

RESERVATION FORM

To make a reservation please follow these simple steps:

1. Phone on 01908 242665 or email info@maayamiltonkeynes.com to make your reservation.
2. Confirm your reservation by filling in this form and sending it to Maaya with a deposit of £10 per person.

Name:

Organisation:

Address:

Tel day:

Tel evening:

Email:

Reservation Date:

Time: No. of guests:

Christmas Party Menu A:

Christmas Party Menu B:

Christmas Day Lunch:

New Year's Eve:

I enclose a cheque for £..... deposit.

Signed:

Date:

Note: Refunds will only be made if a cancellation is received, in writing at least 14 days in advance of the reservation. *10% service charge is applicable for parties of 6 or more.

NEW YEAR'S EVE DINNER & DANCE



LAVISH 4 COURSE DINNER

38.95 per person

Live entertainment and DJ until late

CHRISTMAS DAY 4 COURSE LUNCH

Served from 12.00-3.00pm • PRE-BOOKING REQUIRED

38.95 per person **16.95** UNDER 10'S

APPETIZER

Poppadoms & Chutneys

STARTERS

Assorted platter of grills and kebab with relish and salad

MAIN COURSE

PLEASE SELECT 1 DISH FROM BELOW

Roast Turkey

With long stem broccoli, baby potatoes and traditional roast gravy

Roast Lamb

With long stem broccoli, baby potatoes and traditional roast gravy

Butter Chicken

Corn-fed chicken breast and off the bone leg, cooked in a buttery tomato sauce flavoured with fenugreek. Served with pilau rice, naan and vegetable side dish of your choice

Sea Bass Moilee

Pan seared sea bass in a typical South Indian coconut milk and fresh ginger sauce. Served with lemon rice and vegetable side dish of your choice

Tandoori Kebab Platter

Tandoori grilled lamb chops, chicken tikka, tandoori chicken, sheek kebab and tandoori king prawns served with plain naan

Traditional Vegetarian Thali

Paneer makhni, tarka daal, subz ki miloni, zeera pilau, naan, raitha, salad and pickle

DESSERTS

Traditional Christmas Pudding or Kulfi
(Indian ice cream)



FOR ALL YOUR **FESTIVE** CELEBRATIONS

01908 242665
maayamiltonkeynes.com

The Hub, 2 Rillaton Walk MK9 2FZ





CHRISTMAS LUNCH BUFFET

12.00 - 2.30PM - 1ST - 24TH DECEMBER

- Every Wednesday, Thursday & Friday
- Freshly served with unlimited refills
- Vegetarian options available

8.95
per person

CHRISTMAS PARTY MENU - A

1st - 24th December

19.95 per person

APPETIZER

Poppadoms & chutneys

STARTER

Tandoori Chicken Tikka

Spring poussin in hung yoghurt and spice marinade, grilled in tandoor

Lamb Sheekh Kebab

Lamb kebabs with ground spices, cheese, onions and peppers

Sprouts and Onion Pakora (v)

Fritters of onions and brussel sprouts

Vegetable Samosa (v) (g)

Crispy fried filo pastry stuffed with spiced vegetables

MAIN COURSE

Butter Chicken

Tandoor grilled tikka of chicken simmered in satin smooth tomato gravy made with juices of the roasted tikka and redolent of kasoori methi in a makhni masala sauce

Chicken Bhuna

Chicken cooked with herbs in a dry sauce with onion and tomatoes

Laal Maas)))

Delicacy of the indian Rajputs, lamb cooked in Rajasthani deghi mirch (hot chillies) and tomato gravy

Aloo Jerra (v)

Dry roasted potatoes tempered with cumin seeds

Punjabi Chole (v)

Roasted chickpeas slow cooked in thick masala gravy with ground turmeric and cumin, garnished with coriander and finely chopped shallots

SIDE

Pilau Rice

Garlic & Coriander Naan (g)

CHRISTMAS PARTY MENU - B

1st - 24th December

24.95 per person

GLASS OF PROSECCO

APPETIZER

Poppadoms & chutneys

STARTER

Murgh Malai Tikka

Supreme of chicken with ginger, garlic, cream cheese and coriander stem

Lamb Spicy Chops

Lamb chops marinated with raw papaya, spices and hung yoghurt

Sprouts and Onion Pakora (v)

Fritters of onions and brussel sprouts

Aloo Tikki (v) (g)

Pan fried potatoes cutlets stuffed with mashed peas garnished with cool yoghurt

MAIN COURSE

Turkey Tikka Masala

Turkey tikka cooked to perfection in tomato, brown onion gravy and cream

Garlic Chilli Chicken)))

Supreme chicken cooked with chillies, black pepper, and a generous serving of garlic

Lamb Balti

Lamb cubes cooked with peppers, onions and tomatoes in medium spiced sauce

Palak Paneer (v))

Cottage cheese in fresh spinach gravy tempered with garlic and cumin

Dal Hyderabad (v)

A mixture of different lentils cooked slowly in a pot and then tempered with cumin and garlic

SIDE

Pilau Rice

Garlic & Coriander Naan (g)

EXTRAS

ADD A DESSERT FOR £4

PRE-BOOKING REQUIRED

MINIMUM 4 PEOPLE TO SHARE

English or Vegetarian menu available on request

EXTRAS

ADD A DESSERT FOR £4

PRE-BOOKING REQUIRED

MINIMUM 4 PEOPLE TO SHARE

English or Vegetarian menu available on request

Chilli Guide:) = Medium))) = Hot))) = Very Hot
(g) = Gluten (n) = Contains Nuts (v) = Vegetarian (ve) = Vegan (s) = Shell/Fish bones

ALL THE DISHES ARE SERVED ACROSS THE TABLE SO THAT ALL THE GUESTS ARE ABLE TO SHARE AND TASTE EVERY DISH.
WE ARE HAPPY TO REFILL THE MAIN COURSE.