



Mango

PARTY PACKAGES

Summer 2026

DRINKS PACKAGES

Get the celebrations started with drinks packages arranged in advance. From bubbles on arrival and festive bellinis to beer buckets, wine for the table and cocktails, it's an easy way to make the first round feel effortless.

Please pre-order drinks packages at least one week before your booking.

bubbly on arrival

WELCOME GLASS OF PROSECCO • 7

FRUITY BELLINI • 7

0% abv available

drinks tokens

Guests can swap their token for selected beers, wine, prosecco, jungle juice punch, house spirit & mixer or selected alc free drinks • 7

wine for the table

Order 5 bottles from our wine list and get an extra bottle free • see wine list for prices

beer buckets

10 bottles/cans. choose from:

CORONA • 41

SINGHA • 47

CAMDEN PALE ALE • 51

CORONA CERO 0% • 38

island cocktails

ANY 10 OF THE SAME COCKTAILS • 84

made at the same time

tropical shooters

10 TROPICAL SHOOTERS • 35

made at the same time

SHARING MENU

A Thai tapas spread for the whole table. In true Thai style, dishes are served to the centre of the table, with nibbles on arrival, Thai tapas, curry & wok dishes for everyone to share

3 courses £36pp
add sharing dessert for £6pp

nibbles served on arrival for table to share

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

**ADD A
GLASS OF
FIZZ EACH**

+£7

tapas served family-style for the table

VEGETABLE SPRING ROLLS

deep-fried spring rolls packed with vermicelli, celery, cabbage, carrot & mushroom, sweet chilli | vg

STEAMED DIM SUM

open wrap pork and prawn steamed dumplings, with ginger & chilli soy sauce

PRAWN TOAST

go-to takeaway dish—Thai style. golden sesame toast layered with prawns, sweet chilli dip

MANGO CORNCAKES

Thai street food sweetcorn fritters, made even better with fresh mango | vg

CHICKEN SATAY

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

*vegetarian / vegan swaps may include island pasties, popcorn tofu and either bang bang cauliflower at Portwood or red green beans at Above Bar.**

curry & wok served to the table with rice

CHICKEN GOLDEN CURRY

mild, creamy golden curry with roasted spices

PRAWN HOLY BASIL STIR-FRY

wok-fried prawns in spicy garlic & chilli sauce

BEEF RED CURRY

rich and full bodied curry with lime leaf

THAI SALAD

fresh, zingy chilli & lime Thai salad

VEG YELLOW NOODLES

wok-fried yellow noodles with vegetables | v

*veggie and vegan guests will be included with suitable swaps, so everyone has dishes to enjoy.**

happy endings +£5pp

MINI BANANA FRITTERS

served with Jude's vanilla icecream

** Dietary Requirements? Please talk to us about any vegetarian, vegan, gluten-free or other dietary requirements when booking, and we'll adjust the dishes for your group. Gluten-free guests will be served a separate adapted menu. This is an example menu, actual dishes served may differ.*

SET COURSE MENU

For a more traditional lunch or dinner, choose our 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 + £6pp

nibbles served on arrival for table to share:

PRAWN CRACKERS / VEGETABLE CRACKERS | vg

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

**ADD A
GLASS OF
FIZZ EACH**

+£7

tapas choose one:

BANG BANG CAULIFLOWER

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

CHICKEN SATAY

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

THAI ARANCINI

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

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:

THAI CUSTARD CAKE

traditional sponge with mung bean & almond | v, n

PANDAN PANCAKE

homemade caramel & coconut milk ice cream | vg, gf

MANGO STICKY RICE

sprinkled with toasted sesame seeds | vg

MOCHI ICE CREAM

gelato wrapped in mochi dough | vgo, gfo, n cashew

Summer set menu for Mango Portswood 2026

Dietary Reqs? Please talk to us about any veggie, vegan, gluten-free or other dietary requirements when booking and we'll do our best to accommodate.

X large group? During peak times, we may serve main dishes buffet-style so everyone can eat together

dining parties

SET COURSE MENU

For a more traditional lunch or dinner, choose our 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 + £6pp

nibbles served on arrival for table to share:

PRAWN CRACKERS / VEGETABLE CRACKERS | vg

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

**ADD A
GLASS OF
FIZZ EACH**

+£7

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 🌶️

TOFU OR BEEF THAI SALAD

fresh salad of cucumber, tomatoes, carrots and spring onions, tossed in a spicy chilli and lime dressing | 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

CHICKEN OR PRAWN THAI SPAGHETTI

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

happy endings included with 4c menu, choose one:

MANGO STICKY RICE

sprinkled with toasted sesame seeds | vg

MOCHI ICE CREAM

gelato wrapped in mochi dough | vgo, gfo, n cashew

CHOCOLATE BROWNIE

with Jude's madagascan vanilla ice cream | vg, gf

Summer set menu for Mango Above Bar 2026

Dietary Reqs? Please talk to us about any veggie, vegan, gluten-free or other dietary requirements when booking and we'll do our best to accommodate.

X large group? During peak times, we may serve main dishes buffet-style so everyone can eat together

dining parties

CANAPES & BUFFET

For drinks-led parties, private hire and standing celebrations where guests are mingling, drinking and keeping things relaxed, rather than sitting down for a full meal.

grazing tapas £20 • feasting tapas £28

Below sample menus based on a party of 20 guests to show the kind of spread we can serve. Larger groups allow us to add more variety.

Our tapas can be served as canapés, brought to tables for sharing, or served to a buffet station for guests to help themselves.

grazing tapas

perfect for lunch, lighter dinners or drinks-led parties

PRAWN CRACKERS / VEGETABLE CRACKERS | vg

PINEAPPLE CHILLI SALT | vg, gf
a roadside favourite

VEGETABLE SPRING ROLLS | vg
packed with vermicelli & shredded veg

PRAWN TOAST
sesame toast layered with prawns

MANGO CORNCAKES | vg
Thai street food fritters

COCONUT CHICKEN
chicken bites coated in coconut

CRISPY PORK & PRAWN DIM SUM
open wrap fried dumplings

CHICKEN SATAY | n
chicken skewers with peanut sauce

MINI ISLAND PASTIES | vg
pastry turnovers with stir-fry filling

sample menus

feasting tapas

ideal for a fuller exploration of our menu, to include some larger dishes

PRAWN CRACKERS / VEGETABLE CRACKERS | vg

PINEAPPLE CHILLI SALT | vg, gf
a roadside favourite

VEGETABLE SPRING ROLLS | vg
packed with vermicelli & shredded veg

PRAWN TOAST
sesame toast layered with prawns

MANGO CORNCAKES | vg
Thai street food fritters

COCONUT CHICKEN
chicken bites coated in coconut

CRISPY PORK & PRAWN DIM SUM
open wrap fried dumplings

CHICKEN SATAY | n
chicken skewers with peanut sauce

MINI ISLAND PASTIES | vg
pastry turnovers with stir-fry filling

THAI ARANCINI | v
pastry turnovers with stir-fry filling

YELLOW DRUNKEN NOODLES | vgo
a cult favourite "drinking food"

CHICKEN GREEN CURRY & RICE | vgo
Thailand's most famous curry

Something lighter? Sampling menus are available from £16pp for arrival nibbles or drinks receptions. Dietary requirements? Please tell us about any vegetarian, vegan, gluten-free or other dietary requirements when booking. We'll adjust the menu where needed and make sure everyone in your group is looked after.

mingling parties

COCKTAIL ACTIVITIES

Want to add some extra fun to your event? Add a cocktail masterclass for a hands-on group activity, or keep it relaxed with a DIY cocktail station.

cocktail DIY station

£10pp • 25+ people
exclusive hire only

A relaxed post-dinner or mid-party cocktail station where guests can personalise their own drink.

We'll prep the cocktail base ready to go. Guests choose their festive flavours, pick a rim, shake it up and finish with garnishes.

Choose from Margarita station or Mojito station.

cocktail masterclass

£40pp • 6+ people
running time: 2.5 to 3.5 hours
availability depends on day of week & group size

A guided cocktail session with one of our Mango bartenders. Expect a good time all round.

includes:
welcome Bellini on arrival
icebreaker game
prawn or veggie Thai crackers
bar tools and cocktail techniques
two cocktails made and enjoyed by each guest

add Thai tapas platters halfway through • +£15pp

