calder's Club

White Bloomer Bread, Chicken, Bacon, Cheese,
Mayo, Tomato, Baby Gem

£13

Minute Steak

White Bloomer Bread, Caramelised Red Onion,
Garlic Mayo, Lettuce

£12.5

Grilled Mediterranean Vegetables

White Bloomer Bread, Red Pepper Pesto. (V)

£8

Scottish Smoked Salmon

Brown Bloomer Bread, Cream Cheese, Dill,
Cucumber, Baby Leaf

£9.5

Add a side of Fries, Garlic Bread or Salad

for £4

PANINIS

All Served with Coleslaw & Crisps

Honey Baked Ham & Cheese

£8.5

Grilled Vegetables, Spinach & Pesto (V)

£8.5

Roast Chicken, Bacon & Mozzarella

£8.5

HOUSE MADE PIZZA

Calder's Signature Pizza (GF)

Cajun Chicken, Jalapenos, Tomato, Bacon, Red Onion,
Mustard, BBQ Sauce

£13

Classic Margherita(GF,V)

Mozzarella, Tomato & Basil Sauce

£11

Vegan Margherita(GF,V)

Vegan Cheese, Tomato & Basil Sauce

£11

Meat Feast(GF)

Chicken, Pepperoni, Sausage, Bacon

£13

Parma(GF)

Mozzarella, Prosciutto, Rocket

£13

HOUSE SPECIALS

Three Egg Omelette (GF, V)

With Grated Cheese, Baby Leaf Salad & Chips

£9.5

Add Bacon, Mushrooms, Peppers, Ham (£2 per item)

Caesar Salad (GF, V)

Bacon, Gem Lettuce, Anchovy & Parmesan Mayonnaise
Crunchy Croute

£14

Add Chargrilled Cajun Breast of Chicken £18

Super food Bowl (GF, V)

Quinoa, Lentils, Avocado, Blueberries, Seeds, Cumin &
Coriander Dressing

£14

Add Chargrilled Cajun Breast of Chicken £18

Seafood Platter (GF)

Smoked Salmon, Crayfish Cocktail, Hot Smoked Salmon,
Crusty bread, Tartare Sauce, Cherry Tomatoes, Cucumber

£18

Peterhead Fresh Landed Battered Haddock (GF)

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

£16

DESSERTS

Sticky Toffee Pudding (GF)

Vanilla Ice Cream

£7.5

Selection Of House Made

Ice Creams & Sorbets

£6

Selection Of Iain Mellis Farmhouse

Scottish Cheese,

Mini Oatcakes, Chutney, Quince, Celery

£12

‘We are proud to say that all the dishes on our menus, where possible and whilst in season, are made from ingredients local to this area, and are locally sourced wherever possible, in addition all desserts, including ice creams are made on the premises by our kitchen brigade.’

Head Chef, Andrew Pavlantis

“bespoke”
HOTELS

