

WHITE WINES

L'Emage Sauvignon Blanc Vin de France

Delicious gooseberry notes and a crisp, dry finish.
(125ml) 2.75 (175ml) £3.90 (250ml) £5.35 Bottle £15.25

Palesa Chenin Blanc (a Fairtrade wine) South Africa

Strong tropical fruit flavours on the nose. Rich fruit and firm acidity gives a full mouthfeel and a lingering palate.
(125ml) £3.35 (175ml) £5.05 (250ml) £6.50 Bottle £18.95

Alma Mora Viognier, San Juan, Argentina

A combination of flowers and fruit, orange blossom and ripe apricot with hints of pineapple. Refreshing and persistent.
(125ml) £3.40 (175ml) £5.15 (250ml) £6.60 Bottle £19.50

Beringer Stone Cellars Chardonnay, USA

Tropical aromas and citrus flavours are balanced with refreshing acidity.
(125ml) £3.60 (175ml) £5.65 (250ml) £7.00 Bottle £20.95

Anapai River Sauvignon Blanc, Marlborough, New Zealand

A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.
Bottle £21.95

Riesling Dopff and Irion, Alsace, France

Firm Riesling style with good grip and fine balance. Flowery bouquet but with a good degree of acidity.
Bottle £25.95

Vouvray 'Les Bosquets' Sauvion, Loire, France

Top quality, classic Vouvray. Full flavoured, medium dry with lots of pleasant citrus fruits and a hint of peaches. Delicious.
Bottle £23.75

Chablis Le Finage La Chablisienne, Burgundy, France

A very stylish Chablis, with a lovely body and impeccable balance. Steely and refreshing.
Bottle £33.95

ROSÉ WINES

L'Emage Rosé Vin de France

Dark pink colour. A glorious mouthful of raspberries, strawberries and cream. Fruity and crisp with a touch of vanilla.
(125ml) £2.75 (175ml) £3.90 (250ml) £5.35 Bottle £15.25

Alma Mora Rosé, San Juan, Argentina

Powerful and elegant with floral and fruity notes of blueberries and mandarins. Refreshing style.
Bottle £16.95

RED WINES

L'Emage Merlot Vin de France

Subtle, spicy character with lots of plummy fruit. Bronze Medal winner - IWC 2009.
(125ml) £2.75 (175ml) £3.90 (250ml) £5.35 Bottle £15.25

Bilyara Shiraz, Australia

Soft complex berry fruit flavours. Ripe fruity finish.
(125ml) £3.15 (175ml) £4.80 (250ml) £6.15 Bottle £17.95

Palesa Merlot (a Fairtrade wine) South Africa

Soft and fruity with a berry fruit character and smooth tannins.
(125ml) £3.35 (175ml) £5.05 (250ml) £6.50 Bottle £18.95

Fleurie Loron et Fils, Burgundy, France

Aromatic and vibrant, summer-pudding fruit flavours and glorious floral character.
Bottle £28.50

Stone Cellars Cabernet Sauvignon, California

An explosion of berry flavours, laced with hints of spice. Commended - IWC 2010.
Bottle £28.95

Gran Espiral Rioja, Rioja, Spain

A fruit driven Rioja character with liquorice and cherry notes. Refreshing acidity, structured with firm tannins and well-integrated.
Bottle £33.95

CHAMPAGNE AND SPARKLING

Veuve St. Vincent Brut Rosé, France

Selected from the best wines. It is light and fruity and has been naturally fermented. A great sparkler for celebrations!
Bottle £23.50

Center Parcs Champagne, France, NV

This fine Tribaut champagne is exclusively labelled for Center Parcs. It is full bodied with hints of dried fruit and apricot aromas.
£39.95

Lanson Black Label Brut, NV

A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.
£49.95

DESSERT WINE

The King's Sticky End, Marlborough, New Zealand

Beautifully sweet, lusciously long and exquisitely balanced, a dessert wine of total class. Intense aromas of marmalade, honey and orange.
Bottle £17.95 Glass £3.50

If, at any time, a particular wine or year is not available, we reserve the right to offer you the nearest alternative. All quality wines on this list have an alcohol content of between 8.5% and 15% by volume.

BOTTLED BEERS, SPIRITS AND SOFT DRINKS

Kingfisher 4.8% Abv 330ml £3.70 660ml £6.60

Cobra 5.0% Abv 330ml £3.70 660ml £6.60

Bulmers Original 5.3% Abv £4.60

Bulmers Pear 5.1% Abv £4.60

Kaliber Non Alcoholic 330ml £3.10

House Spirits 25ml From £2.95

Premium Spirits 25ml From £3.45

Coca-Cola, Diet Coke, Fanta, Sprite 330ml £2.10

Tau Sparkling 330ml £2.50 750ml £3.50

Tau Still Water 330ml £2.50 750ml £3.50

BELVOIR SELECTION

Lime and Lemongrass 25cl £2.80

Pomegranate and Raspberry 25cl £2.80

Elderflower 25cl £2.80

Special Dietary Requirements

If you have any special dietary requirements (including allergies) please bring these to our attention before placing your order and we will try to accommodate your needs. Please note, we cannot guarantee that any items are entirely free of nuts or nut products.

To the best of our knowledge, the food on this menu does not contain genetically modified soya or maize.

Service

Our aim is to provide first class service. In this restaurant gratuities are entirely at your discretion, all monies go direct to the server. Thank you.

🔇 For the sake of serenity and sanity, please switch your mobile phone to 'silent!' • Some of our fish dishes may contain bones.

Weights & Measures Act 1985

Gin, rum, vodka, whisky are offered for sale or served in these premises in quantities of 25ml or multiples thereof.

CP/1011

M E N U

Our menu is a marriage of authentic Indian flavours and the British curry palate cooked in a contemporary Indian style.

Our food is freshly prepared with an in-house blend of herbs and spices by our specialist Indian chefs.

Please feel free to interact with chef to discuss any aspect of the menu.

Poppadums Platter 2 for £1.75

Plain poppadums served with mango chutney, mint yoghurt, onion and cucumber salad.

NEW Sweet Mango Lassi £2.25

Refreshing mango and yoghurt drink flavoured with rose water.

SHURUAT

(Starters)

Chicken Tikka £6.25

'Tikka' refers to thin slices of meat usually marinated and cooked in a tandoor oven. Tender breast of chicken is marinated in traditional tandoori spices, yoghurt, ginger and garlic, cooked in our tandoor oven, served with cucumber raita.

Onion Bhaji £4.95

Spiced onion and pepper, deep fried in a garam flour batter served with cucumber raita.

NEW Lamb and Pea Samosa £6.25

Deep fried Halal minced lamb parcels with peas served with mango chutney and minted coriander chutney.

Lamb Seekh Kebab £6.25

Halal minced lamb skewered and cooked in the tandoor oven, flavoured with mint and garam masala, served with cucumber raita.

NEW Paneer And Butternut Squash Samosa £5.25

Deep fried parcels of spiced paneer, spinach and butternut squash served with mango chutney and minted coriander chutney.

NEW Tandoori King Prawn £6.75

King prawns marinated in garam masala and yoghurt, skewered and cooked in the tandoor oven, served with cucumber raita.

Starter Platter to Share (for two) £10.95

A seasonal selection of meat and vegetable starters to share, served with mango chutney and cucumber raita.

SAB KI PASAND

(Popular Choice)

The following dishes are prepared using lamb, chicken, prawns or vegetables in a sauce of your choice

Chilli Balti 🍴🍴

Balti literally translated means 'bucket'. This British style of curry evolved in the Midlands in the 80's, by a small community of settlers from Pakistan. This dish has become very popular over the years and is a part of almost every Indian restaurant menu in the country. The Balti dishes are cooked in a spicy hot sauce with peppers, onions, ginger and garlic and flavoured with karahi spice masala (cinnamon, coriander, cumin and red chillies).

Tikka Masala

Still a firm favourite on every Indian restaurant menu around the country. The roots of this dish link to the authentic Punjabi butter chicken from India. There are various British adaptations to the butter chicken in terms of taste, colour and sweetness. In Rajinda we have blended the authenticity with the British palate to create a creamy tomato based, sweet and sour, tikka masala sauce flavoured with fenugreek leaves.

Makhani

'Makhani' literally means with butter in Hindi. This dish is a result of British curry evolution over the years blended with the authentic flavours of Indian cooking. Marinated tikka meats are cooked in a very mild and sweet tomato based sauce, finished with coconut, butter and cream.

Vindaloo 🍴🍴🍴

Vindaloo is a speciality from Goa in India. The name is derived from its ingredients 'vin' meaning vinegar and 'aloo' meaning potatoes. The meats and potatoes are cooked in a hot and sour sauce using dry chilli, malt vinegar and spice paste made of 5 different spices (cinnamon, coriander, cumin, star anise and black pepper).

Jalfrezi 🍴🍴

This dish traces its origin to the Bengali word 'jhal' which means spicy medley. Jalfrezi dishes are cooked in a thick sauce with sliced onions, tomatoes, peppers, green chillies and flavoured with karahi spice masala (cinnamon, coriander, cumin and red chillies).

Saag 🍴

'Saag' meaning greens or spinach in local Indian language. These dishes are cooked in a pureed spinach sauce flavoured with garam masala (cinnamon, cardamom, cloves) and finished with a touch of cream.

Korma

Korma roots lie in the time when Mughals ruled over India. This dish was a favourite of the kings for all the special occasions. Korma has varied adaptations over the centuries, some are cashew and cream based, some are yoghurt based and others coconut based but all the adaptations had one thing in common, the richness of the dish. In Rajinda Pradesh we cook our kormas in a mild sweet coconut and mango sauce, flavoured with cardamom and finished generously with cream.

Dhansak 🍴

A speciality of the Parsi community of Mumbai. This dish is cooked with lentils, tomatoes and meats with a hint of chilli in a creamy sauce. The addition of pineapple gives it a sweet and sour taste.

Dopiazza

'Do' meaning two and, 'piaza' meaning onions, this dish derives its name from the two forms of onions that go into it, fried and paste. Do piazza trace their origins from the kitchens of Maharaj chefs in the kingdom of Nawabs from Hyderabad in southern India. The dish is medium spiced flavoured with garam masala (cinnamon, cardamom and cloves).

Bhuna 🍴

'Bhuna' refers to a style of cooking in which the ingredients are pan fried in oil to make a dry spicy sauce. The meats or vegetables are pan fried with spices, chilli, onions, tomatoes and finished with fresh coriander in a thick sauce.

Chicken £11.25 Lamb £11.95 Prawn £12.95 Vegetables £9.75

🍴 Medium

🍴🍴 Spicy

🍴🍴🍴 Hot

KHASIYAT

(Chef Recommends)

Plated specialities of the house – served with pilau rice and accompaniments.

Biryani 🍴

Biryani is a speciality in all the celebration banquet menus across India. It is made by infusing basmati rice with the flavours from marinated meats or vegetables and finished with a subtle aroma of rose water and fresh coriander. Biryani is served with spicy curried dal, cucumber raita and sliced onions.

Chicken £13.95 Lamb £14.95 Prawn £14.95 Vegetable £10.95

NEW Paneer Butter Masala 🍴 £10.95

All time North Indian favourite. Paneer is the best alternative for the vast vegetarian population of India. Paneer is made from cow's milk by removing the water from the milk and compressing the milk solids. Paneer butter masala is a sweet, creamy, tomato based curry with onions. It is flavoured with fenugreek leaves with a hint of chilli. Served with pilau rice and sliced onions.

Chicken Pasanda £14.25

Pasanda takes its name from an Urdu word 'pasande' which means favourite, which was used to describe the favourite cuts of meat. The modern version of the dish uses almonds and cashew nuts to cook the marinated meats and vegetables. In Rajinda Pradesh we have created a twist to this authentic dish by adding red wine to make a sweet and creamy sauce to suit the British palate. Served with pilau rice and sliced onions.

Chicken Shashlik 🍴 £13.95

Shashlik has different versions in different countries. It is popular in Iran and Mongolia. The Indian adaptation of shashlik is a popular tandoori and barbecue dish with meats and vegetables. Chicken breast is marinated with yoghurt, garam masala (cinnamon, cardamom and cloves) and mint and is skewered and cooked in a tandoor oven with onions and peppers served with spicy dal and cucumber raita.

Lamb Rogan Josh 🍴 £14.95

An aromatic lamb dish from the Kashmir region of India. 'Rogan' in Persian means oil and 'josh' means heat, Rogan Josh thus means cooked in oil at intense heat. The dish was brought to India by the Mughals. Tender cubes of leg of lamb are cooked in onions and tomatoes infused with subtle flavours of mace and cardamom with a touch of chilli. The dish gets its richness with the addition of yoghurt and cashew paste. Served with pilau rice and sliced onions.

Seyal Gosht 🍴🍴 £14.95

This dish is a speciality of the Sindhi community settled around Mumbai after partition and originally from the Sindh province of what is now Pakistan. Tender leg of lamb is braised in onion, tomato, yoghurt and mint, flavoured with cinnamon, cardamom and cloves. Served with pilau rice and sliced onions.

Palak Tikka Murg 🍴 £13.95

The Indian subcontinent is famous for the various types of green leafy vegetables cultivated in comparison to the salad variety from Europe. These greens are referred to as 'saag' or 'palak'. This dish is a very famous combination of skewered tandoori meat served with spinach sauce. Tender pieces of breast of chicken are marinated in home-ground tandoori spices blended with cumin, garam masala (cinnamon, cardamom and cloves) and yogurt, then skewered and cooked in the tandoor oven. Served with creamy palak (spinach) sauce and pilau rice.

NEW King Prawn Patia £16.95

Patia is a speciality of the Parsi community from India. Jumbo king prawns are marinated in yoghurt and spices then cooked in the tandoor oven, finished in a sauce made with onions, tomatoes, vinegar and brown sugar with a hint of chilli. Served with pilau rice and sliced onions.

THE RAJINDA EXPERIENCE BANQUET



Banquet menu for a minimum party of 2 to share including:

Poppadums and pickles

Starter platter to share with four different starters

A choice of one main course per person from our popular section on the menu

A choice of one rice and one bread to share between two from the main menu

The Rajinda Experience also includes a 330ml bottle of Cobra or Kingfisher or a 175ml glass of house wine

£19.95 Per Person

CHAWAL

(Rice Dishes)

Rajinda Pradesh Pilau Rice £2.75

Mushroom Pilau Rice £2.75

Boiled Rice £2.50

NAAN

Flat Indian breads, freshly baked in the tandoor oven.

Garlic Naan £2.50

Stuffed Kulcha 🍴 £2.75

Filled with potato, onion, chilli, herbs and spices, cooked in the tandoor oven.

Keema Naan £2.75

Filled with spicy minced lamb.

Plain Naan £2.50

Peshawari Naan £2.75

Cooked with sultanas, almonds and coconut paste.

HALF PORTIONS

For smaller appetites, most of our meals are available as half portions at half the price

SHAKAHARI 🍴

(Side Dishes)

Mushroom Bhaji 🍴 £3.95

Sautéed mushrooms, onions and tomatoes flavoured with blended garam masala and a touch of chilli.

Tadka Dal £3.95

Yellow lentils cooked with garlic, dried chilli in ghee, tempered with cumin seeds.

Saag Aloo £3.95

A creamy spinach puree cooked with aromatic spices and potato.

Chana Masala 🍴 £3.95

Chickpeas cooked in medium spice with ginger, coriander and garam masala.

Bombay Aloo 🍴 £3.95

Potatoes tossed with onion seeds and aromatic Bombay spices.

Chilli Fries 🍴🍴 £2.25

Thin cut fries tossed in chilli and chat masala.

Cucumber Raita £0.95

Diced cucumber in natural yoghurt with dried mint and a hint of chilli powder.

Extras £0.95 each

Green chilli / mango chutney / mint yoghurt / lime pickle.

RAJINDA PRADESH

C H I L D R E N ' S
M E N U

Rajinda Pradesh Children's Menu

JUNIOR MEALS

All of these meals are ideal for children from the age of 12 months. To satisfy young appetites quickly, these dishes can be served alongside the adult starters as soon as they are prepared - just ask your Server

Junior Meal Deal £6.25

Consists of a choice of a main meal from our junior selection, dessert and a drink.

Tikka Masala or Korma £5.25

Choose chicken, lamb, prawns or  vegetables: all served with rice and crispy poppadum.

Fish Fingers, Fries and Garden Peas £5.25

Birds Eye fish fingers with chips and peas.

Chicken Breast Nuggets, Fries and Garden Peas £5.25

Prime chicken breast nuggets with chips and peas.

Meatball Pasta £5.25

Beef meatballs in a rich tomato sauce with mixed pasta shapes.

Macaroni with Peas and Broccoli £5.25

Macaroni pasta in a creamy mild cheese sauce with peas and broccoli.

HALF PORTIONS

For smaller appetites, most dishes on the main menu are available in half portions at half the price.

We are also happy to cater for children with special dietary requirements.

CHILDREN'S DRINKS



All drinks £1.35

Coca-Cola, Diet Coke, Fanta, Sprite

Sports Bottle Water 250ml

Glass of Fresh Cold Milk

Capri Sun 100% Orange Juice

Fruit Juice - Apple or Orange

Robinsons Fruit Shoot

Orange or Blackcurrant Cordial 95p

CHILDREN'S DESSERTS

Fresh Fruit 55p

Apple, orange or banana.

MÖVENPICK®

THE ART OF SWISS ICE CREAM

Luxurious Ice Cream created with the finest ingredients

1 scoop £2.25

Choose from Vanilla Dream, Strawberry or Swiss Chocolate.



Chocolate Brownies £2.25

Delicious brownies served with chocolate sauce and cream.

Milk Chocolate Pudding £2.25

Served with whipped cream or ice cream.

NEW Dippin Donuts £2.25

5 mini donuts drizzled with toffee and served with chocolate dipping sauce.

Rajinda Pradesh for Children

PHILOSOPHY

A healthy child is a happy child (with even happier parents!), which is why we serve a wide selection of meals that put your child's wellbeing first.

Center Parcs has developed a new range of dishes at Rajinda to introduce younger palettes to the aromatics of Indian cuisine. Alongside our traditional offering we have a full choice of family favourites to suit all tastes.

Our dedicated children's menus are suitable for children from the age of 12 months.

All prices include VAT

❖ No meat or fish. • Some of our fish dishes may contain bones.
Ask your server about free baby food.