

NEO



DINING : COCKTAILS : EVENTS

# EVENTS MENU

NOVEMBER 2024 - MARCH 2025

## RESERVATIONS

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

# 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

## DESSERTS

### BAKED MANGO & PASSION FRUIT CHEESECAKE (V)

Coconut Coral & Dust, Blood Orange Sorbet

### LAVENDER & HONEY CRÈME BRULÉE (V, GF\*)

Lemon Shortbread

*\*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)