

## Experience Menu



Allergens: Intended allergen ingredient and may contain information for all dishes is available on the allergen portal via the QR code, please ask if you require further assistance. We use ingredients containing allergens in all our eateries. Whilst every care is taken when preparing dishes for guests with food allergies or intolerances to the 14 main allergens, it is not possible to guarantee that any product or dish is 100% free from any allergen. All cooking oils are included in the overall allergy declaration for each dish. However, we use fryers to cook multiple dishes containing allergens, therefore dishes cooked in the fryers may not be suitable for guests with food allergies or intolerances. Please refer to the allergen portal for information regarding products cooked in fryers. All Gluten Free dishes are suitable for guests with Coeliac disease but may not be suitable for guest who are allergic to cereal proteins. Similarly, some vegan and vegetarian ingredients carry 'may contain' warnings so should not be relied on to avoid specific allergens, please check the portal. If you have made us aware of an allergy or intolerance, the dishes specifically prepared for you will be identified with a flag. Some of our meat/fish dishes may contain bones. All beef is of Irish origin.

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 teams. If you'd prefer not to tip, just let us know and we'll remove the amount without any hassle.



# Starter + Main + Dessert

€35.00  
per person

## Starter

### CHICKEN TIKKA

Chicken pieces marinated in a spice blend and cooked in a traditional tandoor oven, served with coriander and mint purée and fresh lime.

### CRISPY ONION BHAJI V

Our signature onion bhaji recipe – sliced onion mixed with gram flour and spices, dipped in a light and crispy batter, served with spiced mango dressing and lime.

### INDIAN VEGETABLE SAMOSA V

Plump parcels of Indian spiced vegetables, served with tamarind chutney, coriander and mint sauce and fresh yoghurt.

### LAMB SEEKH KEBAB

Spiced minced lamb, skewered and wrapped in a naan bread strip, cooked in our tandoor oven and served with Kasundi ketchup.

### BUTTER CHICKEN WINGS

Butter chicken with a twist! Succulent chicken wings in an authentic butter chicken sauce, finished with fresh coriander and lime. Contains almonds.

### CRISPY FRIED OKRA V

Coated with mild spices, fried until crispy, served with Kasundi chutney and fresh lime.

## Rajinda Curries

Our curries are made from authentic Indian ingredients, creating dishes that are fragrant, filling and packed with flavour.

Lamb | Chicken | King Prawns | Paneer V | Vegetables V

### TIKKA MASALA V

A mild and creamy sauce with a tomato base, flavoured with fenugreek. A familiar favourite and a great introduction for those new to Indian food. Contains almonds.

### MADRAS V

A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander.

### JALFREZI V

A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.

### BHUNA V

A style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Your choice of meat or vegetables are cooked with chilli, onion and tomato, finished with fresh coriander.

### SAAG V

This dish is cooked with puréed spinach to make a thick, rich sauce flavoured with garam masala.

### BIRYANI V

Basmati rice and your choice of meat or vegetables, finished with the subtle flavour of rose water. Topped with fresh coriander, chopped pistachios and pomegranate. Served with a vegetable curry and fresh lime.

### ROGAN JOSH V

Your choice of meat or vegetables cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli.

### CHILLI BALTI V

Our Balti dishes are cooked in a thick hot sauce with peppers, onions, ginger and garlic. It is flavoured with Karahi spices – cinnamon, coriander, cumin and red chillies.

### KORMA V

Our korma is mild and sweet, made with a coconut and mango sauce, flavoured with cardamom and finished with cream. A perfect introduction for those who are new to Indian food. Contains almonds and cashews.

Served with your choice of rice or naan. Choose from one of the following:

### RAJINDA PILAU RICE V

### BOILED RICE V

### KEEMA RICE

### COCONUT RICE V

### GARLIC AND CORIANDER RICE V

### GARLIC NAAN V

### PLAIN NAAN V

### CHILLI NAAN V

### CHEESE NAAN V

### PESHWARI NAAN V

## Dessert

### PINEAPPLE AND MANGO SUNDAE V

Roasted pineapple with mango ice cream. Finished with rum soaked sultanas, whipped cream, toasted coconut and chopped pistachios.

\*Contains alcohol.

### CHOCOLATE FONDANT V

Warm chocolate pudding with an oozing chocolate centre.  
Served with vanilla ice cream.

### CHILLI CHOCOLATE BANANA SUNDAE V

Fresh banana and vanilla ice cream, topped with our chilli infused chocolate sauce. Finished with whipped cream, toasted coconut and fresh chilli.

V Vegetarian (no meat or fish) | Slightly spicy | Getting warmer