

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 Mumbai 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 £20PP

Enjoy Maaya's special 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  

SEEKH KEBAB 

ACHARI CHICKEN TIKKA  

FOR THE MAINS:

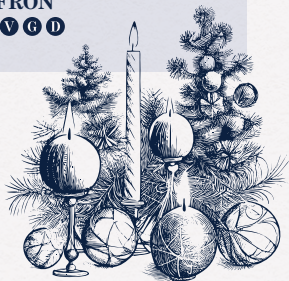
BUTTER CHICKEN  

LAMB ROGANJOSH 

JEERA ALOO  

CHANA MASALA  

SERVED WITH SAFFRON
PILAU  & NAANS   



FESTIVE FEAST THALLI £26PP

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

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

CHICKEN LABABDAR

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

GARLIC CHILLI CHICKEN

Chicken cooked in a spicy gravy with abundance of garlic

KADHAI CHICKEN

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

Diced lamb in a robust spinach and green herb gravy

PANEER MAKHANI

Cubed Cottage cheese in a smooth velvety tomato gravy with fenugreek

PALAK PANEER

Cottage cheese in spinach gravy with ginger and cumin

MATAR PANEER

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

VEG JALFREZI

Seasonal mixed veg in ground spices with onions-bell 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 £30PP

*For the table: Poppadoms with
trio of relishes* 🍷

TO START WITH

TRADITIONAL CHICKEN TIKKA 🍴🍴

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 🍷🍷🍴

Cumin tempered potatoes and peas
in a savoury pastry

ONION BHAJI 🍷🍴

Fritter of onion mesh in a gram
flour batter

FOR THE MAINS:

BUTTER CHICKEN 🍴🍴

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

CHICKEN DO PYAZA 🍴🍴

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

PALAK GOSHT 🍴🍴

Diced lamb in a robust spinach and
green herb gravy

DUM ALOO 🍷🍴

Cubed new potatoes cooked in a
sealed earthenware casserole

Served with Saffron Pilau 🍷

& buttered Naans 🍷🍷🍴

XMAS FAYRE B £35PP

*For the table: Poppadoms with
trio of relishes* 🍷

TO START WITH

CHICKEN MALAI TIKKA 🍴🍴

Roasted bite sized chicken supreme,
with a cream cheese marinade

ADRAKI LAMB CHOPS 🍴🍴

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

PANEER TIKKA 🍷🍴

Grilled cubes of Indian Cottage
Cheese

ALOO TIKKI 🍷🍷🍴

Mashed potato patties with a
stuffing of cumin tempered garden
peas

FOR THE MAINS:

CHICKEN TIKKA MASALA 🍴🍴

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

GARLIC CHILLI CHICKEN 🍴🍴

Chicken cooked in a spicy gravy with
abundance of garlic

LAMB DHANSAK 🍴🍴

Traditional Parsi delicacy of slow
cooked diced lamb with lentils

SAAG ALOO 🍷🍷🍴

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 £39PP

*For the table: Poppadoms with
trio of relishes* 🍷

TO START WITH

HARYALI CHICKEN TIKKA 🍴🍴

Roasted bite sized chicken supreme,
with green herb marinade

ADRAKI LAMB CHOPS 🍴🍴

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

CHILLI PANEER 🍴🍷🍷🍴

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

TANDOORI SALMON 🍴🍷🍴

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

FOR THE MAINS:

CHICKEN LABABDAR 🍴🍴

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

KADHAI CHICKEN 🍴🍴

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 🍴🍷🍴

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 Digestifs 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 ☐ XMAS FAYRE B ☐ XMAS FAYRE C ☐

FESTIVE FEAST THALI ☐ FESTIVE LUNCH ☐

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

T: 01908242665

www.maayamiltonkeynes.com

ALLERGENS

G Contains Gluten **D** Contains Dairy **N** Contains Nuts **SF** Contains Shell/Fish Bones
V Vegetarian **VG** Suitable for Vegans **M** Mild to Medium **M** Medium **H** Hot



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