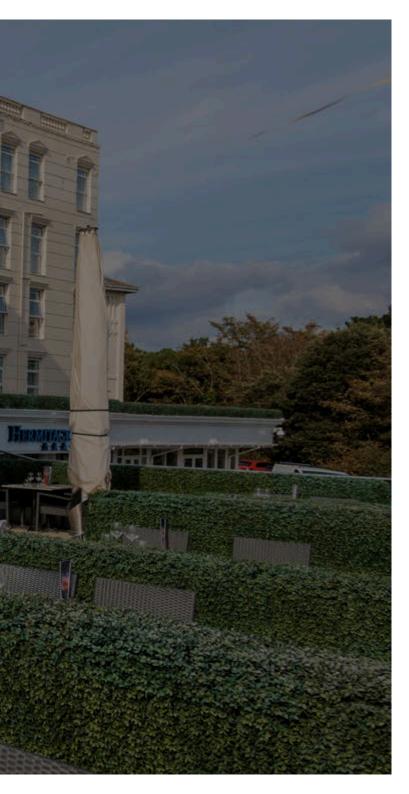
DINING : COCKTAILS : EVENTS

# 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

Silky Espresso-Infused Crème Brûlée with a perfectly caramelised top, Classic Shortbread & Pistachio Crumbs \*GE without Shortbread

## **DARK CHOCOLATE MOUSSE** (V. VG)

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)

## 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\*)

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