
CARNOUSTIE GOLF
HOTEL & SPA

— Calders Dinner —

Allergen & Dietary Requirements

We advise you to speak to a member of the team
if you have any food allergies.

Full allergen information for each dish is available on request.
(v) denotes suitable for vegetarians.

All weights detailed are uncooked weight.

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. All dishes are made in house by
our Kitchen Brigade.

Head Chef, Andrew Pavlantis

TO SHARE

Artisan Bread Selection, Butter Olive Oil & Balsamic Vinegar

£3

Feta, Sun Blushed Tomato & Peppers

£3

Marinated Olives

£3

TO BEGIN

Soup Of The Moment

£4

Cullen Skink

Smoked Haddock, Potatoes, Leeks

£5

Goat's Cheese Crostini

Walnuts, Sun Dried Tomato, Baby Leaf, Balsamic Dressing

£5

Pan Fried Guinea Fowl

Colcanon potato, Chestnuts, Pancetta, Port Jus

£8

Trio of Scottish Salmon

Tartare, Gravlax & Smoked

Blinis, Crème Fraiche, Cucumber Jelly, Caviar

£9

West Coast Scallops

Celeriac Puree, 5 Spice Apple Chutney, Parma Ham Crisp

£12

THE MAIN EVENT

Corn Fed Chicken Breast

Crushed Potatoes, Stornoway Black Pudding, Lardons,
Mushrooms, Red Wine Jus

£15

Highland Venison Loin

Parsnip Puree, Dauphinoise Potato, Sweet and Sour Red Cabbage,
Bitter Chocolate, and Pepper Sauce

£23

8 oz Grilled Angus Pork Chop

Wild Mushrooms, Savoy Cabbage, Dusted with Cep Powder
and Mini Fondant Potato

£16

Arbroath Smoked Haddock

Kale Mash, Spinach, Poached Egg, Arran Mustard Sauce

£16

Beer Battered North Sea Haddock

Skin on Fries, Tartare Sauce, Lemon, Baby Leaf

£15

Miso Marinated Salmon Fillet

Oriental Greens, Jasmin Rice, Fresh Coriander

£18

Slow Roasted Lamb Shank

Celeriac Mash, Heritage Carrots

£19

Roast Pumpkin Risotto

Pinenuts, Spinach, Pumpkin Seeds

£12

CALDERS GRILL

All steaks are locally sourced by Scott Brothers, Dundee

8oz Rib eye

£22

8oz Sirloin

£25

Add some surf & turf with 3 King Prawns

£4

Served With Plum Tomato, Portobello Mushroom,
Spinach, Skin On Fries

Add Peppercorn Sauce, Béarnaise Or Garlic Butter £1

‘Veggie Burger’

Brioche Bun, Tomato, Guacamole, Relish, Baby Potatoes

£13

‘Americano’

Brioche Bun, Tomato, Gherkins, Monterey Jack Cheese, Relish,
Fried Onions, Southern Slaw, Hand Cut Fries

£13

‘The Beast’

Brioche Bun, Double 6oz Burgers, Maple Syrup Grilled Bacon,
Tomato, Onions Rings, Gherkins, Monterey Jack, Aioli Mayo,
Relish, Hand Cut Fries

£15

SIDES

Mixed Sautéed Vegetables
Skin On Fries
Mixed Seasonal Salad

£3

TO FINISH

Chocolate Soufflé

Chocolate Ice Cream, Chocolate Sauce (allow 15mins)

£7

Tiramisu

£6

Malibu Pannacotta

Mango Sauce

£6

Sticky Toffee Pudding

Vanilla Ice Cream

£6

Selection Of Home Made Ice Creams & Sorbets

£5

Selection Of Scottish Cheese

Mini Oatcakes, Chutney, Quince, Celery

£10 or add a glass of Port £3.00

Ardmore

Made by Cambus 'O' May Cheese Company, it is a hard cheese made from unpasteurised cow's milk, the subtle flavours of the cheese lead you the sharp edge from the whisky finish.

Auld Reekie

Made by Cambus 'O' May Cheese Company, this is a hard smoked cheese hand presses for 2 days, it is a strong, creamy carefully finished cheese with delicate tones from a wood & whisky finish.

Blue Murder

Made by Highland Fine Cheese in Tain, a blue cow's milk cheese which is softer & creamier than many blues and has a thin sticky grey white rind.

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.

Lairig Ghru

Made by Cambus 'O' May Cheese Company, it is a really distinctive cheese, pressed for longer & has a salt rubbed rind, this creates a moist, crumbly, hard cheese with a pleasant citrus tang & full finish.

“bespoke”
HOTELS

