Signature Platters

(Perfect for two to share)

Vitalé Platter GFO 29.95
A Mediterranean platter of balsamic onions, Serrano ham, chorizo, martini olives, sun-dried tomatoes, grilled artichokes, mozzarella and pesto, red pepper tapenade and garlic flatbread. *1810 kcal*
GFO - Served without flatbread. 1420 kcal

Vitalé Vegetarian Platter V VEO 29.95
A Mediterranean platter of balsamic onions, stuffed vine leaves, martini olives, sun dried tomatoes, grilled artichokes, mozzarella and pesto, red pepper tapenade and garlic flatbread. *1910 kcal*
VEO - Served without mozzarella and pesto, but with vegan feta and olive oil. 1690 kcal

Pasta Dishes

Each served with a mixed salad.

Seasonal Special
Lemon and olive oil pasta V GFO VEO 13.50
Linguine tossed in a silky lemon and olive oil sauce, with creamy feta and finished with toasted pinenuts. Light, zesty and perfect for warm days. *785 kcal | GF 1100 kcal*

Tagliatelle Bolognese *668 kcal* 13.95

Tomato and basil Garganelli V GFO VEO *610 kcal* 13.25
GFO - Served as gluten free pasta
VEO - Served as gnocchi.

Oven-baked ricotta and spinach cannelloni V *588 kcal* 13.95

Oven-baked beef lasagne *482 kcal* 13.95

Sides

Garlic focaccia V VEO *499 kcal* 5.95
Served with olive oil and balsamic vinegar dip.

Garlic focaccia and hummus V *415 kcal* 5.95

Roasted garlic and rosemary new potatoes V GFO VEO *692 kcal* 4.95

Crispy seasoned wedges V GFO VEO *740 kcal* 4.95
Served with cool sour cream, finished with a drizzle of chilli oil and fresh parsley.
VEO - Served without sour cream. 630 kcal

Salads

Seasonal Special
Butter bean and squash salad GFO 11.95
Cooked pasta tossed in a rich squash and sage pesto, with a touch of rose harissa for gentle heat. Finished with butter beans, semi dried tomatoes, cucumber and rocket, layered with sweet macerated onions for balance and freshness. *750 kcal*

Buddha Bowl V GFO VEO 14.50
Freshly prepared with rocket, carrot and beetroot string, tomato, cucumber and avocado, grilled broccoli and chilli salad, spring onion, radish, watercress and sesame seeds, lemon and roast garlic dressing and hummus. *675 kcal*

Chicken Caesar salad 15.95
Shredded lettuce tossed with lemon and garlic marinaded chicken, bacon, croutons and shaved hard cheese drizzled with a creamy Caesar dressing. *940 kcal*

V - No meat or fish | GF / GFO - Ask for gluten free | VE / VEO - Ask for vegan
Please note that some of our meat/fish dishes may contain bones.
Adults need around 2000 kcal a day.

IMPORTANT ALLERGEN INFORMATION

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

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

VITALÉ
CAFÉ BAR

Evening Menu

All prices include VAT of the current rate and are quoted in are in Pound Sterling.

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.