

The background of the entire page is a tropical scene. It features several palm trees of varying heights and densities. In the upper right, a large, tiered pagoda rises into the sky. In the lower center, a smaller, similar pagoda is visible. The sky is a mix of soft blues, greens, and oranges, suggesting a sunset or sunrise. The overall style is painterly and serene.

Mango

CHRISTMAS PARTY PACKAGES

26 November – 23 December 2026

FESTIVE SHARING MENU

A festive 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 desserts for £6pp

nibbles served on arrival for table to share

PRAWN CRACKERS / VEGETABLE CRACKERS | vg
CHILLI & GARLIC OLIVES | vg, gf

**FREE
FESTIVE FIZZ**
MONDAY TO
THURSDAY
DINING PARTIES
BOOK & PAY YOUR
DEPOSIT BY 31
OCTOBER

tapas served family-style for the table

VEGETABLE SPRING ROLLS

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

PRAWN TOAST

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

CHICKEN SATAY

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

STEAMED DIM SUM

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

MANGO CORNCAKES

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

*vegetarian / vegan swaps include island pasties, popcorn tofu and either bang bang cauliflower at Portswood 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

BEEF RED CURRY

rich and full bodied curry with lime leaf

VEG YELLOW NOODLES

wok-fried yellow noodles with vegetables | v

PRAWN HOLY BASIL STIR-FRY

wok-fried prawns in spicy garlic & chilli sauce

THAI SALAD

fresh, zingy chilli & lime Thai salad | vg

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

happy endings +£6pp

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

** Dietary Requirements? Please talk to us about any vegetarian, vegan, gluten-free or other dietary requirements when booking, and we'll adjust the balance of dishes for your group. Gluten-free guests will be served a separate adapted menu. Menu items subject to change.*



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

**FREE
FESTIVE FIZZ**

**MONDAY TO
THURSDAY
DINING PARTIES**

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

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

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

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

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

Sample menu for **Mango Portswood 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 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

**FREE
FESTIVE FIZZ**

**MONDAY TO
THURSDAY
DINING PARTIES**

**BOOK & PAY YOUR
DEPOSIT BY 31**

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

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



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.

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

WINTER BERRY BELLINI • 7

0% abv available

drinks tokens

Guests can swap their token for selected beers, wine, prosecco, festive 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

festive shooters

10 FESTIVE SHOOTERS • 35

made at the same time

long drinks

10 GIN & TONICS OR CUBA LIBRES • 65

made at the same time

festive drinks

COCKTAIL ACTIVITIES

Want to add something extra to your Christmas party? 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 welcome drinks, shaking, stirring, games, prizes and two cocktails each.

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



PRIVATE PARTY SPACES

Book exclusive use of Mango's event spaces with no hire cost.

Our private hire spaces can be set up to suit your event, with Wi-Fi, a microphone and speaker, and the option to connect your own music. For bigger celebrations and venue takeovers, we can also help organise extras like DJs and photographers, while our festive food and drinks packages let you shape the event your way.

We tailor layouts at both venues to suit your party plans, with flexible furniture arrangements, private bartenders, and curated drinks and food packages to make your event truly one of a kind.

no hire fee. During peak times, we just ask for a minimum spend secured with a deposit, that includes any food & drinks packages, as well as bar spend on the day
min' spend varies depending on day of the week & event timings – enquire for details



MANGO PORTSWOOD DOWNSTAIRS FLOOR (front bar + "jungle temple" + outside)

Hire of our downstairs space includes the front and back rooms, with floor-to-ceiling windows and tables outside.

With a fully flexible layout, we can rearrange or remove tables and chairs to match your party style, whether you're planning a seated meal, a grazing buffet, or a full-on mingle. There's room for food stations or canapés, and the quieter back room adds versatility.

Great for family get-togethers, small-medium office parties, or a laid-back do with your favourite people.

Capacity

34 seated | absolute max 43
55 standing + outside



PORTSWOOD UPSTAIRS FLOOR

(green room +/- beach hut)

The upstairs floor includes 2 rooms.

The Beach Hut is perfect for intimate socials with sharing tables facing inwards. The Green Room offers a relaxed space for low-key celebrations + cocktail masterclasses.

While there's no fixed bar upstairs, we've got a 1960s pop-up bar on wheels, QR code ordering, great-value drinks packages, and a friendly team ready to look after you.

It's a mostly flexible setup, with some tables and chairs that can be removed to suit your party style. With 20 or fewer guests in the Green Room, we can create a buffet table for easy, grazing spreads.

For exclusive use of the upstairs space, a minimum spend applies during peak hours. Off-peak, you can pre-order a small food and drink package or pay a modest hire fee.

Capacity

Beach Hut Only – 6 + 9 seated

Green Room only – 28 seated | 30 standing

Combined – 40 seated | 40 standing



PORTSWOOD FULL VENUE HIRE (4 rooms across 2 floors)

Make it a full house! For larger events, you can book out Mango Portswood entirely and enjoy exclusive use of four rooms and two bars across two floors. Perfect for a one-of-a-kind Victorian house party.

With exclusive hire, layouts are tailored to you. We can rearrange or remove tables and chairs to match your party style—whether you'd like a few tables for relaxed grazing and mingling, or a cleared space ready for dancing and DJ vibes.

There's no cost to hire, just a deposit and a very achievable minimum spend, which goes towards your pre-ordered food, drinks, and bar spend on the day.

We'll work closely with you to plan the details, from food and drinks to layouts and entertainment so everything runs smoothly on the day.

Want a DJ, live band, comedian, decorations, or photographer? We can sort that too.

Capacity
80 seated | absolute max 120 standing



ABOVE BAR UPSTAIRS ROOM

Spread over two floors, Mango Above Bar blends relaxed beach bar vibes with lively social spaces.

Upstairs, you'll find a bright, multi-functional private room with its own bar, ideal for everything from seated dinners to standing parties. The space can be laid out to suit style.

For exclusive use of the space, a minimum spend applies during peak hours. Off-peak, you can pre-order a small food and drink package or pay a modest hire fee.

Capacity

43 seated | 45 mixed seated & standing

OUTSIDE CATERING

Transform your gathering with buffet-style Thai catering that goes far beyond your standard sandwich platter. Whether you're planning a team lunch, client event, or festive get-together, our menus are fully customisable to suit your budget, preferences, and dietary requirements, giving you a personalised spread everyone will love.

budget & customisation

- **How much?** We work with budgets starting from £12.5 pp. If you provide us with an overall budget, we will tailor our offerings to meet your needs. We recommend between £15-£20pp for a daytime event. Min spend is £200 for delivery (payable in advance).
- **What's included?** We can provide a buffet-style spread to include a variety of tapas and "picky bits," as well as simpler & heartier options like Thai curry with rice or noodles.
- **Prefer individual servings?** We also offer individual lunch boxes, with options for omnivores, vegetarian, vegan, and gluten-free.
- **Need plates?** We offer eco-friendly palm leaf plates and cutlery for a small fee. Platter-sized plates and serving utensils can also be supplied with advance notice.

menus

- We'll work to your preferences & ensure there's enough for everyone to try a little of everything.
- Vegan, vegetarian & gluten-free options available
- Everything is made in-house by our Thai kitchen team
- Totally customisable tailored to your budget & dietary needs

delivery & pickup

- We offer daytime delivery within a reasonable distance from our Southampton restaurants, subject to availability, or you can schedule a convenient pickup time for a 10% discount on collection orders.
- **Evening do?** We may be able to accommodate – just contact us to discuss the details and your requirements.
- **Big event?** We can bring our buffet service to your offices or event space, as well as Mango staff to serve

sample menu £15 per person

Prawn Crackers
Veggie Crackers | vg

Veg Spring Rolls | vg

Chicken Satay | n

Prawn toast

Mango Corncakes | vg

Bang Bang Cauliflower | vg, gf

Crispy Beef | gfo

Phad Thai Noodles | vgo, gfo, n