

NEO

DINING : COCKTAILS : EVENTS

love  
IS IN THE AIR AT  
NEO

**RESERVATIONS**

01202 203610

[info@neorestaurant.co.uk](mailto:info@neorestaurant.co.uk)

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



VALENTINE’S CELEBRATION AT NEO

AVAILABLE 14TH & 15TH FEBRUARY 2025 | SERVED 5PM - 9PM  
£69.95 PER PERSON

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.