

NEO

DINING : COCKTAILS : EVENTS

Love  
IS IN THE AIR AT  
NEO

**RESERVATIONS**

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



# VALENTINE'S CELEBRATION AT NEO

FRIDAY 14TH FEBRUARY 2024

SERVED 5PM - 9PM

## ARRIVAL

### LOVE POTION FIZZ

Lychee Liquor, Raspberry Gin, Fresh Lemon Juice,  
Grenadine & Prosecco

### CHOCOLATE RUM OLD FASHIONED

Rumbullion, Goslings Dark Rum, Crème de Cacao Blanc,  
Aztec Chocolate Bitters, Angostura Bitters

### STRAWBERRY BLOSSOM (Non-alcoholic)

Fresh Strawberries, Rose Water, Sugar Syrup,  
Fresh Lemon Juice, Pink Soda

## AMUSE

### TEMPURA POOLE BAY ROCK OYSTER (GF)

Chef's Sweet Chilli Sauce

### BEETROOT & CASHEW MOUSSE TARTLET (V, VG)

Pomegranate Pearls, Orange Dust & Gel

## STARTERS

### GIN & CITRUS CURED LOCH DUART SALMON (GF)

Chefs' Horseradish Cream, Baby Capers, Basil Oil &  
Homemade Tapioca Crackers

### PRESSED CONFIT OF GRESHINGHAM DUCK

Mustard Mayo, Chef's Brandy Xanté Pear & Prune Chutney,  
Toasted Artisan Sourdough

### ASPARAGUS & POACHED EGG (V, GF)

Toasted Almond Crumble, Manchego & Hollandaise Sauce

### DUO OF CHEESE SOUFFLÉ (V)

Gruyère & Parmesan Cheese, Mixed Grapes & Walnut Salsa

### VEGAN ASPARAGUS & LEMON MOUSSE (V, VG, GF)

Toasted Almond Crumble, Vegan Herb Infused Soft Cheese,  
Lemon Mousse

## MAINS

### BRAISED FEATHER BLADE OF DORSET BEEF (GF)

Crayfish & Truffle Pomme Puree, Slow Cooked Red Cabbage,  
& Chef's Creamy Rosemary Jus

### CAJUN COATED BAKED FILLET OF HALIBUT (GF)

Herby Sweet Potato Cake, Wilted Baby Spinach,  
Mango Salsa & Gremolata

### RAVIOLI OF WILD MUSHROOM & VEGAN RICOTTA

(V, VG)

Chefs Basil Pesto, Grilled Courgette, Toasted Sunflower  
Seeds, Coconut, Lemon & Thyme Velouté

### HAMPSHIRE CHICKEN BALLOTINE (GF)

Stuffed with Spinach, Sun-Dried Tomatoes & Goat Cheese,  
Sautéed Potatoes, Baby Carrots, Hazelnut Vinaigrette,  
Lemon & Herb Cream Sauce

## DESSERTS

### SALTED BELGIAN CHOCOLATE DELICE (V, GF)

Hazelnut Nougatine, Walnut Dust,  
Cherry & Spiced Mascarpone

### MILLE FEUILLE RASPBERRY (V)

Spiced Rum Cream & Raspberry Coulis

### LEMON & BLACKFOREST FRUITS MERINGUE PIE

(V, VG)

Lemon Mint Gel & Forest Fruits

### DORSET & WEST COUNTRY CHEESES

Rosary Ash Goats, Coastal Cheddar, Dorset Blue Vinny,  
Celery, White & Red Grapes, Chef's Fig & Pear Chutney,  
Walnuts & Artisan Crackers

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

To secure your reservation, a non-refundable deposit of £35 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.

A discretionary 10% service charge will be added to your final account.