

FESTIVE SET COURSE MENU

For a more traditional Christmas dinner, choose our festive set course menu, with nibbles on arrival followed by your choice of individual starter & main

£36 per person for 3 courses
add dessert and make it 4 courses for £42pp

nibbles served on arrival for table to share:

PRAWN CRACKERS / VEGETABLE CRACKERS | vg
CRISPY SEAWEED | vg, gf

tapas choose one:

VEGETABLE SPRING ROLLS

deep-fried spring rolls packed with vermicelli noodle, celery, white cabbage, carrot and mushrooms, served with sweet chilli dip | vg

RED GREEN BEANS

long beans and broccoli stir-fried in rich, spicy red curry paste | vg, gfo

CHICKEN SATAY

chicken breast skewers, marinated in coconut milk, kaffir lime & lemongrass, drizzled in creamy peanut sauce | n

THAI FISHCAKES

authentic Thai fishcakes seasoned with red curry paste and lime leaf, served with sweet chilli dip

main event choose one:

CHICKEN OR TOFU GOLDEN CURRY

savoury, earthy and a little sweet, infused with turmeric, galangal and roasted spices, served with jasmine or coconut rice | vgo, gfo

BEEF PANANG CURRY

mild but flavourful creamy and aromatic curry, with carrots, green beans, and sugar snap peas, served with jasmine or coconut rice

PRAWN OR VG-CH*CK SWEET & SOUR

a classic sweet & sour sauce stir-fried with cucumber, spring onion, carrot, tomato and peppers, with jasmine or coconut rice | vgo

CHICKEN THAI SPAGHETTI

stir-fried spaghetti noodles with mixed peppers, green beans & carrots in a spicy and savoury sauce

happy endings included with 4c menu, choose one:

TAROT & COCONUT ROLLS

deep-fried tarot & coconut rolls

MOCHI ICE CREAM

ice-cream balls coated in a sweet rice pastry | vg

CHOCOLATE & GINGER TRUFFLES

stem ginger & dark chocolate bites | vg, gf

COCONUT CHILL

liquid puds of coconut, chilli & chocolate | vg, gf

**FREE
FESTIVE FIZZ**

**MONDAY TO
THURSDAY
DINING PARTIES**

**BOOK & PAY YOUR
DEPOSIT BY 31
OCTOBER**

Sample menu for Mango Above Bar 2026, some dishes may change

*Dietary Reqs? Please talk to us about any veggie, vegan, gluten-free or other dietary requirements when booking
X large group? During peak times, we may serve main dishes buffet-style so everyone can eat together*

festive dining

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PRAWN CRACKERS / VEGETABLE CRACKERS | vg

CRISPY SEAWEED | vg, gf / **SWEET POTATO BIRD'S NEST** | vg, gf

tapas choose one:

BANG BANG CAULIFLOWER

crispy cauliflower florets wok tossed in a sweet & spicy sauce with caramelised onions and fresh coriander | vg, gf

THAI ARANCINI

green curry sticky rice balls stuffed with gooey cheddar and mozzarella, coated in breadcrumbs and deep-fried | v

CHICKEN SATAY

chicken breast skewers, marinated in coconut milk, kaffir lime & lemongrass, drizzled in creamy peanut sauce | n

BUTTERFLY PRAWNS

barely battered prawns topped with a garlic and peppers caramelised red onion sauce, on a bed of salad | gfo

main event choose one:

CHICKEN OR TOFU GREEN CURRY

fragrant, coconutty and citrusy green curry with peppers, aubergines & bamboo shoots, served with choice of jasmine or coconut rice | vgo, gfo

PRAWN OR VG-CH*CK SWEET & SOUR

a classic sweet & sour sauce stir-fried with cucumber, spring onion, carrot, tomato and peppers, with jasmine or coconut rice | vgo

BEEF PANANG CURRY

mild but flavourful creamy and aromatic curry, with carrots, green beans, and sugar snap peas, served with jasmine or coconut rice

CRISPY SEABASS

golden-fried seabass fillets in a hot, sweet and tangy tamarind stir-fry sauce, with choice of jasmine or sticky rice | gfo

happy endings included with 4c menu, choose one:

TAROT & COCONUT ROLLS

deep-fried tarot & coconut rolls

CHOCOLATE & GINGER TRUFFLES

stem ginger & dark chocolate bites | vg, gf

MOCHI ICE CREAM

ice-cream balls coated in a sweet rice pastry | vg

COCONUT CHILL

liquid puds of coconut, chilli & chocolate | vg, gf

Sample menu for Mango Portswood 2026, some dishes may change

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