



Members Dining Room Menu



Starters

- Roasted Jerusalem Artichoke, Chard Leek Salad (VE) £9.75**
Mustard & Chicory Leaves, Toasted Walnuts, Dijon Mustard Dressing
- Sussex Blue Cheese, Warm Red Wine Poached Pear (V) £10.50**
Rocket Salad, Honey & Mustard Dressing
- Seared Scallops & Langoustine £12.50/£16.50/£20.50**
Curry Parsnip Purée, Crispy Parsnip, Pomegranate, Coriander Cress
- Crab Stuffed Pickled Kohlrabi £12.95**
Green Apple, Watercress, Herb Oil



Main Courses

- Poached 'Tindle' Chicken Ballotine (VE) £20.50**
Savoy Cabbage, Wild Mushrooms, Baby Onions, Rosemary Cream Sauce
- Poached Loch Duart Salmon £21.75**
Orzo Pasta, Soybeans, Pumpkin, Parmesan Crisp, Whisky Sauce
- Smoked Rump Of Daphne's Lamb £26.50**
Dauphinoise Potatoes, Black Cabbage, Green Beans, Watercress, Truffle Sauce
- Pan Roasted Stone Bass £24.50**
White Beans, Celeriac Purée, Roasted Garlic, Confit Tomatoes, Fish Velouté, Red Wine Sauce, Puffed Pork Crackling

Side Dishes

Green Salad	£3.00	Hand Cut Chips	£3.50	Heritage Rainbow Carrots	£6.50
Mixed Salad	£4.50	French Fries	£3.50	Creamed Spinach	£6.50
Tomato Salad	£2.75	Truffle & Parmesan Fries	£6.50	Peas	£2.75
Tomato & Onion Salad	£3.25	Mash	£3.75	Green Beans	£3.50
Bacon	£3.50	Jersey Royals	£5.00	Sautéed Wild Mushrooms	£9.75
Black Pudding	£3.50	Pickled Onion Battered Rings	£3.50	Tenderstem Broccoli & Almonds	£5.50



Desserts

- Lemon Meringue Pie (VE) £8.50**
Puff Pastry, Aquafaba Meringue
- Apple, Blackberry Compote £8.50**
Hazelnut & Oat Crumble, Blackberry Sorbet
- Greek Yoghurt Panna Cotta £8.50**
Glazed Figs, Shortbread
- Dundee Cake £9.00**
Caledonian Cream

Guest charge for reciprocal members and their guests £2.50 per person.



Club Favourites



Starters

Chef's Soup of the Day £6.50

Grant's Oak Smoked Scottish Salmon £11.25

Keta Caviar, Nasturtium, Lemon

Haggis from Cockburn of Dingwall £7.45

Neeps, A Nip of Whisky

Classic Prawn Cocktail £9.75

Iceberg Lettuce, Lemon, Bread & Butter

Potted Shrimps £9.75

Brandy Butter, Cucumber Salad, Toasted Sourdough

From the Grill

Scotch Rib Eye Steak 6oz £23.25

Scotch Fillet Steak 6oz £26.50

Elwy Lamb Cutlets £22.95

Calves Liver & Bacon £21.95

All served with:

Mushroom, Bloody Mary Tomato, Green Beans, Rocket, Hand-Cut Chips

Café de Paris Butter £1.95

Peppercorn Sauce £1.95

Béarnaise Sauce £1.95

Main Courses

Chicken & Ham Pie £18.00

Creamed Mashed Tatties, Grilled Broccoli

Haggis from Cockburn of Dingwall £13.95

Tatties, Neeps, A Nip of Whisky



Carving Trolley

Lunch

Dinner

Monday

Tuesday

Wednesday

Thursday

Friday

Roast Chicken

£16.95

Baked Ayrshire Ham

£16.95

Roast Leg of Lamb

£16.95

Loch Duart Salmon en Crouete

£18.95

Club Wellington

£23.00

Roast Sirloin of Beef

£21.95

Please note Carving Trolley menu is subject to change



Desserts & Savouries

Cranachan £7.50

Whipped Cream, Toasted Oats, Raspberries, Whisky, Honey, Shortbread Biscuit

Warm Chocolate Fondant £8.50

Vanilla Ice Cream, Chocolate Sauce

Ice Cream or Sorbet Selection £7.00

Welsh Rarebit £7.95

Selection of Cheeses £11.95

Please see separate cheese menu



The Caledonian

Monday Curry Menu

Two-Courses £15.95

(Starter & Main)



Vegetable Samosa & Raita

Onion Bhaji & Saffron Yoghurt Dressing

All served with Naan Bread & Poppadom



Lamb Madras

Thai Green Chicken Curry

Lentil & Vegetable Curry

Main courses are served with Basmati rice

Reciprocal Guest Daily Membership £2.50
Optional Service 10%



Dessert, Cheese & Savoury Menu



Cranachan £7.50

Mixture of Toasted Oats, Raspberries, Whisky, Honey with Whipped Cream & served with Shortbread Biscuits

Lemon Meringue Pie (VE) £8.50

Puff Pastry, Aquafaba Meringue

Apple, Blackberry Compote £8.50

Hazelnut & Oat Crumble, Blackberry Sorbet

Greek Yoghurt Panna Cotta £8.50

Glazed Figs, Shortbread

Dundee Cake £9.00

Caledonian Cream

Fresh Fruit Salad £7.00

Warm Chocolate Fondant £8.50

Vanilla Ice Cream, Chocolate Sauce

Ice Cream or Sorbet Selection £7.00

Served in a Brandy Snap Basket topped with Fresh Berries. Three scoop selection from the following:

Ice Cream

Caledonian Club Malt, Cranachan Vanilla or Butterscotch

Sorbet

Lemon or Raspberry

Welsh Rarebit £7.95



Selection of British Cheeses £11.95

Served with Chutney, Grapes, Celery, Oatcakes and a selection of biscuits

Tunworth

An English style brie with a long lasting sweet, nutty and a creamy texture encased in a thin wrinkled rind. The cheese is made by hand in small batches in a purpose built creamery with pasteurised whole cow's milk.

Isle of Mull

Mature cheddar style cheese made with full fat cow's milk. It has a slightly salty tang from the cow's diet of grass growing on the coastline.

Colston Basset Stilton

This traditionally made blue veined cheese made with cow's milk has the strong smell and taste that are essential in this semi – soft, crumbly and creamy cheese.

Black Crowdie (v)

A log shaped Scottish soft cow's cheese, which is rolled in oats and black pepper giving a distinct and delicious flavour.



Dessert Wine (50ml)

Château Petit-Védrières, Sauternes 2015 - £7.00 per glass/£29.00 per half bottle

Ports (50ml)

Taylor's LBV 2016 £4.00 per glass/£45.00 bottle

Taylor's LBV 2012 £18.00/half bottle

Taylor's Vintage 2011 £12.00 per glass/£120.00 bottle

Taylor's 10 year old Tawny £7.00 per glass/£28.00 half bottle

Port Flight

Ruby, Tawny and Vintage (3x25ml) £12.50

Coffee

Served with Orkney Tablet

Filter Coffee £2.50

Single Espresso, Macchiato, Cappuccino, Latte £2.75

Double Espresso £3.25

Tea & Infusions by Novus

Served with Orkney Tablet £3.25

(Tea Preview Presentation available)

Guest charge for reciprocal members and their guests £2.50 per person.