



## NEW YEAR'S EVE MENU

### To Start

Amuse Bouche du Chef

### To Follow

Dorset Crab & Lobster Spring Roll, Lemon & Lobster Crème Fraiche

Slow Cooked Duck, Chicken & Wild Mushroom Terrine,  
Tomato & Apple Chutney

Carpaccio of Beetroot with Goat's Cheese Panna cotta

### In between

White Bean & Cep Cappuccino

### The Main Event

Fillet of Beef Wellington, Baby Vegetables, Fondant Potato, Madeira Sauce

Roasted Turbot Fillet, Creamed Leeks, New Potatoes, Ginger Beurre Blanc

Pumpkin Risotto, Baby Leeks Truffle Oil

### To Finish

Neo Chocolate Plate

Pear Parfait, Pineapple Carpaccio, Peach Sorbet

A Selection of Local Cheeses, Walnut Bread

£90.00 per adult

To include a 4 course Dinner &  
Entertainment until Late

NEO 

GRAND CAFE: COCKTAILS: DINING