



**MAX MILLER APPRECIATION SOCIETY'S
27TH. ANNUAL LUNCHEON/CABARET**

SUNDAY 15 NOVEMBER 2026 FROM 12 TO 5PM
HOLIDAY INN, SEAFRONT, BRIGHTON



BOOKING FORM

	MENU CHOICES	NAME	NAME	NAME
STARTERS	Roasted tomato soup (ve) (gf), chive oil			
	Tomato and mozzarella salad (v) (gf) Almond dressing			
	Chicken liver pâté, Piccalilli, ciabatta croutes			
MAINS	Roast sirloin of beef served with roast potatoes, mashed potato, roast parsnips, red cabbage, carrots, green beans, Yorkshire pudding, stuffing, thyme gravy.			
	Baked salmon (gf), lemon hollandaise, fondant potato, greens			
	Vegan Wellington (ve), spices aubergine cous cous			
DESSERTS	Chocolate clementine torte (ve) (gf), Raspberry sorbet			
	Sticky toffee pudding (v) (gf) with salted caramel ice cream			
	Baked New York style cheesecake (v) (gf), hazelnut praline			
	Cheese and biscuits (v), crackers, celery and chutney £4.00 supplement			

To finish tea & coffee with petit fours

Order drinks for the table at the bar

Name (Print)	Number of tickets required			
Email:	Non-members		£60.00	
Phone Number:	Members		£55.00	
	Cheese & biscuits supplement		£4.00	
	TOTAL		£	

How to pay: Please enclose (tick boxes)

☐ Cheque payable to MMAS

or Pay Online go to: TicketSource.co.uk/Max-Miller

☐ A stamped addressed envelope for delivery of tickets

☐ This completed Menu Choice Form

Email: mmas.brighton@live.co.uk

and send to: MMAS, E1 Marine Gate, Marine Drive, Brighton, BN2 5TN

Phone: 01273 603308

Please note the Day commences at 12pm in the Lancing Suite when members gather for the AGM.
The bar will be open for pre-luncheon drinks and orders for the dining table.

Holiday Inn offers special overnight rates. Contact hotel directly on 0333 320 9324