

NEO



DINING : COCKTAILS : EVENTS

EVENTS MENU

JUNE - SEPTEMBER 2025

RESERVATIONS

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

NEO EVENTS MENU

EXCLUSIVELY FOR GROUP BOOKINGS OF 14 AND OVER

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3 COURSES £54PP

STARTERS

SMOKED DUCK BREAST CARPACCIO (GF)
Toasted Walnuts, Wild Rocket, Spring Onion,
Cooked Baby Pear, Apple & Vanilla Gel, Parmesan Crisps,
Basil Oil & Balsamic Glaze

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

BUFFALO MOZZARELLA (V, GF, VG*)
Heirloom Tomatoes, Basil Pesto,
Crispy Kale, Extra Virgin Olive Oil & Dorset Sea Salt
**Vegan option with Herb-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)
Herby Potato Cake, Buttered Green Beans,
Sun-Blushed Tomatoes, Gremolada,
Saffron Velouté & Parsnip Crisps

HAMPSHIRE CHICKEN SUPREME (GF)
Sautéed Potatoes, Chorizo, Sun-Dried Tomato, Baby Carrots,
Sweetcorn, Baked Onion, Basil Pesto,
Parmesan Crisp & Roasted Red Pepper Sauce

RISOTTO PRIMAVERA (V, GF, VG*)
Garden Peas, Asparagus, Broad Beans,
Crispy Poached Egg, Basil Oil, Lemon Dust & Crispy Leeks
**Vegan Risotto available on request*

8oz ANGUS CENTRE CUT FILLET STEAK (GF)
Prime Centre-Cut Angus Fillet, Triple-Cooked Chips,
Roasted Courgette, Asparagus, Celeriac,
Cherry Tomatoes, Parsnip & Truffle Oil Purée
Finished with Rich Bordelaise Sauce
Supplement 12pp

DESSERTS

BAKED BLUEBERRY CHEESECAKE (V)
Chilled Berry Compote,
Dark Chocolate Crumb & Raspberry Coulis

ESPRESSO CRÈME BRÛLÉE (V, GF*)
Silky Espresso-Infused Crème Brûlée with a perfectly
caramelised top, Classic Shortbread & Pistachio Crumbs
**GF without Shortbread*

DARK CHOCOLATE MOUSSE (V, VG)
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