

NEO



DINING : COCKTAILS : EVENTS

EVENTS MENU

JUNE - OCTOBER 2025

RESERVATIONS

01202 203610

info@neorestaurant.co.uk

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

NEO EVENTS MENU

EXCLUSIVELY FOR GROUP BOOKINGS OF 14 AND OVER
JUNE - OCTOBER 2025
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, Artisan 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
** Gluten Free without Shortbread*

CHOCOLATE TART (V, VG, GF)

Vegan Toffee Filling, Ganache Layer
Morello Cherry Coulis & 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

V - VEGETARIAN VG - VEGAN GF - GLUTEN-FREE

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server.

4 Course Tailor-Made Menus with Amuse Bouche are available from £62.95pp | Special Bespoke Tasting Menus for Private Hire also available (POA)