

NEW YEAR'S EVE DINNER AT NEO

WITH LIVE ENTERTAINMENT & DJ | 31ST DECEMBER 2025

£119.00 PER PERSON

ARRIVAL

RHUBARB ROYALE

Warner’s Rhubarb Gin, Peychaud’s Bitter, Elderflower Syrup, Fresh Lemon Juice & Champagne

APPLE & ELDERFLOWER FIZZ

Apple Purée, Fresh Lime Juice, Elderflower Syrup, Fever-Tree Soda Water (Non- Alcoholic)

AMUSE

WHITE CRAB BLINI (*GF)

Chive-infused Cream Cheese & Pomegranate Pearls

*Gluten-Free with Mini Toast instead of Blini

TARTLET OF BAKED PUMPKIN & SAGE (V, VG)

Coconut Milk, Sunflower Seeds & Orange Dust with Basil Oil

STARTERS

ORANGE & GIN-CURED SALMON (GF*)

Horseradish Cream, Mini Herb Crostini Shards,
Pickled Cucumber Ribbons, Toasted Pumkin Seeds & Citrus Vinaigrette

*Gluten Free without Crostini Shards

CRAYFISH MOUSSE RAVIOLO

Coconut Langoustine Bisque,
Wilted Baby Spinach, & Crispy Leek

VENISON CARPACCIO (GF)

Chimichurri Mayo, Crispy Baby Capers, Pickled Shiitake Mushrooms,
Parmesan Shards, Wild Rocket & Truffle Oil

ROASTED HERITAGE BEETROOT (GF, V, VG*)

Beets Carpaccio, Walnut Emulsion, Herb-Infused Goat’s Cheese,
Pomegranate Pearls & Toasted Walnuts

*Vegan option available with plant-based cheese

MAINS

BAKED FILLET OF HALIBUT (GF)

Saffron Risotto, Champagne Emulsion,
Crispy Leeks & Chive Oil

SLOW-BRAISED ROLLED DORSET LAMB SHOULDER (GF)

Black Garlic & Herb Potato Cake, Cavolo Nero with Pancetta & Carrots,
Parsnip Purée, Clams, Blackberries & Rosemary Jus

DUO OF DUCK (GF)

Confit of Duck Leg & Crispy Croquette, Baked Plums,
Wild Rice Fritter, Almond Crisp, Cherry Gel & Sunchoke Velouté

ROASTED MUSCAT PUMPKIN (GF, V,VG)

Wild Mushroom & Pearl Barley Risotto, Chestnut Purée,
Toasted Pumpkin Seeds, Crispy Sage & Port Reduction

DESSERTS

WINTER DORSET APPLE CAKE (V)

Vanilla Bean Crème Anglaise, Candied Pecans,
Winter-Spiced Apple Purée

LAVENDER & HONEY CRÈME BRULEE (V, GF*)

Espresso Short Bread
*Gluten Free without Short Bread

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

Morello Cherry Coulis, Vanilla Ice Cream,
Chocolate Tuile, Candied Hazelnuts

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

To secure your reservation, a non-refundable deposit of £45 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.