

NEO



DINING : COCKTAILS : EVENTS

EVENTS MENU

APRIL - SEPTEMBER 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

APRIL - SEPTEMBER 2025

3 COURSES £54 PER PERSON

STARTERS

SMOKED DUCK BREAST CARPACCIO (GF)

Toasted Walnuts, Wild Rocket, Spring Onion, Cooked Baby Pear, Apple & Vanilla Gel, Parmesan Crisps, Basil Oil & Balsamic Glaze

DUO OF CRAB (GF)

Dressed White Crab Meat & Silky Brown Crab Mousse, Served with Mango Salsa, Avocado Purée, Tomato Concassé, Dill Oil & Yuzu Dressing.

Accompanied by Herb-Infused Mini Crostini Shards.

**Gluten Free without Herb-Infused Mini Crostini Shards*

HERBED GOATS CHEESE PANNACOTTA (GF)

Cooked Candied Beetroot, Pickled Apple, Pistachio Crumbs, Mint Oil & Garden Pea Tuile

**Vegetarian option with Herbed-Infused Whipped Goats Cheese*

**Vegan option with Herbed-Infused Vegan Cream 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)

Potato Cake Infused with Spring Onion & Dorchester Wild Garlic, Buttered Green Beans, Sun-Blushed Tomatoes, Gremolada, Saffron Velouté & Parsnips Crisps

HAMPSHIRE CHICKEN BALLOTINE (GF)

Pancetta-Wrapped Chicken Stuffed with Spinach, Sundried Tomato, Dill Baby Potatoes, Diced Chorizo, Baby Carrots & Corns, Baked Onion & Creamy Roasted Red Pepper Sauce

RISOTTO PRIMAVERA (V, GF, VG*)

Garden Peas, Asparagus, Broad Beans, Crispy Poached Egg, Basil Oil & Lemon Dust

**Vegan Risotto available on request*

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

RASPBERRY & LIME CHEESECAKE (V, GF)

Zesty Lime-Infused Cheesecake with Vibrant Raspberry Layers, Served with Coconut Coral & Raspberry Coulis.

ESPRESSO CRÈME BRÛLÉE (V, GF*)

Silky Espresso-Infused Crème Brûlée with a perfectly caramelised top, Classic Shortbread & Pistachio Crumbs

**GF without Shortbread*

DARK CHOCOLATE MOUSSE (V, VG)

Sea Salt Flakes, Salted Coconut Caramel Sauce, Chocolate Tuile

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)