

THE LANTERN

Celebrations and events at The Lantern



www.lanternrestaurant.co.uk



THE LANTERN

– A Stunning Place to Celebrate –

Planning a Special Event?

The Lantern - A vibrant destination for innovative Thai/Indian fusion cuisine in the heart of beautiful Malvern surrounded by natural beauty, this is an idyllic setting for your special event.

Features a private bar

Stunning panoramic views of the Malverns and beyond

Exclusive use of indoor space along with our beautiful suntrap terrace

On-site catering only

Spacious capacity for up to 40 guests indoors or 80 with marquee hire. Create your day your way utilising our beautiful indoor and outdoor spaces.

Accommodation for up to 38 guests, special rates for guests wishing to stay with us at The Mount Pleasant Hotel.

Dogs welcome at The Lantern

Optional extras such as marquee hire and a private saxophonist





– Packages –

30 Guests Minimum

At The Lantern, we are so passionate about both Indian and Thai food that we couldn't choose just one fixed menu. Our head chef has curated a special set of custom menus to choose from.

India Meets Thailand

- Signature Indian/Thai inspired cocktail or a glass of chilled prosecco.
- 4 tapas of your choosing selected from our India Meets Thailand buffet.
- Up to 5 hours between 11:00 and 16:00 - £45.00 per person.
- Up to 5 hours between 17:00 and 22:00 - £55.00 per person.

Chef Asthanas Buffet

- Signature Indian/Thai inspired cocktail or a glass of chilled prosecco.
- 1 soup starter, up to 3 main options, 1 side and 1 dessert all selected from the Chef Asthanas Buffet menu.
- Up to 5 hours between 11:00 and 16:00 - £55.00 per person.
- Up to 5 hours between 17:00 and 22:00 - £65.00 per person.

Maharaja High Tea

- Indian afternoon high tea selected from the Maharaja High Tea menu.
- Signature Indian/Thai inspired cocktail or a glass of chilled prosecco.
- Up to 5 hours between 11:00 and 16:00 - £48.00 per person includes a cup of chai or £58.00 per person includes an Indian/Thai inspired cocktail or a glass of prosecco.

- Full day hire rates provided upon request -

– Chef Asthanas Buffet –

Soups

- Thai Coconut Soup (GF/VGO): Hearty coconut soup with hints of galangal, lemongrass and lime leaves (Tofu/Chicken).
- Tom Yum Soup (GF/S): Spicy hot and sour Thai soup with vegetables and shrimp paste (Tofu/Chicken).

Mains

- Butter Chicken Masala (GF/N): North Indian delight creamy curry with a blend of spices and nuts in a tomato sauce.
- Lamb Rara (GF): Diced lamb chunks along with lamb mince cooked in rich onion gravy infused with Indian spices.
- Vegetable Makhani (GF/N/V): Paneer and vegetables cooked in mildly spiced creamy sauce with nuts and cream.
- Massaman Chicken Curry (N/S): Mildly spiced curry made of thai herbs and a hint of shrimp paste in coconut milk.
- Thai Red Curry (GF/VGO): A coconut based medium spiced curry infused with lemongrass, kaffir lime leaves and red curry paste (Tofu/Chicken/Prawn).
- Thai Green Curry (GF/VGO): Coconut based curry infused with kaffir lime leaves, lemongrass and green curry paste (Tofu/Chicken/Prawn).

Sides

- Steamed jasmine rice (GF/VE)
- Thai coconut rice (GF/VE)
- Naan bread (V): Indian bread with choice of plain, buttered, garlic or coriander.
- Skin on fries (GF): Skinny fries tossed in chaat masala.

Desserts

- Ice cream trio with berries
- Gajar halwa
- Mango tapioca pudding (VE)
- Coconut rice pudding

– India Meets Thailand Buffet Menu –

Fusion Tapas

- Red Onion Bhaji (GF/V/VE): Authentic onion fritters served with mint chutney & tamarind sauce.
- Vegetable Spring Rolls (V/VE): Asian savory snack, pastry sheet filled with tangy vegetables fried and served with sweet chilli sauce.
- Chicken Tikka Punjabi (GF): Authentic Indian tikka recipe infused with spiced tandoori yoghurt and grilled, served with mint chutney.
- Thai Fish Cakes (GF): Thai street food. A combination of fish, curry paste and herbs, pan seared and served with sweet chilli sauce.
- Crispy Tempura Prawns (S): King prawns dipped in tempura batter and lightly dusted in panko crumbs fried and served with sweet chilli sauce.
- Satay Chicken Skewers (N/GF): Chicken thigh skewers marinated in spiced peanut butter grilled and served with peanut sauce.
- Chicken Pakora Bites (GF): Chicken bite size pieces coated in spiced Indian gluten free batter and deep fried served with mint chutney and tamarind sauce.
- Thai Sticky Wings (GF): Chicken wings with onions and peppers stir fried with a blend of Thai sauces and hint of honey and fish sauce.





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– Maharaja High Tea –

Features

- Punjabi sandwiches (Vegetarian and non-vegetarian options available).
- Red Onion Bhaji (GF/V/VE): Authentic onion fritters served with mint chutney & tamarind sauce.
- Vegetable Spring Rolls (V/VE): Asian savory snack, pastry sheet filled with tangy vegetables fried and served with sweet chilli sauce.
- Chicken Pakora Bites (GF): Chicken bite size pieces coated in spiced Indian gluten free batter and deep fried served with mint chutney and tamarind sauce.
- Thai Fish Cakes (GF): Thai street food. A combination of fish, curry paste and herbs, pan seared and served with sweet chilli sauce.
- Selection of sweet treats including macarons
- Includes a cup of chai or a signature Indian/Thai inspired cocktail, or a glass of chilled prosecco.

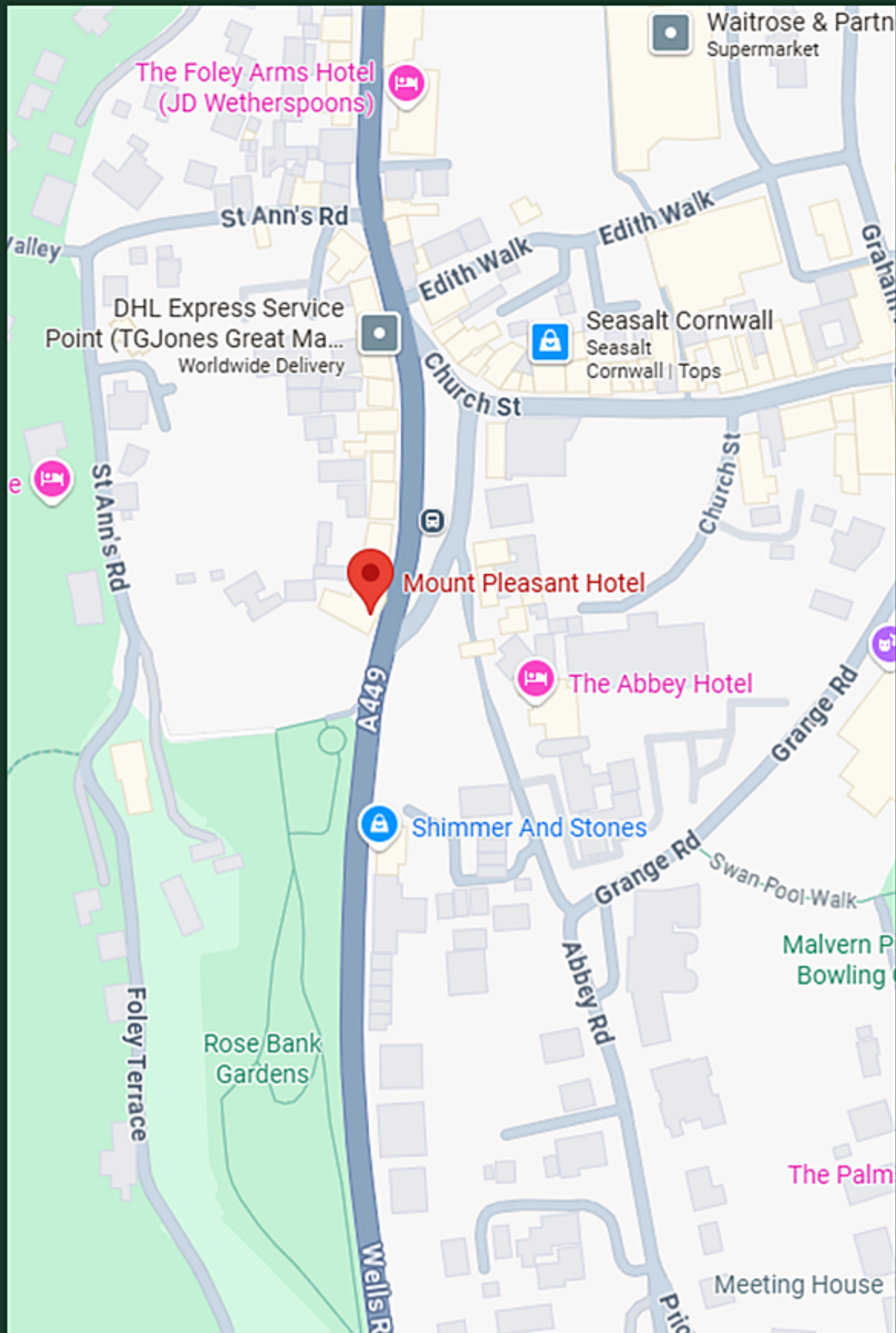


A Special Place to Celebrate Your Event

The Lantern Restaurant in Malvern is a vibrant Asian fusion restaurant & bar nestled within the Mount Pleasant Hotel in Great Malvern. Blending the best of Thai & Indian cuisine, it offers a relaxed, dog-friendly atmosphere ideal for both locals and visitors. With a spacious terrace overlooking the Malverns, guests can enjoy tapas-style dishes, contemporary mains, and a well-stocked bar with some of the best views in Malvern.



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