

VITALÉ

CAFÉ BAR

FOOD MENU

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.

Served until 11:30am

BREAKFAST

All butter croissant V 488 kcal	4.25
Chocolate and hazelnut filled croissant V 390 kcal	4.95
Ham and cheese croissant 528 kcal	5.95
Cheese and fire roasted tomato croissant V 445 kcal	5.95
Cheese twist V 438 kcal	4.75
Fruit salad V 117 kcal	6.50
Yoghurt, granola, strawberries and strawberry compote V 440 kcal	5.95
Raspberry and white chocolate pastry V 416 kcal	4.95
Lemon and white chocolate tulip muffin V 326 kcal	3.95
Toffee and banana muffin V 484 kcal	3.95
Triple chocolate muffin V 487 kcal	3.95

BRUNCH

Bacon, avocado and poached egg on sourdough toast 573 kcal	10.95
Grilled back bacon, smashed avocado and a free-range poached egg on toasted sourdough. Finished with cool tomato salsa and olive oil.	
Tomato and avocado on sourdough toast V 459 kcal	9.50
Grilled tomatoes and smashed avocado on toasted sourdough, topped with toasted pumpkin seeds and finished with cool tomato salsa and olive oil.	
Poached eggs, pesto and ricotta on sourdough toast V 530 kcal	10.95
Light ricotta cheese, nut-free pesto, two free-range poached eggs and chilli flakes on toasted sourdough.	
Free range scrambled eggs on sourdough toast V 592 kcal	7.95
Toasted sourdough served with free-range scrambled eggs.	
Smoked salmon & free-range scrambled eggs on sourdough toast 691 kcal	12.95
Toasted sourdough served with smoked salmon and free-range scrambled eggs.	

VITALÉ PLATTERS 22.95

Perfect for two to share.

Vitalé platter 1827 kcal

A Mediterranean platter of olives, feta cheese and pesto, fire-roasted tomatoes, prosciutto wrapped melon, hummus, stuffed vine leaves and rosemary and garlic focaccia, served with olive oil and balsamic vinegar dip

Vitalé vegetarian platter **V** 2344 kcal

A Mediterranean platter of olives, hummus, feta cheese and pesto, fire-roasted tomatoes, jalapeño and red pepper hummus with vegetable crisps, stuffed vine leaves and rosemary and garlic focaccia, served with olive oil and balsamic vinegar dip.

Main menu served from 12 noon

PASTAS 11.95

*Pasta dishes are served with a side salad of your choice from the **salad selection**.*

PASTA SAUCES:

Spicy arrabbiata **V** 270 kcal

Bolognese 403 kcal

Mushroom and baby spinach **V** 336 kcal

Tomato and basil **V** 231 kcal

PASTA CHOICE:

Garganelli **V** 363 kcal

Gnocchi **V** 397 kcal

Tagliatelle **V** 268 kcal

PANINIS

*Served warm, our paninis are served with a side salad of your choice from the **salad selection**.*

Moroccan chicken, chargrilled pepper and spinach panini 722 kcal	11.50
On a harissa mayonnaise base.	
Tomato, mozzarella and spinach panini V 796 kcal	11.50
On a green pesto base.	
Bacon and brie panini 900 kcal	11.50
On a cranberry and spinach base with bloody Mary relish.	
Grilled vegetable panini V 510 kcal	10.95
Mediterranean vegetables and hummus.	

VITALÉ SPECIALS

Buddha bowl **V** 507 kcal 13.50

Freshly prepared with baby kale, carrot and beetroot string, avocado, grilled broccoli and chilli salad, spring onion, radish, watercress with lemon and roast garlic dressing and hummus.

Burrata Mediterranean salad **V** 701 kcal 12.95

Burrata cheese served on freshly prepared cucumber, tomatoes, red onion, spinach and pesto. With a balsamic dressing, olives, toasted pumpkin seeds and garlic focaccia.

Sharing Camembert **V** 2040 kcal 22.95

Served for two to share.

Freshly baked Camembert served with grilled garlic focaccia, new potatoes, roasted garlic and rosemary new potatoes, grilled broccoli and grilled cauliflower.

VITALÉ FAVOURITES

*Served with a side salad of your choice from the **salad selection**.*

Oven-baked beef lasagne 461 kcal 13.50

Oven-baked ricotta and spinach cannelloni **V** 591 kcal 13.50

Pumpkin tortellini **V** 1012 kcal 12.50

Sautéed wild mushrooms, sage butter sauce.

SALAD SELECTION

Caesar Side 4.25
Side 518 kcal / Main 1246 kcal Main 11.95
Shredded lettuce tossed with bacon, croutons and shaved hard cheese drizzled with a creamy Caesar dressing.

Mixed salad V Side 4.25
Side 145 kcal / Main 298 kcal Main 10.95
Shredded lettuce, peppers, beetroot and carrot, diced tomatoes, cucumber and onion with a roasted garlic and lemon dressing.

Asian Side 4.25
Side 79 kcal / Main 159 kcal Main 10.95
Crunchy sliced vegetables topped with sesame seeds, in a zingy Asian dressing.

Middle Eastern mixed bean V Side 4.25
Side 125 kcal / Main 266 kcal Main 10.95
Kidney beans, chickpeas, sweetcorn, cherry tomatoes, celery and roast butternut squash with a Middle Eastern mint dressing.

Chargrilled broccoli and cauliflower V Side 4.25
Side 142 kcal / Main 242 kcal Main 10.95
With toasted pine kernels.

BUILD YOUR OWN SALAD

Choose your salad main base from the **salad selection** and then add your choice of topping.

Choose from:

Marinated prawns with olive oil, garlic and fresh herbs 83 kcal	5.95
Grilled lemon and garlic marinated chicken breast 186 kcal	4.00
Marinated grilled torn halloumi V 339 kcal	4.95
Smoked salmon 242 kcal	4.95

SIDES

Rosemary and garlic focaccia V 708 kcal Served with olive oil and balsamic vinegar dip.	5.95
Sliced focaccia garlic bread V 638 kcal	5.50
Buttered parsley new potatoes V 299 kcal	4.50
Roasted garlic and rosemary new potatoes V 657 kcal	4.50
Jalapeno red pepper hummus and vegetable crisps V 500 kcal	5.95
Hummus and vegetable crisps V 522 kcal	5.95
Feta cheese and pesto V 387 kcal	5.95
Fire-roasted tomatoes V 113 kcal	4.75
Prosciutto wrapped melon 191 kcal	5.95
Stuffed vine leaves V 151 kcal	4.25
Baba ghanoush V 337 kcal	3.95
Grilled vegetables V 63 kcal	4.25
Olives V 127 kcal	4.25

SNACK SELECTION

A selection of 3 snack bowls for 6.95

Choose from:

- Chilli Corn Crackers V 130 kcal
- Black Pepper Crackers V 126 kcal
- BBQ Crunch Crackers V 169 kcal

TEA-TIME TREAT

7.95

Available between 3pm-6pm

Enjoy one of our speciality cakes or desserts along with a tea or coffee of your choice.

Why not add a glass of prosecco to your tea-time treat for 5.50

AFTERNOON TEA

24.00 per person.
(Minimum of 2 people)

Includes a drink from our hot drink or soft drink selection.

Selection of sandwiches including:

- Smoked salmon and cucumber 161 kcal
- Egg mayonnaise V 158 kcal
- Chicken salad 93 kcal

Served alongside a sweet selection, including:

- Carrot cake V 151 kcal
- Chocolate and orange torte V 238 kcal
- Fruit tartlet V 120 kcal
- Macarons V 51 kcal
- Scone, jam and clotted cream V 700 kcal

Why not add a glass of prosecco to your Afternoon Tea for an additional 5.50

CAKES & DESSERTS

Red velvet cake V 485 kcal	5.95
Victoria sponge V 673 kcal	5.95
Chocolate fudge cake V 976 kcal	5.95
Carrot cake V 542 kcal	5.95
Caramel and ginger slice V 898 kcal	5.95
Lemon meringue slice V 589 kcal	5.95
Scone, jam and clotted cream V 700 kcal	5.95

(V) No meat or fish

Adults need around 2000 kcal a day.

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



It is your responsibility to ensure that they are suitable based on the information provided. Please also consider the information below.

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 is 100% free from any allergen. Intended allergen ingredient and may contain information, from our suppliers, is available on our portal for all dishes on our menu. We recommend you check the portal on day of dining. 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.

Please note that some of our meat/fish dishes may contain bones and menu descriptions may not include all ingredients.