

# Christmus

# FOOD & DRINK PACKAGES

20 November - 24 December 2025





COCKTAIL ACTIVITIES



# drinks

Kick off your meal with pre-ordered drinks packages, ready and waiting like presents under the tree.

# **WELCOME BUBBLES**

glass of prosecco • £7 glass of festive bellini • £7 0% abv available

# **DRINKS TOKENS**

choose from: corona, corona cero, camden pale ale, festive punch, glass of wine, glass of prosecco (0% available), house spirit & mixer, soda infusion • £6

# WINE FOR THE TABLE

order five bottles of wine from our wine list and we'll give you an extra bottle free!

# **BEER BUCKETS**

10 x corona sunshine beer • £41 | save 15% 10 x singha thai beer • £47 | save 10% 10 x camden pale ale • £51 | save 15% 10 x corona cero 0% • £38 | save 15%

## ISLAND COCKTAILS

10 x island cocktails\* • £84 | save 30% 10 x festive shooters • £35 | save 12.5% \* must be the same, made at the same time

## LONG DRINKS

10 x G&Ts • £65 | save 10% 10 x Cuba Libres • £65 | save 10%

Please pre-order your drinks packages at least one week in advance so we can ensure we have everything in stock for your party

# wine for the table

pre-order five bottles of wine from our wine list and we'll give you a sixth bottle free!

# **bubbles**

prosecco bottega | italy | vg · 36

# white

grenache resérve de lubin maison sinnae | france • 27

light, easy-going, fruit-driven wine. the nose is floral, balanced with gentle acidity & mineral backbone | vg

albarino costa da borneira | spain • 32 light-bodied & super moreish. honey, ripe peach & lemon peel, with a touch of viscosity & classic sea breeze finish | vg

picpoul de pinet domaine de belle mare | france • 36 big crowd pleaser if you like a dry sav: fresh citrus, lemon & grapefruit, great minerality, clean acidity & lightly salted | vg

sauvignon blanc lowlands marlborough | n.z. • 39 award-winning savvy. intense tropical fruit & lime zest on the palate, with a crisp, long & refreshing finish | vg

chardonnay la bri estate | south africa • 46 new world. gently oaked, full of creamy lemon citrus & buttery baked nutty biscuits, with green apples & zesty lime | vg

# orange

animalia emiliana do valle de casablanca | chile • 39 made from 100% sauvignon blanc grapes. ripe stone fruits and apricots, a subtle, really accessible orange wine | vg, org

naranjo el porvenir | argentina • 43 60% torrontes, 40% pink moscatel. complex, fresh, zesty, floral notes of orange blossom & jasmine, citrus grapefruit | vg

# pink

rose malbec clos du chêne domaine rousille | france • 32

bold and sweet strawberry and melon flavours | vg

provence rose cuvée du golfe de saint-tropez | france • 36

delicate & dry. beautiful pale shell-pink colour. white peaches & citrus fruits, fresh palate and good length on the finish | vg

# red

merlot vina ravanal | chile • 27 soft and jammy easy drinker. full berry flavours, smooth tannins, and a classic, mellow finish | vg

pinot noir edmund rentz | france • 43 cherry wood aromas. silky and supple with plenty of cherry & raspberries on the palate | vg

shiraz monsoon valley | thailand • 41 award winner. dark ruby red, ripe plum & cherry notes, rich & juicy, with a little sweet spice at the end | vg

beaujolais vieilles vignes cave des grands crus blancs | france • 39 made from old vines. juicy wild berries & a hint of myrtle. smooth & full on the palate with soft, low tannins | vg

malbec reserva ravanal | chile • 32 aged 10 months in french american oak barrels. bold, full-bodied & earthy, blackberry & blueberry, coffee & spice | vg

Please pre-order your drinks packages at least one week in advance so we can ensure we have everything in stock for your party



Add a masterclass or DIY station to your Christmas party.

# cocktail masterclasses

Go big or go home. Our Party Cocktail Masterclasses bring all the festive energy... cocktails, food and games wrapped into one lively session.

> £40 per person · 6+ people Braining time: 2.5-3.5 hours

# WHAT'S INCLUDED

Welcome Bellini on arrival + icebreaker game
Thai crackers & pineapple chilli salt to snack on
Guided by a professional Mango bartender
Learn bar tools & techniques (shake, stir, pour like a pro)
Everyone makes (and drinks) two cocktails
Shared Thai tapas platters served mid-way (+£15pp)
Interactive cocktail games friendly competition and prizes
Option to keep the night going with more food & drinks after

# cocktail diy station

If you'd prefer something more relaxed, our "Shake It Yourself"
Margarita Station is a fun post-dinner add-on where everyone
gets to personalise their own cocktail.

We prep the cocktail base so it's ready to go... then each person can choose their own festive flavours, pick a rim (salty, spicy or sugary), shake it up, and finish with sparkly garnishes.

£10 per person · 25+ people (exclusive room hire only)

Mojito Station also available.



SHARING MENU
SET COURSE MENU



Our that tapas is the perfect party food, ideal for sharing and enjoying with friends, that's why our recommended Christmas party menu is a banquet of dishes made for sharing.

Your meal will include a selection of our most popular plates as well as seasonal specials served in rounds (nibbles on arrival - thai tapas - curry & wok dishes), and there will be enough for everyone to try a little of everything.

We'll be guided by you, ordering for your group's tastes and requirements, so on the day, all you need to do is relax, be merry and enjoy yourselves!

# Choose from 3 sharing menu options:

# chiang mai

our most premium dishes, with puds • £42pp nibbles on arrival - thai tapas - curry & wok dishes - pudding

# bangkok

our most premium dishes, without puds • £36pp nibbles on arrival - thai tapas - curry & wok dishes

# phuket

a modest dish selection with lots of veg  $\cdot$  £30pp nibbles on arrival - thai tapas - curry & wok dishes  $\sim$  add sharing desserts for the table +£6pp

All group members must opt for the same dining style.

Note. During busier service periods we will request that parties of 8+ opt for a party menu option and that parties of 30+ opt for buffet style for the main course

# festive dining **Set Course**

For a more traditional Christmas dinner, choose a starter, main course and pud.

Our festive set menus cater for vegetarian, vegan and gluten free diets, just advise us of which dishes need adjusting at the time of ordering. For any other dietary requirements, please let us know, and we will accommodate wherever possible.

Set menus will differ at each Mango ~ see individual menus for course options

# Choose from 2 set dining menu options:

# samui

nibbles on arrival for the table - starter - main - dessert • £42pp

# pai

nibbles on arrival for the table - starter - main • £36pp

All group members must opt for the same dining style.

Note. During busier service periods we will request that parties of 8+ opt for a party menu option and that parties of 30+ opt for buffet style for the main course

# Mango Portswood

# set course menu

# nibbles

### SERVED ON ARRIVAL FOR TABLE TO SHARE:

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 and spicy sauce with caramelised onions and fresh coriander I vg. qf

### 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 and lemongrass, drizzled in a rich, 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

CHOOSE ONE:

# CHICKEN OR TOFU GREEN CURRY + JASMINE OR COCONUT RICE

fragrant, coconutty and citrusy green curry with crunchy peppers, aubergines, green beans and bamboo shoots | vg, gf

# BEEF PANANG CURRY + JASMINE OR COCONUT RICE

mild but flavourful creamy and aromatic curry, made using red curry paste, with carrots, green beans, and sugar snap peas

### PRAWN OR VG-CHCKN SWEET & SOUR + JASMINE OR COCONUT RICE

a classic pineapple sweet and sour sauce stir-fried with cucumber, sping onion, carrot, tomato and crunchy peppers | vgo

### CRISPY SEABASS + JASMINE OR STICKY RICE

golden-fried seabass fillets in a hot, sweet and tangy tamarind stir-fry sauce | gfo

# dessert

**CHOOSE ONE:** 

### **KLUAI BUAT CHI**

sweet banana and coconut milk pudding | vg, gf

### **APPLE GYOZA**

deep-fried apple dumplings with vanilla ice cream | vg



# Mango Above Bar

# set course menu

# nibbles

# **SERVED ON ARRIVAL FOR TABLE TO SHARE:**

prawn crackers • vegetable crackers | vg crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf

# tapas

CHOOSE ONE:

### MANGO CORNCAKES

favourite Thai street food sweetcorn fritters made even better with fresh mango, with sweet chilli dip | vq

### **GOLDEN SAMOSAS**

vegetable samosas filled with golden curry sauce, cauliflower, carrot, and onion, served with plum sauce I vg

### **CHICKEN SATAY**

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

## **CRISPY SQUID**

slices of squid rolled in flour, deep-fried & coated in our signature sweet & sticky sauce with a peppery kick | gfo

# main

CHOOSE ONE:

### CHICKEN OR TOFU RED CURRY + JASMINE OR COCONUT RICE

bold and full-bodied red curry with crunchy peppers, aubergines, green beans and bamboo shoots | vgo, gfo

# BEEF PANANG CURRY + JASMINE OR COCONUT RICE

mild but flavourful creamy and aromatic curry, made using red curry paste, with carrots, green beans, and sugar snap peas

# PRAWN OR TOFU MANGO SWEET & SOUR + JASMINE OR COCONUT RICE

a mango sweet and sour sauce stir-fried with cucumber, spring onion, carrot, tomato and crunchy peppers | vgo

### CRISPY BASSA + JASMINE OR STICKY RICE

golden-fried bassa in a hot, sweet and tangy stir-fry sauce

# dessert

**CHOOSE ONE:** 

# **KLUAI BUAT CHI**

sweet banana and coconut milk pudding | vg, gf

### **APPLE GYOZA**

deep-fried apple dumplings with vanilla ice cream | vg





BUFFET

**RELAXED TAPAS** 





For festive drinks receptions where mingling's top of the agenda, our tapas canapes serve as the perfect party food. These will be served in rounds and spread around the room or at the buffet table.

We'll serve our biggest that tapas crowd pleasers, but if there is a particular dish you'd like served, just let us know and we'll make sure it's included.

# Choose from 3 canape styles:

canapes light bites
offers a lighter bite and a sampling of flavours • £16pp

# canapes grazing

perfect for lunch or light dinner, with room for drinks and socialising • £20pp

# canapes banquet

ideal for a fuller exploration of our tapas menu option to include tapas desserts  $\cdot$  £25pp

Note. Canapes available for parties where a minimum spend applies. if you would like to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. let us know at the time of booking your dietary requirements.

# jingling & mingling buffet

For Christmas parties of 30 guests or more, we recommend our buffet to ensure everyone eats together. Buffets are combined with canapes or sharing tapas platters to start, served to the table or buffet area • £36pp or £42pp with dessert

30+ guests - choose 2 curry or wok dishes + rice 45+ guests - choose 3 curry or wok dishes + rice 60+ guests - choose 4 curry or wok dishes + rice

# Buffet includes:

nibbles on arrival
prawn crackers • vegetable crackers | vg
crispy seaweed | vg, gf • sweet potato bird's nest | vg, gf

curry
choice of: green • panang • red | vgo, gfo • golden | vg
with choice of: chicken • vegetables • tofu • mock chicken\* • beef\* • prawns\*

wok

choice of: yellow noodles | vgo • chilli stir-fry | vgo, gfo with choice of: chicken • vegetables • tofu • mock chicken\* • beef\* • prawns\*

rice

choice of: jasmine | vg, gf • egg fried\* • coconut\* | vg, gf

Note. During busier service periods we will request that parties of 30+ opt for buffet style for the main course.

If you would prefer to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. Let us know at the time of booking your dietary requirements

\* surcharge of £3 per protein serve, £1 per rice serve

# jingling & mingling relaxed tapas

Choose a more laid-back experience at Mango with our Relaxed Tapas Menu, tailored for extended bookings and exclusive hire get-togethers, (where a minimum spend applies).

Our Relaxed Tapas Menu allows for a personalised and unhurried dining experience, designed for parties who prefer an easy-going, unstructured drinks & eats affair.

Start off with a selection of nibbles on arrival, paired with drinks and catching up. As the evening (-or day) unfolds, enjoy relaxed rounds of tapas bites. You're in control of the pace, deciding when the next round arrives. Take breaks at your leisure, savouring drinks and conversations between each tapas round.

Choose from 3 relaxed tapas styles:

thai tapas sampling of flavours • £16pp

thai tapas grazing perfect for lunch or light dinner, with room for drinks and socialising • £20pp

thai tapas feasting ideal for a fuller exploration of our menu, to include some larger dishes • £32pp

Tapas can be served to the tables, or buffet style for people to help themselves.

Note. If you would prefer to provide us with an overall budget rather than a set price per head, please feel free to share your preferences. Let us know at the time of booking your dietary requirements.



or email: partybookings@mangothai.co.uk

