

STARTERS

Seasonal soup of the day (V)
With whole grain bread.

Lightly spiced calamari
Crispy golden calamari with citrus aioli and fresh peppery rocket leaves.

Hot and spicy chicken wings
With Cashel Blue cheese dip.
Ask for Hot and spicy chicken wings made gluten-free GF

Mozzarella fritters (V)
Served with sweet chilli jam, cream cheese dip and dressed salad leaves.

Irish beef short rib croquette
Served with creamy mashed potato, smoked Applewood cheese béchamel sauce and crisp sage leaves.

Salmon, dill and potato chowder
With whole grain bread.
Ask for Salmon, dill and potato chowder made gluten-free GF

Breaded Ardsallagh goat’s cheese and pickled baby beetroot salad (V)
With toasted pine nuts, basil, rocket, grilled red pepper, baby spinach and aged balsamic and honey dressing.

Cara’s Caesar salad
Topped with pancetta, parmesan shavings and garlic croutons.
Ask for Cara’s Caesar salad made gluten-free GF

Stuffed mushroom (V)
Garlic and thyme roasted flat cap mushroom, stuffed with spinach and onion and topped with mozzarella. Served with side salad.
Ask for stuffed mushroom made vegan VE

MAINS

28-day aged 10oz striploin steak
Garlic and rosemary potatoes, beer battered onion rings and roast flat cap mushroom with a choice of smoked garlic butter or green peppercorn sauce.
Ask for 28-day aged 10oz striploin steak made gluten-free GF (served without onion rings)

28-day aged 10oz rib eye steak
Garlic and rosemary potatoes, beer battered onion rings and roast flat cap mushroom with a choice of smoked garlic butter or green peppercorn sauce.
Ask for 28-day aged 10oz rib eye steak made gluten-free GF (served without onion rings)

Chimichurri marinated 5oz striploin steak sandwich
Sautéed mushrooms and onions, Cooleeney Farmhouse Cheese, Ballymaloe relish, horseradish aioli and rocket leaves on toasted ciabatta. Served with chips, baby leaf salad, cherry tomato and crispy shallots.

Lemon and thyme roasted chicken supreme
With spring onion mash, crispy streaky bacon and glazed carrot and spinach, topped with a mushroom and leek sauce.
Ask for Lemon and thyme roasted chicken supreme made gluten-free GF

Free-range pork tomahawk
With spring onion mash, tenderstem broccoli and cider jus.
Ask for Free-range pork tomahawk made gluten-free GF

Pan-seared fillet of salmon
Tenderstem broccoli, roast vine tomatoes, pesto dressed baby potato and salsa verde.
Ask for Pan-seared fillet of salmon made gluten-free GF

Forest mushroom risotto (V)
With baby spinach and parmesan cheese.
Ask for Forest mushroom risotto made gluten-free GF or vegan VE

BURGERS

All our burgers are served on a toasted brioche bun with chips and coleslaw.

Cara’s signature 7oz beef burger
Garnished with baby gem lettuce, beef tomato, red onion, pickles and Ballymaloe relish.
Ask for Cara’s signature 7oz beef burger made gluten-free GF

Southern fried chicken burger
With baby gem lettuce, pickles and basil mayonnaise.

Add:
Cooleeney Farmhouse Cheese
Cheddar Cheese
Streaky bacon

Spicy bean burger (V)
Garnished with baby gem lettuce, beef tomato, red onion, pickles and Ballymaloe relish.
Ask for Spicy bean burger made vegan VE

FLATBREADS

Goat’s cheese and caramelised red onion (V)
Ardsallagh goat’s cheese, caramelised balsamic red onion and toasted pine nuts.

Sea salt, garlic and rosemary (V)
With garlic butter, rosemary, sea salt and parmesan.

Chorizo and manchego cheese
Irish chorizo and manchego cheese with a balsamic reduction.

SIDES

Tenderstem broccoli with smoked paprika aioli (V)
Ask for Tenderstem broccoli with smoked paprika aioli made gluten-free GF

Hand cut chips (V)
Ask for Hand cut chips made gluten-free GF or vegan VE

Mashed potato (V)
Ask for Mashed potato made gluten-free GF

Sautéed mushrooms and onions (V)
Ask for Sautéed mushrooms and onions made gluten-free GF

Baby leaf salad with cherry tomato and crispy shallots (V)
Ask for Baby leaf salad made gluten-free GF or vegan VE

Garlic and rosemary potatoes (V)
Ask for Garlic and rosemary potatoes made gluten-free GF or vegan VE

Glazed carrots (V)
Ask for Glazed carrots made gluten-free GF or vegan VE

Sweet potato fries (V)
Ask for Sweet potato fries made gluten-free GF or vegan VE

Truffle and parmesan fries (V)
Ask for Truffle and parmesan fries made gluten-free GF

Garlic aioli (V)
Ask for Garlic aioli made gluten-free GF

Chilli jam (V)
Ask for Chilli jam made gluten-free GF or vegan VE

Sriracha mayonnaise (V)
Ask for Sriracha mayonnaise made gluten-free GF

Parmesan and black pepper dip (V)
Ask for Parmesan and black pepper dip made gluten-free GF

PIZZA

Margherita (V)
Tomato, mozzarella and fresh basil.

Cara’s Queen Margherita (V)
Buffalo mozzarella, heirloom tomatoes and fresh basil.

Hot honey pepperoni
Spicy pepperoni, pickled chillies, oregano and Sliabh Aughty wildflower honey.

Chilli beef
Jalapeños, red onion, mozzarella and chilli beef.

‘Nduja sausage and rocket
‘Nduja sausage, green peppers, red onion and basil.

Mushroom and truffle (V)
Fior di latte cheese, Irish mushrooms, truffle oil, parmesan and thyme.

Lemon chicken Caesar
Pancetta, rocket, garlic croutons, house Caesar dressing, parmesan and lemon chicken.

Ham hock and mushroom
Ham hock, chestnut mushrooms, garlic and thyme.

DESSERTS

Apple and cinnamon crumble tartlet (V)
Warm spiced apple filling in a buttery tart shell, topped with a golden oat crumble and served with vanilla ice cream.

Chocolate fondant (V)
Decadent molten chocolate cake with a rich, gooey centre, paired with smooth chocolate ice cream and freshly whipped cream.

Salted caramel brownie baked cheesecake
Deliciously creamy cheesecake and fudgy brownie, layered with a hint of sea salt caramel. Served with caramel ice cream and freshly whipped cream.

Sticky toffee pudding
Rich toffee sponge soaked in warm butterscotch sauce, served with a scoop of velvety vanilla ice cream.

Banoffee pie
The perfect balance of buttery biscuit base, fresh bananas, smooth toffee and lightly whipped cream.

Selection of ice cream (V)
1 scoop | 2 scoops | 3 scoops
Chocolate | Vanilla | Strawberry | Caramel ripple
Vegan vanilla
Ask for Vegan vanilla ice cream made gluten-free GF or vegan VE

FOOD MENU



Sample Menu

V - No meat or fish | GF - Ask for gluten free | VE - Ask for vegan
Please note that some of our meat/fish dishes may contain bones.



IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance.

It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

As Center Parcs is now cashless, we know it might be a little harder to leave a tip when dining with us. We now add a discretionary 7.5% tip to your bill, which is only shared by the waiting, bar, and kitchen team. If you'd prefer not to tip, just let us know and we'll remove the amount without any hassle.