



NEO

DINING : COCKTAILS : EVENTS

New Year's Eve
LIVE SHOW & CELEBRATION

RESERVATIONS

01202 203610

info@neorestaurant.co.uk

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

NEW YEAR'S EVE

LIVE SHOW & CELEBRATION | 31ST DECEMBER 2024
£119.00 PER PERSON

ARRIVAL

BELVEDERE ROYALE

Belvedere Vodka, Crème De Peche, Elderflower Syrup, Fresh Lemon Juice & Champagne

APPLE & ELDERFLOWER FIZZ

Apple Purée, Fresh Lime Juice, Elderflower Syrup, Fever-Tree Soda Water (Non- Alcoholic)

AMUSE

BRITISH ISLE LOBSTER BLINI (GF)

Chive Infused Crème Fraiche

TARLET OF BAKED PUMPKIN & SAGE (V, VG)

Coconut Milk, Sunflower Seeds & Orange Dust with Basil Oil

STARTERS

SMOKED DUCK & FIG SALAD (GF)

Toasted Pecans, Clementine, Endive, Watercress & Cherry Dressing

SESAME CRUSTED TUNA TATAKI (GF)

Sweet Pickled Cucumber & Fennel, Avocado,
Citrus Mascarpone & Crispy Shallots

SALT BAKED GOLDEN BEETROOT & PEAR CARPACCIO (V, GF)

Chamomile Infused Pear, Honey & Thyme Ricotta, Raspberry Gel,
Baby Red Sorrel & Pistachio Dust

CRAYFISH & COCONUT LANGOUSTINE BISQUE (GF)

Wilted Baby Spinach, Smoked Salmon Croquette & Crispy Leek

VEGAN GOLDEN BEETROOT & PEAR CARPACCIO (V, VG, GF)

Chamomile Infused Pear, Agave & Thyme Vegan Cheese,
Raspberry Gel, Baby Red Sorrel & Pistachio Dust

MAINS

MEDALLIONS OF NORI ROLLED COD LOIN (GF)

Chef's Roasted Vegetable Gnocchi, Sea Herbs,
Winter Crips & Creamy Clam Nage

DORSET LAMB SHANK (GF)

Truffle-Infused Pomme Puree, Minted Petits Pois & Asparagus,
Rosemary Jus

CREAMY CAULIFLOWER & TIGER PRAWNS RISOTTO (GF)

Pan Fried Diced Chorizo, Lightly pickled Cauliflower,
Basil Oil & Crispy Rocket

WILD MUSHROOM WELLINGTON (V, VG)

Celeriac Puree, Braised Pearl Onions, Caramelised Shallots,
Madeira Sauce

DESSERTS

LIMONCELLO & RICOTTA CHEESECAKE (V)

Winter Berries Compote, Almond Dust

LAVENDER & HONEY CRÈME BRULEE (V, GF*)

Espresso Short Bread

*Gluten Free without Short Bread

DARK CHOCOLATE & CARAMEL MOUSSE (V, VG)

Sea Salt Flakes, Vegan Vanilla Pod Ice Cream

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 £45 per person is required at the time of booking. Additionally, we kindly request that you provide your food pre-order 5 working days prior to your arrival.