



Poultry & Meat Dishes

- Murgh or Gosth Badami** £6.95
(recommended for beginners)
Chicken or Lamb cooked in a creamy sauce with ground cashew nuts and almonds
- Moulglai Kurma** £6.95
(recommended for beginners - very mild)
Chicken or lamb flavoured with dried nuts and ghee, cooked in fresh cream
- Murgh or Gosth Mirchi Massala** £7.95
Pieces of chicken or lamb cooked in a fairly hot sauce with fresh tomatoes, onions, green chillies and coriander
- Murgh or Gosth Bhuna** £6.95
Diced pieces of chicken or lamb cooked with fresh tomatoes, onions and fresh ground spices, deliciously medium dry
- Murgh or Gosth Sagwala** £6.95
Chicken or lamb pieces cooked in medium sauce with fresh spinach and a touch of garlic
- Murgh or Gosth Jalfrezi (Voujon Style)** £7.95
Tender pieces of chicken or lamb cooked with fresh peppers, onions and green chillies to give a slightly hot mouthwatering taste
- Murgh or Gosth Garlic** £7.95
Diced pieces of chicken or lamb cooked with fresh ground spices and fresh garlic
- Murgh or Gosth Dhansak** £6.95
Diced chicken or lamb cooked with pineapple, lentils, sweet, sour and hot sauce
- Murgh or Gosth Sobzi Bahar** £9.95
(a very tasty dish)
Diced chicken or lamb, lightly spiced with fresh ground spices, onions, mushrooms and okra.
- Murgh or Gosth Rogan Josh** £6.95
Pieces of diced chicken or lamb cooked with medium spices, garnished with a thick sauce of tomatoes, onions and fresh peppers
- Murgh or Gosth Madras or Vindaloo** £7.95
Pieces of diced chicken or lamb cooked in a thick gravy with onions and tomatoes



Main Course Vegetarian Dishes

- Sobzi Jull** £6.95
Fresh vegetables, medium spices in a thick gravy
- Sobzi Bhuna Massala** £8.95
(recommended for beginners)
Mixed vegetables cooked in a rich, creamy massala sauce
- Sobzi Dhansak** £6.95
Mixed vegetables
- Sobzi Jalfrezi (Voujon style)** £7.95
Mixed vegetables with mouthwatering taste
- Sobzi Rogan Josh** £6.95
Mixed vegetables in a thick sauce of tomatoes
- Sobzi Began Bahar** £8.95
Mixed vegetables lightly spiced with fresh aubergines.
- Sobzi Karahi** £7.95
Mixed vegetables (medium hot)
- Aloo Chana Chathri** £6.95
Potatoes, mushrooms and chick peas
- Sobzi Shahee Korma** £6.95
(recommended for beginners)
Mixed vegetables cooked with ground almonds and coconut in a rich creamy sauce
- Sobzi Mirchi Massala** £7.95
Mixed vegetables cooked in a fairly hot sauce

Side Dishes Vegetarian

All side dishes must be accompanied with a main course

- Sobzi Jull Medium** £3.45
- Chathri** Fresh mushrooms £3.45
- Thaja Bhindi** Fresh tender okra £3.45
- Aloo Gobi** Fresh cauliflower and potatoes £3.45
- Niramish** Delicately spiced seasonal vegetables £3.45
- Began Boratha** Aubergines with onions and a touch of garlic £3.45
- Bombay Aloo** Lightly spiced baked potato £3.45
- Tarka Dall** Spiced lentils cooked with garlic £3.45
- Palak Sag** Fresh spinach and fresh garlic £3.45
- Chana Massala** Lightly spiced chick peas £3.45
- Sag Aloo** Spinach and potato £3.45
- Garlic Mushroom Bhaji** Mushrooms and fresh garlic £3.45
- Sag Paneer** Spinach cooked with Indian vegetable cheese £3.45
- Sobzi Chillies** Mixed vegetables and green chillies £3.45
- Matar Paneer** Chick peas cooked with Indian vegetable cheese £3.45
- Cauliflower Bhaji** Cauliflower £3.45
- Aloo Chana** Lightly spiced potatoes and chick peas a touch of garlic and coriander £3.45



Rice & Bread

- Sadey Chawal** £1.95
Plain, boiled long grain rice
- Pilau Chawal** £2.25
Plain, baked basmati rice
- Chathri Rice** £3.45
Basmati rice cooked with mushrooms
- Special Fried Rice** £3.45
Cooked with egg, peas and onions
- Voujon Special Rice** £3.95
Basmati rice cooked with seasonal mixed vegetables, with tomatoes and cucumber
- Keema Rice** £3.45
Cooked with minced lamb and coriander
- Nan Bread Plain** £1.95
- Tiika Nan** £2.45
Stuffed with pieces of barbecued chicken and coriander
- Keema Nan** £2.45
Stuffed with minced meat
- Peshwari Nan** £2.45
Stuffed with almonds and sultanas
- Kulcha Nan** £2.45
Stuffed with onions and mixed vegetables
- Garlic Nan** Stuffed with garlic £2.45
- Cheese Nan** Stuffed with cheese £2.45
- Garlic & Coriander Nan** £2.45
Stuffed with garlic & coriander
- Sylheti Nan** £2.45
Stuffed with hot and spicy vegetables
- Dhoi (yoghurt)** £1.30
Cultured yoghurt with cucumber or onion
- Chapati** Thin baked Bread £1.30
- Paratha (plain)** Thick bread fried in butter £1.95
- Stuffed Paratha** £2.45
- Stuffed with lightly spiced vegetables, then fried in butter** £2.45
- Papadum (plain)** £0.55
- Spiced Papadum** £0.60

Pickles

- Chilli Pickle** £0.50
- Lime Pickle** £0.50
- Mango Chutney** £0.50
- Onion Salad** £0.50



Set Meal for Two

Papadums and Pickles

Starters
Chicken Tikka
Aloo Chat

Main Courses

Chicken Tikka Massala (mild)
Lamb Sagwala (medium)

Side Dishes

Aloo Gobi

Rice and Bread

Pilau Rice, Chicken Tikka Nan

£29.95



Set Meal for Four

Papadums and Pickles

Starters

Duck Tikka
Onion Bhaji
Meat Samosa
Mixed Kebab

Main Courses

Chicken Tikka Jalfrezi (hot)
Lamb Passanda (mild)
Vegetable Tikka Massala (mild)
King Prawns Sagwala (medium)

Side Dishes

Aloo Gobi, Sag Bhaji

Rice and

Pilau Rice, Mushroom Rice
Garlic Nan, Stuffed Paratha

£59.95

Set Meal for Six

Papadums and Pickles

Starters

Panch Mishali
Sheek Kebab
Lamb Samosa
Aloo Chat
Onion Bhaji
Vegetable Samosa

Main Courses

Murgh Badami (mild)
Balti Murgh Tikka Massala (mild)
Karahi Gosth (medium)
Lamb Rogan Josh (medium)
Balti Sobzi Garlic Vegetarian (medium)
Aloo Chana Jalfrezi Voujon Style (hot)

Rice and Bread

Palak Sag
Bombay Aloo
Mushroom Bhaji

Side Dishes

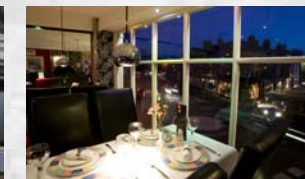
Voujon Special Rice
Pilau Rice
Mushroom Pilau Rice
Peshwari Nan
Kulcha Nan
Nan

£89.95

Please Note: The above set meals are discounted so that no other discounts apply in conjunction with this discount.

We can also cater for larger parties - ask for details

For Reservation and Take-Away Orders call
01572 723043 or 01572 722372



Special Banquet Night

Every Wednesday £11.95 per person

Choice of any Starter, any Main Course, any Vegetable Side Dish and any Rice or Nan Bread from our A La Carte Menu

For Example...

Starter: Mix Kebab £4.95
Main Course: Tawa Chicken Tikka Jalfrezi £12.95
Side Dish: Tarka Dall £3.95
Rice: Mushroom Pilau Rice £3.95

Normal Price: £25.80

Wednesday you pay £11.95 per person

a saving of over 50%

King Prawn/Duck dishes £2.50 extra

Strictly not valid without a table reservation.
Tables should be reserved before 6.00pm Wednesday for this offer to be valid. Offer not valid on Takeaways.
Last order must be placed before 9.30pm.

An offer not be missed!

Please note all pictures and images are for illustration purpose only
www.voujonrestaurant.co.uk

Established 1995

Voujon

Invitation to Dine

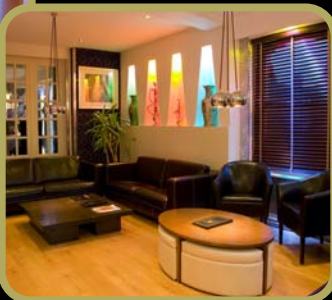
Fully Air-Conditioned with a Licenced Bar

Take-Away Menu

4 Burley Corner, High Street
Oakham, Rutland, LE15 6DU



Open 7 Days a Week
including all Bank Holidays
6pm to 11pm



10% DISCOUNT
ON ALL TAKEAWAYS
OVER £15
Not valid with any other offers or promotions.

For Reservation and Take-Away Orders call
01572 723043 or 01572 722372

After Hours 07958 683709



The Essence of Good Food is Time
Please allow our chef sufficient time to cook your food

www.voujonrestaurant.co.uk
email: anwar23@hotmail.co.uk



Starters

Onion Bhaji	£2.75
Finely chopped onions and special herbs fried with lentils	
Samosa	£2.75
Triangular shaped pastry stuffed with mildly spiced vegetables or minced lamb	
Sheek Kebab	£3.95
Tender minced lamb seasoned with onions, herbs and a touch of ground spices, roasted in a tandoori on skewers	
Panch Mishali	£4.95
A selection of Kebabs and Tikkas	
Murgh or Gosth Tikka	£3.95
Succulent pieces of chicken or lamb marinated in herbs and spices then roasted in a tandoori on skewers	
Duck Tikka	£4.95
Cooked as Murgh Tikka	
Tandoori Murgh	£3.95
Succulent chicken pieces, marinated in herbs and spices then roasted in a tandoori on skewers (on the bone)	
Tandoori Jhinga	£5.95
King sized prawns marinated in herbs and spices, grilled in a tandoori oven on skewers	
Jhinga Bhuna on Puree	£5.95
King sized prawns gently spiced with garlic, ginger and onions, served with a fried puffy bread	
Chingri Bhuna on Puree	£4.95
Prawns cooked in a thick spicy sauce, with fresh tomatoes, onions and flavoured with green herbs, served with a fried puffy bread	
Bilathi Mirchi	£4.95
Pepper stuffed with mildly spiced chicken, vegetables, minced lamb or prawns	
Murgh Chat	£4.95
Diced chicken cooked with special chat massala, finely chopped cucumber and fresh ground spices, served with a fried puffy bread	
Aloo Chat	£4.95
Diced potatoes cooked with special chat massala, finely chopped cucumber and fresh ground spices, served with a fried puffy bread	
Aloo Chana Sag on Puree	£4.95
Diced potatoes cooked with chick peas and spinach, with a special chat massala sauce served with a fried puffy bread	
Jhinga Butterfly	£5.95
King sized prawns dipped in egg and breadcrumbs then deep fried with butter	
Garlic Mushrooms	£3.95
Mushrooms cooked with onions and fresh garlic with a touch of coriander	

Main Course



Tandoori Specialities

Tandoori Jhinga	£10.95
King sized prawns marinated in herbs and spices, grilled in tandoori oven on skewers	
Tandoori Murgh	£7.95
Tender half chicken marinated in yoghurt, with fresh herbs and spices roasted in a tandoori on skewers on the bone	
Murgh Shashlick	£8.95
Tender diced chicken, marinated with mild herbs and spices, grilled in a tandoori with tomatoes, onions and fresh peppers	
Murgh or Gosht Tikka	£7.95
Diced pieces of chicken or lamb, marinated and mildly spiced, grilled in a tandoori on skewers	
Panch Mishali	£10.95
Consists of tandoori chicken, chicken tikka, lamb tikka, tandoori king prawns, nan bread and sheek kebab.	
Murgh Tikka Garlic	£8.95
Diced spring chicken pieces, marinated with fresh ground spices and herbs, with fresh garlic then grilled in tandoori on skewers	
Tandoori Garlic Duck	£9.95
Succulent pieces of duck marinated in delicate herbs and spices, grilled in a tandoori then fried with onions and peppers	
Tandoori Shajanni	£10.95
Chicken tikka and lamb tikka fried with onions, peppers, green chillies and coriander	
Tandoori Jhinga Garlic	£11.95
King sized prawns marinated in herbs and spices with fresh garlic then grilled in a tandoori on skewers	

Chef's Tawa Specials

Tawa dishes are cooked with onions, green peppers, strongly spiced with whole spices. All Tawa dishes are medium unless otherwise specified

Tawa Murgh Tikka or Gosth Tikka	£10.95
Tawa Murgh Chilli Garlic (hot)	£11.95
Tawa Murgh or Gosth Tikka Jalfrezi (hot)	£11.95
Tawa Murgh Tikka Mushroom Sag	£11.95
Tawa Murgh or Gosth Tikka Massala	£11.95
Tawa Murgh or Gosth Tikka Sagwala	£11.95
Tawa Murgh, Gosth or Chingri	£9.95
Tawa Sobzi (vegetarian)	£9.95
Tawa Jhinga (king prawn)	£13.95
Tawa Murgh Kurma (mild)	£11.95
Tawa Chingri Sagwala (prawn)	£11.95



Balti Specialities

Balti Murgh, Gosth or Chingri	£6.95
Balti Jhinga (king prawns)	£9.95
Balti Murgh Tikka or Gosth Tikka	£7.95
Balti Sobzi (vegetarian)	£6.95
Balti Murgh Tikka Massala (mild)	£9.45
Balti Special Rogan (chicken tikka & lamb tikka)	£9.45
Balti Garlic Murgh, Gosth or Chingri	£7.95
Balti Garlic Jhinga (king prawns)	£10.95
Balti Sobzi Garlic (vegetarian)	£7.95
Voujon Special Balti (chicken tikka & lamb tikka & king prawn)	£10.95
Balti Murgh or Gosth Jalfrezi	£8.95
Balti Sobzi Jalfrezi (hot, vegetarian)	£8.95
Balti Sobzi Massala (mild, vegetarian)	£8.95

All Balti dishes are medium hot unless otherwise specified

Voujon Chef Specialities

Voujon Mixed Massala	£10.95
A mixture of barbequed chicken, lamb and king prawns in a special exotic mild sauce with fresh cream and ground nuts, with a boiled egg	
Mouglai Passanda (recommended fo beginners)	£8.95
Pieces of chicken or lamb tikka, cooked in fresh cream and red wine, cultured in yoghurt and almonds	
Jhinga Lajawab (recommended for beginners)	£10.95
This dish captures the exquisite flavour of king prawns, roasted in a tandoori and cooked in mild spices with cream	
Shahi Jhinga Bhuna	£10.95
Recommended for beginners, barbequed king prawns cooked with garlic, tomatoes, onions and freshly ground spices, deliciously medium dry with a thick sauce	
Murgh or Gosth Tikka Bhuna	£8.95
Barbecued chicken or lamb cooked with tomatoes, onions and freshly ground spices, deliciously medium dry with a thick sauce	
Murgh or Gosth Makhani (recommended for beginners)	£8.95
Barbecued chicken or lamb, flavoured in mild spices and garnished with almonds, butter and cream	
Murgh or Gosth Tikka Jalfrezi (Voujon Style)	£8.95
Barbecued chicken or lamb pieces, cooked with fresh peppers, onions and green chillies to give a slightly hot mouthwatering taste	
Voujon Special Rogan	£8.95
Barbecued chicken and lamb cooked in medium spices, garnished with a thick sauce of tomatoes, onions and fresh peppers	
Murgh Nawabi	£10.95
Succulent pieces of chicken marinated in herbs and spices with mushrooms, onions, tomatoes and cooked with Brandy.	
Murgh or Gosth Tikka Massala	£8.95
Pieces of chicken or lamb marinated for several hours in a home made sauce with special herbs and spices, barbequed over a flaming tandoori oven, then cooked in and enriched massala sauce	
Murgh or Gosth Muktaj	£8.95
Barbecued chicken or lamb cooked with garlic and ginger in a special medium spicy sauce	
Kabuli Bhuna	£8.95
Succulent pieces of chicken or lamb marinated in special herbs and spices with chick peas and cauliflower	
Tandoori Jinga Jalfrezi	£10.95
Barbecued king prawns cooked with fresh peppers, onions and green chillies to give a slightly hot mouthwatering taste	
Jhinga Tikka Massala	£10.95
King prawns cooked as a Murgh Tikka Massala	
Murgh or Gosth Tikka Garlic Jull	£8.95
Barbecued chicken or lamb cooked with fresh garlic in a medium spicy sauce	
Murgh or Gosth Tikka Karahi	£8.95
Barbecued chicken or lamb cooked in stir fry onions, green peppers and tomatoes, medium hot	
Tandoori Jhinga Kee Bijlee	£14.95
King sized prawns marinated in herbs and spices, grilled in a tandoori then cooked with mushrooms, onions and aubergines	

Biryani Dishes

These dishes are prepared from the finest Basmati Saffron Rice with almonds, sultanas, garnished with tomatoes and other ingredients, dressed with a thin, plain omelette and served with a medium vegetable curry

Voujon Special Biryani (marinated chicken, lamb & king prawns)	£10.95
Murgh, Gosth or Chingri Biryani	£8.95
Jhinga Biryani (king prawns)	£10.95
Murgh or Gosth Tikka Biryani	£9.95
Duck Tikka Biryani	£10.95
Murgh and Mushroom Biryani	£9.95
Sobzi Biryani (vegetarian no omelette)	£8.95



Duck Specialities

Duck Tikka Massala	£10.95
Pieces of duck marinated for several hours in a home made sauce with special herbs and spices, barbequed over a flaming tandoori oven, then cooked in a enriched massala sauce	
Duck Tikka Karahi	£10.95
Barbecued duck pieces cooked with stir fried onions, green peppers and tomatoes, medium hot.	
Duck Tikka Jalfrezi	£10.95
Barbecued duck cooked with fresh peppers, onions and green chillies, to give a slightly hot moutwatering taste	
Duck Tikka Shahee Kurma (recommended for beginners)	£10.95
Pieces of duck cooked in a rich creamy sauce with ground cashew nuts and almonds	



Seafood Dishes

Chingri Bhuna	£6.95
Prawns cooked in a thick spicy sauce with tomatoes, onions and flavoured with green herbs	
Chingri Badami (recommended for beginners)	£6.95
Prawns cooked in creamy sauce with ground cashew nuts and almonds	
Chingri Sagwalla	£6.95
Prawns and spinach	
Chingri Garlic	£7.95
Prawns cooked with fresh ground herbs and spices, with fresh garlic, medium hot	
Chingri Jalfrezi (Voujon Style)	£7.95
Prawns cooked with fresh peppers, onions and green chillies to give a slightly hot mouthwatering taste	
Chingri Mirchi Massala	£7.95
Prawns cooked in a fairly hot sauce	
Jhinga Sagwalla	£9.95
King sized prawns and spinach	
Jhinga Dhansak	£9.95
King sized prawns cooked with pineapple, lentils, sweet, sour and hot	
Shahee Jhinga (recommended for beginners)	£9.95
King sized prawns cooked in a rich, creamy, coconut sauce, almonds and butter	
Jhinga Jalfrezi (Voujon style)	£9.95
King sized prawns cooked with fresh peppers, onions and chillies to give a slightly hot, mouthwatering taste	
Jhinga Bhuna	£9.95
King sized prawns cooked in a thick spicy sauce, tomatoes, onions and flavoured with green herbs	
Jhinga Kurma (recommended for beginners)	£9.95
King sized prawns mildly spiced, cooked with almonds in a rich creamy sauce	
Jhinga Sobzi Bahar (a very tasty dish)	£10.95
King sized prawns lightly spiced with fresh ground spices and coriander, cooked with mushrooms, and onions	
Jhinga Garlic Karhai	£10.95
King sized prawns cooked with fresh green peppers, onions, tomatoes, fresh garlic, coriander and fenugreek	
Jhinga Mirchi Massala	£9.95
King sized prawns cooked in a fairly hot sauce with fresh tomatoes, onions, green chillies and coriander	