



UNLIMITED 3 COURSE BUFFET

APPETISERS

Plain papadoms with an assortment of chutney, pickles, onion, podina and home-made sauces

STARTERS

Silver service to your table. A spectacular combination platter consisting of:

Shami Kebab: Minced lamb mixed with herbs, spices and grilled in the pan.

Shahi Murgh: Chicken cooked with fresh herbs, whole spices in fresh cream and yoghurt.

Shahi Bora: Minced chicken with fresh herbs, garlic and ginger, pan fried in sunflower oil.

Chicken/Lamb Tikka: Lightly spiced, marinated in home-made yoghurt, cooked in a charcoal oven.

Mixed Pakora: Thinly sliced onion, fresh herbs and mixed vegetables with grained flour, deep fried in sunflower oil.

Aloo Chat: Jersey potatoes cooked with fresh herbs, green peppers and tomatoes, mixed with special chat masala flavoured with tamarind sauce. Served with side salad and keema nan or peshwari nan

VEGETARIAN STARTERS

Silver service to your table. A spectacular combination platter consisting of:

Vegetable Samosa: Spicy triangular shaped pastry, deep fried in sunflower oil.

Mixed Vegetable Pakora: Thinly sliced vegetables, fresh herbs and grained flour, deep fried in sunflower oil.

Aloo Chat: Jersey potatoes cooked with fresh herbs, green peppers and tomatoes, mixed with special chat masala flavoured with tamarind sauce. Served with Kulcha Nan with Side Salad with Cherry Tomatoes and Cucumber

MAIN COURSE

All the dishes are displayed, please help yourself. If you have a favourite dish not shown, then please let us know – our chef can make it for you.

Lamb Rogon Medium • Lamb Bhuna Medium

Chicken Korma Very Mild • Prawn Biryani Fairly Mild

Chicken Tikka Pasta Fairly Mild • Tandoori Drumsticks Fairly Mild

Chicken Tikka Masala Mild • Madras – Chicken or lamb Hot

Balti Jalfrezi Chicken Fairly Hot • Masala Chicken Bhuna Fairly Hot

Shaslik Chicken or Lamb Medium • Biryani – Lamb or Chicken Fairly Mild

Xacuti Prawn or Prawn and Mushroom Medium

Thai Yellow Curry Chicken or Lamb: Chef's-made Thai yellow curry

Thai Green Curry Chicken or Lamb: Chef's-made Thai green curry

Thai Sweet & Sour Chicken or Lamb:

Chef's made sauce with mango and Thai spices

Thai Rice Noodle Chicken or Lamb:

Chef's made sauce cooked with Fresh Herbs

VEGETARIAN SIDE DISHES

Mixed vegetable curry, bombay potato, spinach & potato, onion bhaji

RICE AND SUNDRIES

Saffron pilau rice, Saffron mushroom rice, French fries, Nan bread – Peshwari nan or Keema nan

REFRESHMENT

Hot towel for your hands and a slice of orange to refresh the palate

THE BILL

Accompanied with an After Eight Mint

EXTRAS

Tea, Coffee, Liquors and Desserts are available at extra cost. Please ask a member of staff for the Menu.



BOOKING CONDITIONS

A non-refundable deposit of £5 per head is required to confirm your booking for Monday to Sunday. Minimum charge £14.95. The management reserve the right to refuse admission.

Strictly over 21, unless with a family party All offers valid from January 2nd to November 20th. Minimum spend per head £14.95. *All offers subject to availability.



An Unlimited Eating Experience

3 COURSE BUFFET

Our chef prepares a galaxy of mild to hot dishes from our menu including some of his own speciality dishes from different provinces of Great India. The buffet is an ideal way to sample a whole range of different tastes.

SUNDAY LUNCHTIME & EVENING

12 Noon to 10.30pm

KIDS EAT FREE SUNDAYS ONLY

Up to 7 years, 1 child per full paying adult

Adults £14.95 Juniors 7-10 £7.95

MONDAY - THURSDAY £15.95

DINE & DANCE

To our resident DJ every Friday & Saturday Night.

FRIDAY £21.95 - SATURDAY £24.95

Agas 5 - 10 MON - THURS £7.95 - FRI - SAT £10.95

EARLYBIRD SPECIAL

FRIDAY £15.95 & SATURDAY £17.95

Dine early and save! Available 5-8pm - Table must be vacated by 8.30pm.



A LA CARTE MENU

Available 7 Days A Week

2 FOR 1

Available on a 3-Course Meal - Sunday to Thursday Only

Buy one starter, one main and one dessert

and receive the same absolutely free.

Only available to dine-in clientele using the a la carte menu.

ENGLISH MENU AVAILABLE

STARTERS - Prawn Cocktail or Melon

MAIN COURSE

Boz Sirloin or Rump Steak* • Fried Scampi • Grilled Chicken

Omelette with Prawn or Cheese

Steamed Sea Bass, Salmon or King Prawns*

All the above dishes are served with chips, tomatoes and mushrooms.

SUNDAY-THURSDAY £15.95

FRIDAY-SATURDAY £19.95

www.maharajagroup.co.uk

RED WINES

1	House Red Wine	250ml	5.50
2	Maharaja House Red		14.95
3	Cotes du Rhone		14.95
4	Malbec		15.95
5	Chianti		16.95
6	Barossa Shiraz		19.95
7	Cabernet Sauvignon		18.95
8	Merlot		18.95
9	Valpolicella		19.95
10	Rioja - Spain		18.95
11	Shiraz - Australia		20.95
12	Chateaufneuf du Pape		26.95

WHITE WINE

13	House Dry White	250ml	5.50
14	Wine Spritzer (Soda or Lemonade)	250ml	5.50
15	House Medium Dry White		14.95
16	Piesporter Michelsberg		14.95
17	Pinot Grigio		14.95
18	Soave		16.95
19	Sancerre		24.95
20	Macon Villages		20.95
21	Sauvignon Blanc		24.95
22	Chardonnay		24.95
23	Chablis - France		20.95

ROSE WINE

24	House Rose Wine	250ml	5.50
25	Sparkling Rose		18.95
26	White Zinfandel		15.95
27	Mateus Rose		15.95
28	Pinot Grigio Blush		16.95

SPARKLING WINE

29	Jacob Creek		19.95
30	Asti Spumante Martini		19.95
31	Prosecco	750ml	19.95
32	Prosecco	200ml	5.95

CHAMPAGNE

33	House Champagne		29.95
34	Moet et Chandon Brut NV		59.95
35	Bollinger Special Cuvee NV		69.95
36	Laurent Perrier Rose NV		75.95
37	Lanson Black Label NV (Magnum)		75.95
38	Dom Perignon Vintage		149.95

DRAUGHT BEERS

39	Peroni - Pint		5.50
40	Peroni - Half Pint		3.00
41	Cobra - Pint		4.25
42	Cobra - Half Pint		2.25
43	Fosters - Pint		4.00
44	Fosters - Half Pint		2.00
45	John Smiths - Pint		4.00
46	John Smiths - Half Pint		2.00

BEER JUGS 2.5 pints

47	Cobra		9.95
48	Fosters		8.95
49	John Smith		8.95
50	Peroni		11.95

BOTTLED BEERS

51	Cobra Indian	660ml	4.95
52	King Cobra	750ml	10.95
53	Desperados		3.50
54	Corona Extra		3.50
55	Budweiser		3.50
56	Heineken		3.50
57	Becks		3.50
58	Amstell		3.50

COOLERS

59	Smirnoff Ice Red		3.50
60	WKD		3.50
61	Kopparberg Cider - All flavours		4.50
62	Magners - All flavours		4.50
63	Bulmers - All flavours		4.50
64	Rekorderlig		4.50

APERITIFS

65	Campari		3.95
66	Dubonnet		3.95
67	Martini Dry		3.95
68	Martini Rosso		3.95
69	Cinzano Bianco		3.95

BRANDY

70	Martell		3.95
71	Hennessy		3.95
72	Courvoisier		3.95
73	Remy Martin		3.95

SHOTS

74	Tequila		3.95
75	Sambuca		3.95
76	Sourz - All flavours		3.95
77	Aftershock All flavours		3.95
78	Jager Bomb / Absinthe		5.00

SPIRITS AND MIXERS

79	HENDRICKS		3.95
80	Gordon's		3.95
81	Beefeater		3.95
82	Tanqueray		3.95
83	Jack Daniels		3.95
84	Jim Beam		3.95
85	Bells		3.95
86	Teachers		3.95
87	Chivas Regal		3.95
88	Johnnie Walker Black Label		3.95
89	Bacardi		3.95
90	Golden Rum		3.95
91	Malibu		3.95
92	Captain Morgan's Dark Rum		3.95
93	Captain Morgan's Spiced Rum		3.95
94	Vodka		3.95
95	Pimms		3.95
96	Archers		3.95
95	All Mixers		+35p

LIQUEURS

98	Glavya		3.95
99	Amaretto		3.95
100	Baileys		3.95
101	Southern Comfort		3.95
102	Drambuie		3.95
103	Tia Maria		3.95
104	Benedictine		3.95
105	Cointreau		3.95
106	Pernod		3.95
107	Grand Marnier		3.95
108	Grappa		3.95
109	Campari		3.95
110	Aperol		3.95
111	Tio Pepe		3.95
112	Harvey's Club		3.95
113	Bristol Cream		3.95
114	Ruby		3.95

SOFT DRINKS

133	Coca-Cola, Lemonade, Ginger Ale, Bitter Lemon, Tonic Water		2.25
134	Fruit Juice J20		3.25
135	Apple, Orange, Pineapple, Mango juice		3.00
136	Sparkling Water	330ml	2.25
137	Still Water	330ml	2.25

PROSECCO COCKTAILS

115	Bellini		8.95
	Prosecco and Peach liquor		
116	Rossini		8.95
	Prosecco and Strawberry liquor		
117	Prosecco Royale		8.95
	Prosecco and Cassis		
118	Porn Star Martini		8.95
	Vodka, Prosecco and Passion Fruit		

COCKTAILS

119	Pina Colada		8.95
	White & Dark Rum, pineapple juice, coconut cream		
120	Mojito		8.95
	White Rum, sugar, lime, sparkling water, and mint		
121	Cosmopolitan		8.95
	Vodka, Triple Sec, lime and cranberry juice		
122	Tequila Sunrise		8.95
	Silver Tequila, grenadine and orange		
123	Hurricane		8.95
	Dark Rum, lemon & fruit juice and soda		
124	Maharaja Glow		8.95
	Golden Rum, American Dry Ginger, lime with ice		
125	Summer Sparkler		8.95
	Pimms, Vodka, Lemonade and ice		

MOCKTAILS (non alcoholic)

126	Lassi Classic		4.50
	Indian yoghurt drink, blended with ice: Choice of mango, sweet or salt		
127	Citrus Sunrise		5.95
	Lemon, Orange, Grapefruit and Grenadine Syrup with ice		
128	Apple Mojito		5.95
	Apple juice, fresh lime, Grenadine syrup, and mint topped with ginger beer		
129	Baby Bellini		5.95
	Peach, Lemon and Sparkling Apple juice with ice		
130	Virgin Mojito		5.95
	Lime, Club soda, Sprite, mint and brown sugar		
131	Virgin Pina Colada		5.95
	Pineapple Juice, Coconut Cream and ice		

