

NEO 

DINING : COCKTAILS : EVENTS

Christmas

PARTIES 2024

RESERVATIONS

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

FESTIVE SEASON AT NEO

30TH NOVEMBER - 23RD DECEMBER 2024

WELCOME TO NEO

This festive season, join us for exceptional dining in the heart of Bournemouth.

With our panoramic glass fronted building, stylish art deco interior, heated terraces and town centre location, we provide the ultimate venue for your social festivities.

We pride ourselves on elegantly presented, delicious tasting food all served in relaxed surroundings. We don't rely on gimmicks, Just the quality of our food and upholding our reputation for excellence.

Our Head Chef and his team have lovingly crafted an exquisite festive dining menu for Christmas Parties.



3 COURSE MENU OPTIONS

Fri-Sat Lunch £49 | Dinner £59

Sun-Thu Lunch £44 | Dinner £49



FESTIVE SEASON LIVE SHOWS IN DECEMBER

Friday & Saturday Evenings until 11.30pm

Immerse yourself in the magic of the season with festive decorations and a warm atmosphere.

6th, 7th & 13th December

Experience the exceptional musical talents of our exclusive house entertainer, Martin Murphy, beloved by both NEO guests and local residents. Be sure to reserve your table in advance, as they're sure to fill up quickly!

14th, 20th & 21st December

Immerse yourself in the timeless charm of Lucien De Laloi, another NEO favourite whose captivating retro jazz style evokes the spirit of the '50s and '60s, perfectly blending with the festive season.

Visit our social media to watch Martin & Lucien's performances at NEO:

FB: @neorestaurantofficial

IG/TikTok: @neobournemouth

Pre-ordering for this menu is required at least 10 working days before your event. If you have any dietary requirements or need information about allergens in our dishes, please do not hesitate to contact us. To confirm your festive booking, a deposit of £25 per person is required. A discretionary 10% service charge will be automatically added to your bill.

FESTIVE
SEASON MENU

STARTERS

ROASTED SWEET POTATO & BUTTERNUT SQUASH SOUP (V, GF**)
Garlic & Thyme Parmesan Crostini, Crème Fresh & Truffle Oil ** Gluten Free Without Crostini

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF**)
Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough **Gluten free without Sourdough

CRAB & CRAYFISH FRISÉE SALAD (GF)
Grapefruit & Orange Segments, Avocado Mousse, Frisée Leaves, Lime Gel & Citrus Dressing

HERITAGE ENGLISH BEETROOT & VEGAN HERB INFUSED CHEESE (V, VG, GF)
Pistachio Dust, Rosemary & Beetroot Gel

MAINS

ROASTED BLANDFORD PAUPIETTE OF TURKEY BREAST
Hand Cut Roast Potatoes, Dorset Pigs in Blankets, Christmas Vegetables, Chestnut & Sage Stuffing, Chef's Rich Gravy

BRAISED FEATHER BLADE OF DORSET BEEF (GF)
Cavolo Nero, Pumpkin Puree, Rosemary Infused Potato Cake, Wild New Forest Mushrooms & Chef's Port Jus

CRISPY FILLET OF SEA BASS (GF)
Nutmeg Infused Parsnip Puree, Herby Sautéed Potatoes, Lemon Buttered Green Beans, Saffron & Tarragon Volute

CHEF'S RAVIOLO OF BUTTERNUT SQUASH (V, VG, DF)
Artisan Basil Pesto, Grilled Courgette, Coconut, Lemon & Thyme Volute

DESSERTS

LUXURY CHRISTMAS PUDDING
Mint & Clementine Salsa, Brandy Sauce & Hazelnut Snow

SALTED BELGIAN CHOCOLATE DELICE (V, GF)
Hazelnut Nougatine, Walnut Dust, Cherry & Spiced Rum Mascarpone

LEMON & BLACKFOREST FRUITS MERINGUE PIE (V, VG)
Lemon Gel

DORSET & WEST COUNTRY CHEESES (V)
Rosary Ash Goats, Smoked Dorset Red Cheddar, Dorset Blue Vinny, Celery, White & Red Grapes, Homemade Chutney, Walnuts & Artisan Crackers

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

FESTIVE DRINKS PACKAGES
PERFECT FOR PARTIES

Why not take advantage of one of our premium drinks' offers to get your Christmas celebrations to a sparkling start?

SILVER DRINKS PACKAGE

£12pp

Half bottle of wine of your choice:
Rosé - Pinot Grigio Blush Delle Venezie Doc (Italy)
White - Villa Rosa Sauvignon Blanc (Chile)
Red - Vistamar Merlot (Chile)

GOLD DRINKS PACKAGE

£21pp

Glass of Prosecco on arrival and a
Half bottle of premium wine of your choice:
Rosé - Cote Mas Aurore (France)
White - Adobe Gewurztraminer Reserva Organic (Chile)
Red - Zapa Malbec (Argentina)

NEW FOREST STILL WATER

£4.50/btl

Drinks packages available for advanced pre-orders only.



PRIVATE DINING
AVAILABLE FOR PARTIES UP TO 30

Experience luxury in our exquisite private dining room, available for exclusive hire. Accommodating groups of up to 30 guests for seated dining, where you'll enjoy the attentiveness of our dedicated butler service. Our talented chefs craft specially curated seasonal festive menus to guarantee a flawless dining experience for your special occasion.



EXCLUSIVE VENUE HIRE
AVAILABLE FOR PARTIES UP TO 90

Our chic Neo Restaurant offers an exquisite venue for private hire, tailored to your specific arrangement needs. With its captivating glass-fronted exterior, sleek modern art deco interior and prime central location, our first-floor restaurant exudes sophistication, making it the quintessential choice for stylish Christmas party events in the town.

