

Indian Voojan

RESTAURANT

BANQUET MENU A

£28.95 PER PERSON

ENTRÉE

2 Pappadoms with mint sauce, mango chutney,
onion salad and lime pickle

STARTER

Onion Bhaji (V)
Shish Kebab
Chicken Tikka
Vegetable Samosa (V)

MAINS

Chicken Tikka Masala (mild)

Diced chicken tikka in yogurt with delicate herbs and spices, cooked in a specially flavoured sauce with coconut and cream

Garlic Begum Sabji (medium) (V) (SD)

Spiced aubergine cooked with mixed vegetables and fresh garlic

Chicken Pathila Raj (fairly hot)

Strips of Chicken with long fried onions, special herbs and spices including fresh mint, garlic, yoghurt and butter in rich and tangy sauce

Chettinad Lamb (hot)

Lamb cooked with red chillies, tamarid and black pepper in a hot spicy sauce

Himalayan Lamb (medium)

Tender lamb cooked in South Indian spices with tomatoes, onions and spices in a thick sauce

Chicken Tikka Bhuna (medium)

A classic

SIDES & SUNDRIES

Pilau Rice (V), Selection of Nan Breads (V)
Tarka Dall (V), Bumbai Aloo (V),
Chana Bhuna (V).

Indian Voojan

RESTAURANT

BANQUET MENU B

£25.95 PER PERSON

ENTRÉE

2 Pappadoms with mint sauce, mango chutney,
onion salad and lime pickle

MAINS

Chicken Tikka Masala (mild)

Diced chicken tikka in yogurt with delicate herbs and spices, cooked in a specially flavoured sauce with coconut and cream

Garlic Begum Sabji (medium) (V) (SD)

Spiced aubergine cooked with mixed vegetables and fresh garlic

Chettinad Lamb (hot)

Lamb cooked with red chillies, tamarid and black pepper in
a hot spicy sauce

Himalayan Lamb (medium)

Tender lamb cooked in South Indian spices with tomatoes, onions and
spices in a thick sauce

Chicken Tikka Bhuna (medium)

Marinated chicken with various spices and herbs

Chicken Jalfrazi (fairly hot)

Cooked with green peppers, onions and chillies in a thick sauce

SIDES & SUNDRIES

Pilau Rice (V), Selection of Nan Breads (V)

Tarka Dall (V), Bumbai Aloo (V),

Chana Bhuna (V).