

NEO



DINING : COCKTAILS : EVENTS

EVENTS MENU

NOVEMBER 2024 - MARCH 2025

RESERVATIONS

01202 203610

info@neorestaurant.co.uk

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, Crispy Diced Pancetta, 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)