Desserts

CHOCOLATE FONDANT V *580 kcal*
Warm chocolate pudding with an oozing chocolate centre.
Served with vanilla ice cream.

PINEAPPLE AND MANGO SUNDAE V *773 kcal*
Rum roasted pineapple with mango ice cream. Finished with rum soaked sultanas, whipped cream, toasted coconut and chopped pistachios. Contains alcohol.

CHILLI CHOCOLATE BANANA SUNDAE V *763 kcal*
Fresh banana and vanilla ice cream, topped with our chilli infused chocolate sauce.
Finished with whipped cream, toasted coconut and fresh chilli.

KULFI ICE CREAM v

1 scoop | 2 scoops | 3 scoops

No room for dessert but still fancy something sweet? Let us introduce you to Kulfi, a refreshing Indian style ice cream made with condensed milk.

Pehalwan Pistachio *241 kcal*
Deliciously floral and creamy, loaded with pistachios and cashew nuts.

Masti Mango *143 kcal*
Rich, creamy and warming mango Kulfi with a vibrant fruity flavour.

Rose Falooda *226 kcal*
A combination of rose water and peanuts for a fragrant flavour explosion.

VEGAN ICE CREAM v

1 scoop | 2 scoops | 3 scoops *175 kcal per scoop*

Vegan vanilla V VE

Vegan salted caramel V VE GF

Vegan chocolate orange V VE GF

Ask for Vegan Ice cream served gluten free GF or vegan VE (See symbols above for options)

Adults need around 2000 kcal a day.

SAMPLE MENU

RAJINDA PRADESH

Food Menu

Choose your perfect meal

Order your favourite dishes from our main menu, or savour the three-course Experience Menu, a thoughtfully crafted selection of starters, mains, and desserts.

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.

Starters

POPPADUM PLATTER V *532 kcal*
(For two people)
Freshly cooked poppadums served with onion salad, sweet and sour Kasundi chutney, mango chutney and coriander and mint sauce.
Ask for Poppadum platter made gluten free GF 519 kcal
Ask for Poppadum platter made vegan VE 477 kcal (served without coriander and mint sauce)

CHICKEN TIKKA *297 kcal*
Chicken marinated in a spice blend, skewered and cooked in a traditional tandoor oven. Served with spiced mango yoghurt and cucumber, onion and coriander salad with fresh lime.
Ask for Chicken tikka made gluten free GF 308 kcal

CRISPY ONION BHAJI V *609 kcal*
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.
Ask for Crispy onion bhaji made vegan VE 479 kcal (served with sweet chilli chutney)

INDIAN VEGETABLE SAMOSA V *478 kcal*
Plump parcels of Indian spiced vegetables, served with tamarind chutney, coriander and mint sauce and fresh yoghurt.

LAMB SEEKH KEBAB *283 kcal*
Spiced minced lamb, skewered and cooked in our tandoor oven. Served with cucumber, onion and coriander salad and Kasundi ketchup.

BUTTER CHICKEN WINGS *474 kcal*
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 *148 kcal*
Coated with mild spices, fried until crispy, served with Kasundi chutney and fresh lime.

RAJINDA SHARING PLATTER *1220 kcal*
(For two people)
Butter chicken wings, chicken tikka, onion bhajis, crispy okra and Indian tempura prawns. Served with spiced mango dressing, Kasundi chutney, coriander and mint dip and fresh lime.

From the Tandoor

Served with a cucumber and onion salad, finished with toasted cumin seeds, coriander and mint sauce and fresh lemon.

TANDOORI CHICKEN *1093 kcal*
Succulent half chicken marinated in yoghurt, ginger, paprika and lemon, served straight out of the tandoor. A favourite with our chefs!
Ask for Tandoori chicken made gluten free GF 1338 kcal

Rajinda Curries

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

Lamb GF *1270 kcal* | **Chicken GF** *241 kcal* | **King Prawns GF** *119 kcal*
Paneer V GF *470 kcal* | **Vegetables V GF** *152 kcal*

TIKKA MASALA V *598 kcal*
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.
Ask for Tikka masala made gluten free GF 598 kcal
Ask for Vegetable tikka masala made vegan VE 435 kcal

MADRAS V 🌶🌶🌶 *360 kcal*
A hot and fiery sauce originating in the south of India, made with generous chilli and garlic, finished with fresh coriander.
Ask for Madras made gluten free GF 360 kcal

JALFREZI V 🌶🌶🌶 *416 kcal*
A thick sauce of sliced onions, tomatoes, peppers and green chillies, flavoured with Karahi spices - cinnamon, coriander, cumin and red chillies.
Ask for Jalfrezi made gluten free GF 416 kcal

BHUNA V 🌶 *399 kcal*
A style of cooking where the ingredients are pan-fried to make a thick, spicy sauce. Cooked with chilli, onion and tomato, finished with fresh coriander.
Ask for Bhuna made gluten free GF 399 kcal

SAAG V 🌶 *1087 kcal*
This dish is cooked with puréed spinach to make a thick, rich sauce flavoured with garam masala.
Ask for Saag made gluten free GF 1087 kcal

BIRYANI V 🌶 *522 kcal*
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.
Ask for Biryani made gluten free GF 520 kcal

ROGAN JOSH V 🌶🌶 *450 kcal*
Cooked with onions and tomatoes, flavoured with mace, cardamom and a touch of chilli.
Ask for Rogan josh made gluten free GF 450 kcal
Ask for Vegetable rogan josh made vegan VE 590 kcal

CHILLI BALTI V 🌶🌶🌶 *526 kcal*
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.
Ask for Chilli Balti made gluten free GF 512 kcal

KORMA V *492 kcal*
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.
Ask for Korma made gluten free GF 490 kcal

***Rajinda Curries are available as part of the three-course Experience Menu.**

Rajinda SPECIALITIES

BUTTER CHICKEN *837 kcal*
Diced chicken breast, slowly cooked in lightly spiced tomato sauce and finished with butter, fresh cream and coriander. Contains almonds.

RAJINDA SLOW COOKED LAMB SHANK *1170 kcal*
Our signature dish: lamb shank, slow cooked in garam masala, cinnamon, chilli and turmeric. Served traditionally in its own cooking liquor with garlic rice.

Sides

Add the finishing touch with our selection of sides.

MASALA FRIES V *334 kcal*
Crispy fries, dusted with masala.
Ask for Masala fries made vegan VE 334 kcal

MASALA LOADED FRIES V *409 kcal*
Crispy fries, topped with tikka masala sauce, yoghurt, crispy onions and chopped coriander. Contains almonds.
Ask for Masala loaded fries made vegan VE 396 kcal (served without yoghurt)

MUSHROOM BHAJI V *206 kcal*
Sautéed mushrooms, onion and garlic, finished with a lightly spiced tomato sauce and chopped coriander.
Ask for Mushroom bhaji made vegan VE 206 kcal

BANG BANG POTATOES V *301 kcal*
Diced and roasted new potatoes with toasted spices for a flavour explosion. Finished with spring onions, lime juice and chopped coriander.

SAAG PANEER V *816 kcal*
Cubes of paneer and puréed spinach in a thick, rich sauce flavoured with garam masala.

BLACK DAHL V *257 kcal*
Whole black lentils, cooked low and slow with onion, garlic, tomatoes and spices, finished with cream. A rich, warming and indulgent dish.

Naan Breads

Soft Indian breads, baked to order in our tandoor oven.

GARLIC NAAN V *548 kcal*
Ask for Garlic naan made gluten free GF or vegan VE 610 kcal

PLAIN NAAN V *532 kcal*
Ask for Plain naan made gluten free GF or vegan VE 595 kcal

CHILLI NAAN V *663 kcal*

CHEESE NAAN V *664 kcal*

PESHWARI NAAN V *794 kcal*

KEEMA NAAN *660 kcal*

Rice

Light, fluffy and cooked to perfection.

RAJINDA PILAU V *385 kcal*
Ask for Rajinda pilau made gluten free GF or vegan VE 385 kcal

BOILED V *399 kcal*
Ask for Boiled rice made gluten free GF or vegan VE 399 kcal.

MUSHROOM V *457 kcal*

COCONUT V *380 kcal*

GARLIC AND CORIANDER V *423 kcal*

KEEMA *395 kcal*

Adults need around 2000 kcal a day.
🌶 Slightly spicy | 🌶🌶 Getting warmer | 🌶🌶🌶 Hot and fiery
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.