

# CARNOUSTIE

*Golf Hotel & Spa*

*Calders Dinner*



# Calder's Dinner Menu

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## To Share

Artisan Bread Selection, Butter  
*£5*

Marinated Olives  
*£5*

## To Start

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Soup of the Day (V, GF)  
with Crusty Bread  
*£5*

Homemade Fish Cakes  
Cullen Skink Sauce  
*£7.5*

Haggis and Stornoway Black Pudding Bon Bon's  
Chili Jam, Baby Leaf  
*£6.5*

Highland Game & Apricot Terrine (GF)  
Streaky Bacon, Pear Chutney, Mini Arran Oatcakes, Mixed Leaves  
*£7.5*

Deep Fried Clava Brie (GF)  
Cranberry Relish  
*£7.5*

# The Main Event

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## Coq Au Vin (GF)

Colcannon Mash, Oven Roasted Root Vegetables

*£17*

## Smoked Haddock Monte Carlo (GF)

Creamed Parsley Potatoes, Sauté Spinach, White Wine Sauce

*£18*

## Pork Fillet

Stuffed with Stornoway Black Pudding.

Parmesan & Arran Mustard Potato Cake, Celeriac Puree,  
Baby Carrots, Fine Beans, Red Wine Jus

*£18*

## Venison (GF)

Dauphinoise Potato, Braised Red Cabbage, Glazed Parsnips,  
Apple & Plum Compote, Port Jus

*£23*

## Hake Fillet (GF)

Pancetta, Wild Mushrooms, Pine Nuts, Spinach, Rosti Potato,  
Noilly Prat Cream Sauce

*£19*

## Beetroot and Blue Cheese Risotto (V, GF)

Vegetable Ribbons

*£15*

Add a side of Fries or Garlic Bread

*for £4*

Fresh Salad or Tenderstem Broccoli

*for £5*

*All meat is locally sourced from Scott Brothers, Dundee.*

*Fish are landed at Peterhead Harbour*

## House Favourites

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### Fresh Landed Battered Haddock (GF)

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

£16

### Americano Burger (GF)

Potato Bun, Tomato, Gherkins, Monterey Jack Cheese, House Relish

£16

### Tex-Mex Burger (GF)

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

£16

### Plant Based Burger (GF)

Plant Based Patty, Vegan Cheese, Pickles, Tomato, Lettuce, American Mustard, Relish, Potato Bun

£16

### 8oz Rib Eye Steak (GF)

Grilled Portobello Mushroom, Sautéed Spinach, Plum Tomato & Chips

£30

Add Peppercorn Sauce, Béarnaise Or Garlic Butter

*for £3*

## Desserts

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Buttermilk Pudding (GF)  
Homemade Shortbread Plum Jam  
£7.5

Sticky Toffee Pudding (V, GF)  
Vanilla Ice Cream Butterscotch Sauce  
£7.5

White Chocolate & Raspberry Cheesecake  
Raspberry Coulis  
£7.5

Homemade Ice Cream or Sorbet Selection (V, GF)  
£6

Selection Of Iain J Mellis Farmhouse Scottish Cheese (GF)  
Mini Oatcakes, Chutney, Celery, Grapes  
£12

*(GF) Dishes can be adapted for Gluten Free guests*

*(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