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Free home delivers within a 3 mile
radius. Minimum order of £10.00

For Reservation & Takeaway Orders Call :

01543 450 660

01543 450 101

Email : anwar23@hotmail.co.uk

www.voujonrestaurant.co.uk

Eat. Drink. Enjoy.

41-43 Brownhills Road
Norton Canes, Cannock, Staff
WS11 9SE

Open 7 days a week 5:30pm to 11:00pm
(including Bank Holidays)

Takeaway Menu

Voujon

Invitation to Dine



Appetisers to Share

Vegetable Platter (for 2 Persons)	6.50
Vegetable Samosa	
Onion Bhaji	
Paneer Shashlik	
Seafood Platter (for 2 persons)	8.50
Selection of prawns and fish	
Mix platter (for 2 persons)	7.50
Selection of kebabs and Tikka	

Appetisers Meat and Chicken

Chicken or Lamb Tikka Diced pieces of chicken or lamb marinated and mildly spiced then grilled in a Tandoori oven	2.95
Aam Tikka Puree Diced baked potatoes and chargrilled chicken delicately cooked in a spicy mouth watering mango sauce	3.50
Chicken & Garlic Mushrooms A truly tantalising pan fried starter with a hint of chilli and tamarind	2.50

Sylheti Stir-Fry Chicken or lamb is stir fried with peppers in a sharp blend of our chefs home made pickle and spices	3.50
Desi Chaat Chicken or lamb cooked in a lightly spiced chaat sauce and served with a puffy bread	3.50
Tandoori Chicken Chicken on the bone marinated in traditional spices and cooked in a tandoori oven	2.95
Bite Size Chicken Chicken niblets marinated in mild spices and fresh coriander leaves, cooked on skewers in the tandoori oven	2.95
Chicken or Lamb Shashlick Chicken or lamb marinated in special herbs cooked with, peppers, tomatoes and onion wedges	3.50
Kali Mirchi Slices of chicken strips marinated with garlic, ginger, lime juice, ground coriander, mustard hint of chilli and dipped in yoghurt then left overnight and cooked in the tandoori oven	3.50
Chicken Pakora Succulent pieces of chicken lightly spiced, shallow fried in batter with our chefs home made spices	2.95

Sylheti Sheek Kebab Tender minced lamb favored with nutmeg, fresh mint, brown onion and ginger, then cooked in a tandoori. Served with a fried puffy bread	2.95
Barrah Chops Lamb chops marinated with garlic, ginger, lime juice, ground coriander, mustard, hint of chilli and dipped in yoghurt and cooked in the tandoori oven	3.50
Samosa Triangles Crisp leaves of pastry filled with minced lamb, chicken or vegetables mixed with fresh herbs	2.50
Appetisers Seafood & Vegetable	
Lal Mirchi Tandoori baked pepper stuffed with Peri Peri spiced prawns and seasonal mixed vegetables	4.50
Pan Fried Sea Bass Fillet of Sea bass coated in herbs and mustard seeds	3.95
Chargrilled Salmon Salmon steak chargrilled with chilli and coriander crust	3.95
Kakra on Batwa Bread Crab meat tossed with pepper jullennes	3.95
Potato & Garlic Mushroom Stir-Fry Lightly tossed with fresh garlic and our Chefs home made spices	3.50

Macher Biran Pan fried Bangladeshi Boneless fish very lightly spiced with a touch of haldi, sautéed onions, Juliennes pepper and coriander	3.50
Char Grill Pomfret A speciality from the coast of Cox Bazaar, lightly marinated in turmeric, rock salt and pan fried	3.50
Tandoori King Prawn Jumbo Prawns marinated in natural herbs and yoghurt, roasted in the clay oven	4.95
Aloo Bond Mashed Potatoes, mustard seeds and roasted cashew nuts then shallow fried in our own home made four spices with bread crumbs	2.50
Paneer Shashlik Indian vegetable cheese cooked in the Tandoori oven with pepper, tomatoes, red onions and mushroom	3.50
Onion Bhaji Finely chopped onions and special herbs fried with lentils	2.50
Crab Cake Crab meat lightly spiced with mashed rice, garlic, spring onion and fennel seeds then shallow fried with bread crumbs	3.50

Amritsari Fish coated in our own home made spice with gram flour lightly spiced	3.50
Jhinga Bhuna Jumbo prawns gently spiced with garlic and ginger sautéed onions, served with a puffy bread	4.95
Hamook Bahar Mussels tossed with spring onions garlic and lightly spiced with tomatoes and coriander	3.50
King Prawn Butterfly Jumbo prawn dipped in egg and bread crumbs then shallow fried	4.95
Chot Potee Chick peas fried with finely chopped onions, peppers, coriander, garnished chopped egg with tamarind sauce	2.95





Tandoori Specialities

Tandoori Jhinga King sized prawns marinated in herbs and spices, then grilled in the tandoori oven on skewers	9.95
Tandoori Chicken Tender half chicken marinated in yoghurt, with fresh herbs and spices. Roasted in a tandoori on skewers (on the bone)	5.95
Chicken Shashlik Tender diced chicken, marinated with mild herbs and spices, grilled in a tandoori with tomatoes, onions and fresh green peppers	7.50
Chicken or Lamb Tikka Diced pieces of spring chicken or lamb, marinated and mildly spiced then grilled in a tandoori on skewers	5.95
Panch Mishali Consists of tandoori chicken, chicken tikka, lamb tikka and sheek kebab. Served with a nan bread	8.95
Chicken Tikka Garlic Diced spring chicken pieces, marinated with fresh ground spices and herbs, with fresh garlic, spring onion and peppers	6.95

Tandoori Garlic Duck Succulent pieces of duck marinated in delicate herbs and spices, grilled in a tandoori then fried with onions, green peppers and spring onion	8.95
Tandoori Shajanni Chicken tikka and lamb tikka fried with onions, green peppers, green chillies and coriander	8.95
Mahi's Machlee Salmon marinated with tomatoes, roasted red pepper puree with coriander and lime juice. Served with a fresh home made mint yoghurt sauce	8.95
Panner Shaslick Diced pieces of paneer grilled in tandoori with onions and peppers	5.95
Biryani Dishes	
All biryani dishes are served with a vegetable curry	
Chicken or Lamb Biryani	5.95
Machli Biran Prawn and fish	8.95
Lamb and Bindi Biryani Okra and lamb	6.95
Baghan Biryani Aubergine, okra, cauliflower and chick peas	5.50
Vegetable Biryani Consists of mixed seasonal vegetables	5.50

Chef Signature Dishes

Sylheti Jhinga Bhuna Chargrilled king prawns cooked with diced cubes of paneer and spinach, garnished with a cheese topping and coriander	8.95
King Prawn Alphonso A slightly hot, sweet and sour sauce flavoured with fresh mango, coriander leaves and garlic	8.95
King Prawn Jaipuri king size prawns baked in tandoori oven mixed together with green and red peppers in a slightly hot, tangy sweet and sour sauce	8.95
Jhinga Garlic Karahi king sized prawns cooked with fresh green peppers onions, tomatoes, fresh garlic coriander and fennegreek. Served in a cast karahi dish	8.95
Goan Machli Pan fried fish served on a garlic and herb infused sauce accompanied with a steamed rice	8.95
Lamb Rezelah Slow cooked lamb with traditional Bangladeshi spices	6.50
Aloo Gosth Lamb prepared in a tangy hot and spicy sauce garnished with potato straws	6.50

Gobi Machli Traditional Bangladeshi specialty fish cooked with cauliflower with our chefs Home made recipe	8.95
Sylheti Bhuna Barbecued chicken or lamb cooked in a medium dry sauce with our chefs home made chilli pickle to give a hot and fragrant taste of chilli, garnished with dry chillies	6.50
Lamb in South Indian Spices Slow cooked fillet of lamb in a sauce flavoured with curry leaves and south Indian spices	6.50
Jhinga Ke Bijlee Jumbo prawn marinated in herbs and spices chargrilled in tandoori then cooked with mushrooms, onions and aubergines	8.95
Lamb Chop Korwari Marinated tender lamb chops tandoori baked, served in a medium strength aubergine and tomato sauce, garnished with coriander	8.95
Chicken Ishtew Succulent pieces of diced chicken stewed in sweet chilli and coconut sauce with seasonal vegetables	6.50
Dhaba de Gosth Bangladeshi style lamb curry. Lamb marinated with mustard oil ginger, garlic, yoghurt, cumin seeds and chillies, slowly simmered in a marrow bone stock	6.50

Chicken Nawabi Succulent pieces of chicken marinated in herbs and spices with mushrooms, onions and tomatoes. Served on a sizzler	6.50
Chicken Tikka Chasni (very popular dish from calcuta). Boneless marinated chicken garnished with almonds, yoghurt and mango chutney to give a very mild taste	6.50
Chicken Jhal A Bangladeshi version of a jafrezi, succulent pieces of chicken, slow cooked in a hot tangy sauce, flavoured with bell peppers and curry leaves	6.50



Traditional Dishes

Chicken, Lamb or Prawn	4.95
Chicken or Lamb Tikka	5.95
King Prawn	8.95
Vegetables	4.50

Korma

Very mildly spiced, cooked with coconut in a rich creamy source

Bhuna

A semi dry dish prepared with chopped onions, ginger, garlic, green peppers, slightly spiced

Jalfrezi

Cooked with chopped onions, capsicum, green chilli, slightly hot

Rogon Josh

Medium spiced with exotic fresh herbs, fried onions and tomatoes to create a unique flavour

Vindaloo

Cooked in a very spicy sauce with potato. Extremely hot

Pathia

Sweet and sour tasty dish prepared with garlic, onion and capsicums, cooked with a mixture of spices and fresh herbs to create a unique taste

Dopiazza

Medium strength dish garnished with diced onions and capsicums, cooked with a mixture of spices and fresh herbs to create a unique taste

Sagwala

Freshly chopped spinach and onions, lightly spiced with added herbs & spices

Traditional Special Dishes

Chicken Tikka	6.50
Lamb Tikka	6.50
Tandoori King Prawn	8.95

Korai

Medium to hot strength dish cooked with plentiful onions, peppers, tomatoes and coriander

Masala

Spicy, smooth and creamy masala sauce with aromatic herbs and spices, garnished with almonds

Pasanda

A creamy mild dish, with fresh cream, yoghurt and almonds

Makhani

Tandoori masala sauce, with tangy tomatoes and honey. A creamy mild dish

Aada Muktaj

Cooked with fresh ginger in special medium spicy sauce.

Podina Special

Cooked with various fresh mixed spices, sweet medium strength dish with a touch of mint to give a subtle mint flavour

Balti Dishes

A very popular dish created in the Midlands. The combination of herbs and spices make this dish deliciously spicy garnished with onions, tamarind and coriander. Served in a balti dish

Tawa Dishes

Tawa dishes are cooked with onions, green peppers and strongly spiced and herbed, served on a sizzling pan

Tawa Chicken Chilli Garlic	7.95
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Tawa Lamb Mushroom Sag	7.95
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Tawa King Prawn Roshni	9.95
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Tawa Paneer Sag	6.95
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Tawa Fish	9.95
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Duck Specialities

Duck Karahi	8.95
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Marinated pieces of duck breast cooked in a medium hot sauce with onions and peppers

Duck Roshni Masala	8.95
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Pieces of marinated Duck cooked in a rich creamy masala sauce infused with fresh garlic

Mirch Duck	8.95
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Duck Fillet cooked in a thick spicy sauce with fresh green chillies on a sizzling platter

European Dishes

served with chips and salad

Omelette	6.50
Roast Chicken	6.50
Chicken Nuggets	6.50
Scampi	6.50

Wraps

Chicken Tikka Wrap	4.50
Lamb Tikka Wrap	4.50
Sheek Kebab Wrap	4.50
Vegetable Panner Wrap	4.50
Fish Tikka Wrap	4.50





Side Dishes Side 2.95 Main 4.50

- Can also be served as a main
- Thaja Bhindi**
Fresh tender okra with onions, herbs and spices.
- Aloo Gobi**
Fresh cauliflower and potatoes cooked with medium spices
- Niramish**
Delicately spiced seasonal vegetables
- Bombay Aloo**
Lightly spiced baked potatoes
- Tarka Dhall**
Spiced lentils cooked with garlic
- Palak Sag**
Fresh spinach cooked with onions and fresh garlic
- Chana Masala**
Lightly spiced chick peas cooked with onions and tomatoes
- Sag Aloo**
Spinach and potatoes, lightly spiced with fresh garlic
- Garlic Mushrooms Bhaji**
Mushrooms cooked with onions tomatoes and fresh garlic

- Sobzi Chillies**
Mixed vegetables cooked with onions and fresh green chillies
- Matar Paneer**
Cooked with green garden peas and Indian cheese
- Paneer Shaslick (dry)**
Indian vegetables cooked with green peppers, onions wedges and tomatoes
- Began Bhaji**
Mix veg and aubergines
- Dhall Palak**
Lentils and spinach
- Chili Paneer (hot)**
Cheese and chilli
- Chathri Bhaji (mushroom)**
- Mator Paneer**
Chick peas and cheese
- Palak Paneer**
Spinach and cheese
- Palak Chana**
Spinach and chickpeas
- Keema Peas** Side 3.95 Main 5.95
Minced lamb and peas
- Isa & Bindi** Side 3.95 Main 5.95
Prawns and okra

- Rice**
- Steamed Rice** 1.95
Plain Long Grain Rice
- Pilau Chawal** 2.25
Baked basmati rice
- Chatri Rice** 2.95
Rice with mushroom
- Special Fried Rice** 2.95
Egg & peas
- Vegetable Special Rice** 2.95
Seasonal mix vegetables

- Nan Bread**
- Nan** 1.95
Plain
- Keema Nan** 2.25
Stuffed with minced meat
- Garlic Nan** 2.25
Stuffed with garlic
- Peshwari Nan** 2.25
- Cheese and Onion Nan** 2.25
- Garlic and Coriander Nan** 2.25
- Tikka Nan** 2.25
Stuffed with pieces of barbecued chicken, lamb, coriander and green chillies

- Basket of Nans** 4.95
Four selections of nan
- Sylheti Nan** 2.25
Spiced mixed vegetables with chillies

- Extras**
- Raitha** 1.95
Yoghurt
- Chapati** 1.25
Whole baked bread wheat
- Paratha** 2.25
Whole wheat bread pan fried in butter
- Bengal Paratha** 2.50
Stuffed with cheese and chillies
- Masala Papadams** 0.60
- Plain Papadams** 0.50
- Assolted Pickles** 0.60
- Chips** 1.50



Set Meals

For Two £22.90

Complementary Papadoms

Starters

Mix Platter

Main Courses

Chicken Tikka Masala

Lamb Bhuna

Side Dishes

Sag Aloo

Rice & Bread

Garlic & Coriander Nan / Pilau Rice

For Four £45.80

Complementary Papadoms

Starters

Sea Food Mix Platter

Vegetable Mix Platter

Main Courses

Chicken Tikka Jalfrazi

Tawa Lamb Mushroom Sag

Tandoori King Prawn Masala

Chana Sag Paneer (vegetarian)

Side Dishes

Aloo Gobi

Mushroom Bhaji

Rice and Bread

Pilau Rice

Garlic Nan

Peshwari Nan

Special Banquet Night

Choice of any starter, main course, vegetable side dish and rice or nan bread from our A La Carte Menu

For Example

Papadoms & Pickle	£1.10
Starter : Lal Mirchi	£4.50
Main Course : Tawa Lamb Sag Mushroom	£7.95
Side Dish : Aloo Gobi (per couple)	£2.95
Rice : Vegetable Pilau Rice	£2.95
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	£19.45

Duck, Seafood, King prawn, Crab Dishes : £1.50 extra for Starters / £3.00 extra for Mains

A Saving of over 50 !!

Every Monday & Thursday £8.95 per person

Banquet meals valid dine in or Takeaway

Banquet valid on home deliveries minimum of two Banquet meals must be ordered.

Not valid with any other offer or promotion.

Please Note :

The Set Meals are already discounted so no other discount is valid.

