

CARNOUSTIE

Golf Hotel & Spa

Calders Lunch

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 Sandwich

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

£13

Minute Steak Sandwich

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

£12.5

Grilled Mediterranean Vegetables & Hummus

White Bloomer Bread, Red Pepper Pesto. (V)

£8.5

Scottish Smoked Salmon

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

£9.5

Add a side of Fries, Garlic Bread
or Fresh Side Salad

for £4

PANINIS

All Served with Homemade Coleslaw & Crisps

BLT & Cheddar

£8.5

Brie and Cranberry

£8.5

Roast Chicken, Bacon & Mozzarella

£8.5

HOMEMADE PIZZA

Calder's Signature Pizza (GF)

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

£13.5

Classic Margherita (GF)

Mozzarella, Tomato & Basil Sauce

£12

Vegan Margherita (GF, V)

Vegan Cheese, Tomato & Basil Sauce

£12

Meat Feast (GF)

Chicken, Pepperoni, Sausage, Bacon

£13.5

HOUSE SPECIALS

Three Egg Omelette (GF)

With Grated Cheese, Baby Leaf Salad & Chips

£9.5

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

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, Jalapeños, Iceberg Lettuce,
Tomato, American Mustard

£16

Plant Based Burger (GF, V)

Potato Bun, Vegan Cheese, Pickles, Tomato, Lettuce,
American Mustard, Relish

£16

Heritage Beetroot Salad (GF, V)

Walnuts, Feta, Mixed Leaf

£14

Seafood Platter (GF)

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

£18

Peterhead Fresh Landed Battered Haddock (GF)

Chips, Baby Leaf Salad, Homemade Tartar Sauce,
Peas, lemon

£16

DESSERTS

Sticky Toffee Pudding (GF, V)

Vanilla Ice Cream

£7.5

Selection Of Homemade
Ice Creams & Sorbets

£6

Selection Of Iain Mellis Farmhouse
Scottish Cheese (GF)

Mini Oatcakes, Chutney, Quince, Celery

£12

(GF) Dishes can be adapted for Gluten Free guests

(V) Dishes can be adapted for Vegan guests

‘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

