
Mango
CHRISTMAS
PARTY
PACKAGES
26 November – 23 December 2026

festive dining

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

FESTIVE FIZZ
PRE-ORDER A GLASS OF PROSECCO FOR ON ARRIVAL + £6

nibbles served on arrival for table to share

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

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, satay tofu and stir-fried mushrooms.**

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 SWEET & SOUR STIR-FRY
classic pineapple stir-fry

STIR-FRIED BEANSPROUTS
Thai-style beansprouts with garlic and soy | 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 with caramel sauce | v

MOCHI ICE CREAM
ice-cream balls coated in a sweet rice pastry | vgo, gfo

BANANA FRITTERS
crispy Thai fried bananas | vgo

** 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.*