

**DINING : COCKTAILS : EVENTS** 

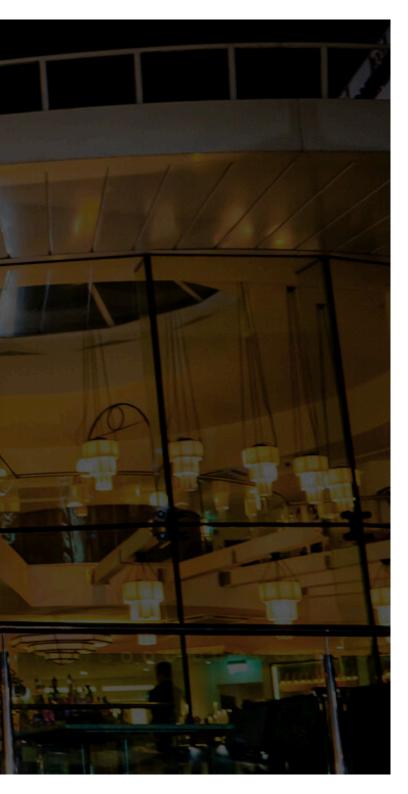
# EVENTS MENU

NOVEMBER 2024 - MARCH 2025

## RESERVATIONS

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## **NEO EVENTS MENU**

EXCLUSIVELY FOR GROUP BOOKINGS OF 14 AND OVER NOVEMBER 2024 - MARCH 2025 3 COURSES £54 PER PERSON

#### **STARTERS**

CARPACCIO OF BEEF (GF) Light Wasabi & Tarragon Mayo, Pickled Shallots, Baby Radish & Capers, Manchego Shavings, Parsnip Crisps & Truffle Oil

CRAB & MACKEREL PÂTÉ (GF) Chef's Horseradish Cream, Pickled Cucumber, Dill & Lemon Oil, Parmesan Shard

PEAR & HERITAGE BEETROOT TARTARE (V, GF, VG\*)

Dorset Blue Vinny, Lemon & Agave Dressing, Frisée Salad, Toasted Walnut Crumbs \*Vegan option available with Vegan Cheese

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF\*) Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough \*Gluten-Free Without Sourdough

#### MAINS

CRISPY FILLET OF SEA BASS (GF) Nutmeg-Infused Parsnip Purée, Herby Potato Cake, Sundried Tomatoes, Lemon Buttered Green Beans & Samphire, Tarragon Velouté

BAKED HAMPSHIRE CHICKEN SUPREME (GF) Butternut Squash & Sage Pomme Purée, Buttered Rainbow Chard & Baby Carrots, Hazelnut Vinaigrette & Truffle Velouté

CREAMY CAULIFLOWER RISOTTO (V, GF, VG\*) Lightly Pickled Cauliflower, Basil Oil & Crispy Rocket \*Vegan Arborio Risotto Option Available with Vegan Cheese

8oz CENTRE CUT AGED FILLET STEAK (GF) Triple-Cooked Hand-Cut Chips, Vine Cherry Tomatoes, Grilled Oyster Mushroom, Parsnips & Truffle Oil Purée, Pink Peppercorn Sauce Supplement 12pp

**BAKED MANGO & PASSION FRUIT** CHEESECAKE (V) Coconut Coral & Dust, Blood Orange Sorbet

> LAVENDER & HONEY Lemon Shortbread

CRÈME BRULÉE (V, GF\*) \*Gluten-Free Without Shortbread

DARK CHOCOLATE & SALTED CARAMEL MOUSSE (V, VG) Sea Salt Flakes, Apple & Vanilla Gel

DORSET & WEST COUNTRY CHEESE BOARD (V) Rosary Ash Goat's, Coastal Cheddar, Dorset Blue Vinny Served with Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers

V - VEGETARIAN VG - VEGAN GF - GLUTEN-FREE DF - DAIRY-FREE If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. 4 Course Tailor-Made Menus with Amuse Bouche are available from £62.95pp | Special Bespoke Tasting Menus for Private Hire also available (POA)

### DESSERTS