



NEO

DINING : COCKTAILS : EVENTS

Christmas
PARTIES

RESERVATIONS

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

FESTIVE SEASON AT NEO

28TH NOVEMBER - 23RD DECEMBER 2025

WELCOME TO NEO

This festive season, experience exceptional dining in the heart of Bournemouth at NEO.

Our iconic glass-fronted building, elegant art deco interiors, and heated terraces set the scene for a truly memorable celebration. Perfectly situated in the town centre, Neo offers the ideal setting for your Christmas parties and seasonal get-togethers.

Enjoy beautifully presented, flavourful dishes prepared with care by our Head Chef and dedicated team. Our festive menu is thoughtfully crafted, focusing on quality ingredients and culinary excellence - no gimmicks, just great food served in a relaxed and stylish atmosphere.



3 COURSE MENU OPTIONS

Monday-Thursday

Lunch £49

Dinner £54

Friday-Saturday

Lunch £54

Dinner £59

Sunday

Lunch £44

Dinner £49

EARLY BIRD FESTIVE OFFER

Book by 7th September

Enjoy 10% off our festive menus and drinks packages.

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 SET-MENU

STARTERS

GIN & ORANGE CURED CHALKSTREAM TROUT (GF*)

Pickled Cucumber, Horseradish Crème Fraîche, Melba Toast, Dill Oil - **Gluten free with toasted gluten free bread*

ROASTED PARSNIP & APPLE SOUP (V, GF)

Spiced Granola, Parsnip Crisps, Chive Oil

CONFIT DUCK & FIG TERRINE

Cranberry Chutney, Sourdough Toast, Frisée Salad & Pickled Shallots - Gluten free with toasted gluten free bread

BEETROOT CARPACCIO (VG, GF)

Whipped Cashew Cheese, Toasted Walnuts & Orange dressing

MAINS

ROASTED PAUPIETTE OF TURKEY BREAST

Duck Fat Roasties, Pigs in Blankets, Chestnut & Sage Stuffing, Seasonal Veg, Cranberry Sauce & Chef's Gravy

BRAISED FEATHER BLADE OF BEEF (GF)

Truffle Mash, Buttered Kale, Heritage Carrots, Port & Shallot Jus

PAN-SEARED HAKE FILLET (GF)

Herby Potato Cake , Wilted Spinach, Samphire & Saffron Mussel Velouté

CHESTNUT, LEEK & BUTTERNUT SQUASH WELLINGTON (VG)

Roasted Roots, Sprout Tops, Cranberry & Port Jus - **Gluten Free option available on request*

DESSERTS

NEO CHRISTMAS PUDDING

Brandy anglaise, Candied Orange Zest & Mandarin Salsa - **Gluten Free option available on request*

DARK CHOCOLATE CAKE

Raspberry Pure, Hazelnut praline & Passionfruit Crème Fraîche

SPICED POACHED PEAR (VG, GF)

Mulled Wine Reduction, Almond Crumble, Vanilla Cashew Cream

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

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

£13.25pp

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

£23.25pp

**A Bellini cocktail 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 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.

