FESTIVE FAYRE





Ready for a festive feast with a twist?

This Christmas, escape the ordinary and dive into a world of bold flavours, exotic spices, and unforgettable dishes! Let Maaya be the most delicious part of your festive season!



A MAAYA CHRISTMAS

From Rumbai to Milton Keynes

This Christmas, celebrate in style at Maaya, where the warmth of the season meets the rich flavours of India. Nestled in the heart of Milton Keynes, Maaya offers a stunning setting to gather with family, friends, or colleagues and enjoy a festive experience like no other. Every dish is freshly prepared to order using the finest ingredients, bringing together the vibrant tastes of North India with a touch of modern flair. Our multi-award-winning restaurant has been named the city's best Indian - Maaya is the perfect place to savour exceptional food, soak in beautiful surroundings, and make this Christmas truly unforgettable.

FESTIVE LUNCH £18PP

Enjoy Maaya'sspecial lunchtime menu- the perfect way to experience the magic of Maaya with lighter portions and a very friendly budget. While dishes aren't refillable, each plate is freshly prepared to order and offers more than enough to satisfy, making it an ideal choice for a festive treat without compromise.

For the table: Poppadoms with trio of relishes ©

TO START WITH

VEGETABLE SAMOSA V O

SEEKH KEBAB

ACHARI CHICKEN TIKKA O

FOR THE MAINS: -

BUTTER CHICKEN O

LAMB ROGANJOSH 2

JEERA ALOO @ 0

CHANA MASALA @ 0

SERVED WITH SAFFRON PILAU & NAANS @ @ D



FESTIVE FEAST THALLI £24PP

A traditional Indian Thali comprises of an array of selected dishes and sides, making it a complete meal. Our Festive Thali comprises of Onion Bhaji, Veg Samosa, Dal Makhani, Bombay Aloo, Salad, Raitha, Saffron Pilau, Garlic & Coriander Naan, Poppadom, PLUS one dish of your choice –

CHICKEN TIKKA MASALA OO

Chicken tikka in tomato based brown gravy, finished with single cream

CHICKEN LABABDAR 00

Chicken tikka in a coarse brown gravy, finished with clarified butter & cream

GARLIC CHILLI CHICKEN O

Chicken cooked in a spicy gravy with abundance of garlic

KADHAI CHICKEN O

Chicken tikka with whole spices in a semi-dry gravy with onions & bell peppers

LAMB ACHARI

Slow cooked lamb stew in piquant spiced gravy

GOSHT SAAGWALA DO

Diced lamb in a robust spinach and green herb gravy

PANEER MAKHANI OO

Cubed Cottage cheese in a smooth velvety tomato gravy with fenugreek

PALAK PANEER OOO

Cottage cheese in spinach gravy with ginger and cumin

MATAR PANEER DOO

Cottage cheese in a tomato based gravy with garden peas and garam masala

VEGJALFREZI 60

Seasonal mixed veg in ground spices with onionsbell pepper mix in medium gravy

If your favourite dish is not listed above, please feel free to ask as we may be able to include it...

it's Christmas

FAYRE MENUS

XMAS FAYRE A £28PP

For the table: Poppadoms with trio of relishes ©

TO START WITH -

TRADITIONAL CHICKEN TIKKA **O**

Roasted bite sized chicken supreme, with a marinade of medium spices

GILAFI SEEKH KEBAB

Grilled skewer of minced lamb with chopped onions & bell-peppers

VEG SAMOSA @ O O

Cumin tempered potatoes and peas in a savoury pastry

ONION BHAJI @ 0

Fritter of onion mesh in a gram flour batter

FOR THE MAINS: -

BUTTER CHICKEN 00

Chicken tikka simmered in a smooth velvety tomato gravy, finished with fenugreek

CHICKEN DO PYAZA O

Chicken cooked in a medium gravy with ginger, garlic, tomatoes & diced onions

PALAK GOSHT 00

Diced lamb in a robust spinach and green herb gravy

DUM ALOO OO

Cubed new potatoes cooked in a sealed earthenware casserole

Served with Saffron Pilau 🗣

& buttered Naans **60**

XMAS FAYRE B C33PP

For the table: Poppadoms with trio of relishes ©

TO START WITH -

CHICKEN MALAI TIKKA 00

Roasted bite sized chicken supreme, with a cream cheese marinade

ADRAKI LAMB CHOPS 00

Clay oven roasted tender lamb chops in a medium marinade with extra ginger

PANEER TIKKA V O

Grilled cubes of Indian Cottage Cheese

ALOO TIKKI @ Ø Ø

Mashed potato patties with a stuffing of cumin tempered garden peas

FOR THE MAINS: -

CHICKEN TIKKA MASALA O

Chicken tikka in tomato based brown gravy, finished with single cream

GARLIC CHILLI CHICKEN 10 00

Chicken cooked in a spicy gravy with abundance of garlic

LAMB DHANSAK **O**

Traditional Parsi delicacy of slow cooked diced lamb with lentils

SAAGALOO OO

Cubed new potatoes with spinach, fresh fenugreek & spring onions

Served with Saffron Pilau, buttered naans and garlic naans

Sweeten up with: Choice of – Gulab Jamun or Cheesecake

XMAS FAYRE C £37PP

For the table: Poppadoms with trio of relishes ©

TO START WITH -

HARYALI CHICKEN TIKKA **D**

Roasted bite sized chicken supreme, with green herb marinade

ADRAKI LAMB CHOPS 00

Clay oven roasted tender lamb chops in a medium marinade with extra ginger

CHILLI PANEER O G O

Tossed cottage cheese in a homemade sweetened chilli sauce with onions & bell peppers

TANDOORI SALMON **O O**

Baked succulent pieces of Salmon in a dill-turmeric soured marinade

FOR THE MAINS: -

CHICKEN LABABDAR 00

Chicken tikka in a coarse brown gravy, finished with clarified butter & cream

KADHAI CHICKEN O

Succulent chicken tikka tempered with whole spices & tossed in semi dry brown gravy with diced onions & bell peppers

LAMB ACHARI

Slow cooked lamb stew in piquant spiced gravy

PALAK PANEER **O O**

Cottage cheese in spinach gravy with ginger and cumin

Served with Saffron Pilau and assorted naans (Buttered, Garlic & Peshwari)

Sweeten up with: Choice of - Gulab Jamun or Cheesecake

Get Merry:

A round of Digestiffs or Shooters
- Baileys, Tia Maria, Cointreau,
Sambuca, Port, Amaretto, Tequila,
Dessert wine, Baby Guinness,
B52, Slippery Nipple & many more.

Our Xmas fayre menus A, B & C are ideal for groups with more than four diners and works on an all you can eat basis. For groups with less than four diners, please choose your individual main dishes or try our Festive Thalli

BOOKING FORM

Please detach and return to Maaya - Indian Kitchen & Bar OR email a scanned copy to info@maayamiltonkeynes.com OR Whatsapp copy to 07872064601

PARTY ORGANISER	
BOOKING NAME	
ARRIVAL DATE ARRIVAL TIME	
NO. OF GUESTS	
MENU CHOICE: XMAS FAYRE A O XMAS FAYRE B O XMAS FAYRE C (FESTIVE FEAST THALI O FESTIVE LUNCH O)
DEPOSIT AMOUNT:	
In order to confirm a Christmas booking, we would request a £10pp deposit. This may be paid via the payment link that will be emailed to you or in person. We do understand that organising a group meal is a daunting task with the numbers changing all the time. Please keep us informed of the final numbers at least 72 hours ahead of the arrival date. So long as we get notified of the final numbers attending, we would deduct the whole deposit paid. That way you will not lose any deposit money should the numbers go down. We will also contact you nearer the time (72 hours prior to arrival) with a view to confirm the final number of attendees.	
TELEPHONE NUMBER	
EMAIL (for sending the deposit payment link)	
Maaya Indian Kitchen & Bar	
The Hub, 2 Rillaton Walk, Milton Keynes MK9 2FZ	

ALLERGENS

T: 01908242665 www.maayamiltonkeynes.com



















Management reserves the right to serve
10% discretionary service charge is added
Minimum order of one main course per person will apply
Additional Vegan items may be available; please ask the server
All prices are in GBP and inclusive of VAT