

NEO



DINING : COCKTAILS : EVENTS

Christmas

DAY LUNCH

RESERVATIONS

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NEO Restaurant, Exeter Road, Bournemouth, Dorset, BH2 5AH

CHRISTMAS DAY LUNCH AT NEO

SERVED 12 NOON - 4PM | 25TH DECEMBER 2024
£129 PER PERSON

AMUSE

SMOKED MACKEREL PATÉ & APPLE BLINI (GF)
Oscietra Caspian Caviar

TARTLET OF ROASTED SQUASH AND WALNUT (V, VG)
Coconut Milk, Pumpkin Seeds & Orange Dust with Pumpkin Oil

STARTERS

CHEF'S DILL, CITRUS & APEROL
SALMON GRAVLAX (GF)

Sweet Pickled Cucumber & Fennel, Crème Fraîche

PRESSED CONFIT OF GRESHINGHAM DUCK (GF)

Mustard Mayo, Chef's Brandy Xanté Pear & Prune Chutney,
Mixed Herbed Salad

FIG CARPACCIO & ROSARY ASH
GOATS CHEESE (V, GF)

Lemon & Agave Frisée Salad

DUO OF CHEESE SOUFFLÉ (V)

Gruyère & Parmesan Cheese, Herb Crostini,
Mixed Grapes & Walnut Salsa

PEAR & HERITAGE BEETROOT TARTARE (V, VG GF)

Vegan Herb Infused Cheese, Lemon & Agave
Frisée Salad

MAINS

ROASTED BLANDFORD PAUPIETTE
OF TURKEY BREAST

Hand Cut Roast Potatoes, Dorset Pigs in Blankets, Christmas
Vegetables, Chestnut & Sage Stuffing, Chef's Rich Gravy

BAKED FILLET OF HALIBUT (GF)

Hasselback Baby Potatoes, Creamy Langoustine Bisque,
Pickled Fennel & Buttered Samphire

CANNON OF DORSET LAMB (GF)

Dauphinoise Domino, Mini Stir Fry of Pearl Barley,
Zucchini & Blackberry, Rosemary Jus

ROASTED HERITAGE TOMATO & ROSEMARY RISOTTO

Crispy Basil & Dorset Blue Vinny Crumble

RAVIOLO OF PARSNIP & PORCINI MUSHROOM (V, VG)

Artisan Basil Pesto, Grilled Courgette, Coconut,
Lemon & Thyme Velouté

DESSERTS

NEO'S CHRISTMAS PUDDING

Mint & Clementine Salsa, Brandy Sauce & Walnut Dust

SALTED BELGIAN CHOCOLATE DELICE (V, GF)

Hazelnut Nougatine, Walnut Dust, Cinnamon & Spiced Rum
Crème Fraîche

POACHED PEAR (V, GF) (VG option available)

Poached in Winter Spiced Mulled Wine,
Whipped Chestnut Cream, Honeycomb & Raspberry Sauce

DORSET CHEESE PLATE (V)

Rosary Ash Goats, Coastal Cheddar, Tunworth,
Dorset Blue Vinny, Lyburn Gold
Served with Celery, White & Red Grapes, Homemade Chutney,
Walnuts & Artisan Crackers

V - VEGETARIAN VG - VEGAN GF - GLUTEN-FREE DF - DAIRY-FREE

To secure your reservation, a non-refundable deposit of £60 per person is required at the time of booking. Additionally, we kindly request that you provide your food pre-order 7 working days prior to your arrival.