

CHRISTMAS DAY LUNCH AT NEO

SERVED 12 NOON - 4PM | 25TH DECEMBER 2025
£129 PER PERSON

AMUSE

TEMPURA POOLE BAY OYSTER (GF)

Chef Jilly’s Winter Spiced Jam, Pickled Shallots & Celeriac Remoulade
Touch of Smoked Citrus Vinaigrette

HERITAGE BEETROOT & ROSARY ASH BLINI (V, VG)

Candied Walnut, Thyme Beetroot Gel & Dust
*Vegan option available with plant-based cheese

STARTERS

DUO OF CRAB (GF*)

Fresh White Crab Meat & Brown Crab Mousse,
Mango Salsa, Avocado Purée, Tomato, Dill Oil & Citrus
Dressing. Served with Herb Crostini Shards

*GF without Crostini

CARPACCIO OF BEEF (GF)

Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers & Radish,
Manchego Shavings, Wild Rocket & Truffle Oil

RAVIOLO OF BUTTERNUT SQUASH & SAGE (V)

Courgrette Ribbons, Pumpkin Purée, Wilted Baby Spinach,
Coconut & Thyme Velouté

PEAR WINTER SALAD (V, GF, VG*)

Poached Carpaccio of Winter Pear, Heriatge Beets,
Dorset Blue Vinny, Spiced Apple Gel, Fennel & Frisée Leaves,
Toasted Walnut Crumble, Candied Chestnut Crumbs

*Vegan option available with plant-based cheese

MAINS

ROASTED BLANDFORD PAUPIETTE
OF TURKEY BREAST

Hand Cut Roast Potatoes, Dorset Pigs in Blankets, Christmas
Vegetables, Chestnut & Sage Stuffing, Chef’s Rich Gravy

PAN-ROASTED TURBOT FILLET (GF)

Champagne & Lobster Emulsion, Saffron Crushed Potatoes,
Kohlrabi Ribbons, Seaweed Crisp ,
Preserved Lemon Gel

MEDALIONS OF SEARED VENISON LOIN (GF)

Dauphinoise Domino, Smoked Celeriac Purée,
Truffle & Herb Buttered Green Beans, Crispy Kale,
Blackcurrant & Rosemary Jus

WINTER FOREST RISOTTO (V)

Sautéed Mixed Forest Mushrooms, Grated Chestnut,
Crispy Sage, Pumpkin Oil, Hazelnut Crumb

*Vegan risotto available on request

DESSERTS

NEO’S CHRISTMAS PUDDING

Mint & Clementine Salsa,
Brandy Sauce & Walnut Dust

VANILLA & TONKA BEAN PANNA COTTA (V, GF)

Silky Vanilla Panna Cotta,
Mixed Berries & Chocolate Crumbs

CHOCOLATE & MORELLO CHERRY TART (V, VG, GF)

Vegan Toffee Chocolate Filling, Dark Chocolate Ganache,
Morello Cherry Coulis, Vanilla Ice Cream,
Chocolate Tuile & Candied Hazelnuts

DORSET CHEESE PLATE (V)

Rosary Ash Goats, Coastal Cheddar, Tunworth,
Dorset Blue Vinny, Lyburn Gold
Served with Celery, White & Red Grapes, Homemade Chutney,
Walnuts & Artisan Crackers

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

To secure your reservation, a non-refundable deposit of £60 per person is required at the time of booking. Additionally, we kindly request that you provide your food pre-order 7 working days prior to your arrival.
A discretionary 12.5% service charge will be added to your final account.