



NEO

DINING : COCKTAILS : EVENTS

A Festive Evening with
MICHAEL BUBLÉ

Top class act by **MARTIN MURPHY**



4-Course Set Menu

A FESTIVE EVENING WITH MICHAEL BUBLÉ

FRIDAY 28TH NOVEMBER 2025 | 19:00-22:30

4-COURSE SET MENU £59.95PP

AMUSE

TARTLET OF ROASTED SQUASH & WALNUT (V, VG)
Pumpkin Seeds & Orange Dust with Pumpkin Oil & Coconut Milk

WHITE CRAB BLINI
Chive-infused Cream Cheese & Pomegranate Pearls

WHITE CRAB BLINI TOAST (GF)
Chive-infused Cream Cheese & Pomegranate Pearls

STARTERS

- CRAYFISH & COCONUT BISQUE (GF)
Smoked Salmon Croquette with Crispy Leek Garnish
- CARPACCIO OF BEEF & TOASTED PINENUTS (GF)
Toasted Pine Nuts, Light Wasabi Mayo, Baby Capers & Radish,
Manchego Shavings, Wild Rocket & Truffle Oil
- DUCK CONFIT, ORANGE & HAZELNUT TERRINE (GF*)
Frisée Salad Nutmeg Spiced Fig Chutney
& Toasted Sourdough
*Gluten free without Sourdough
- GOAT’S CHEESE & PISTACHIO MOUSSE (V, GF, VG*)
Heritage Beet, Celery & Apple Tartare, Pistachio Dust,
Thyme & Pumpkin Seed Pesto, Dill & Lemon Oil
*Vegan Option Available

MAINS

- BAKED HAMPSHIRE CHICKEN SUPREME (GF)
Sautéed Potatoes, Sun-Dried Tomato & Chorizo,
Baby Carrots & Sweetcorn, Thyme & Pumpkin Seed Pesto,
Parmesan Crisp & Roasted Red Pepper Sauce
- TWICE COOKED DORSET PORK BELLY (GF)
Horseradish Infused Herb Pomme Purée, Roasted Root
Vegetables, Apple Gel & Tarragon Jus
- CRISPY FILLET OF SEA BASS (GF)
Lemon & Herb Potato Pavé,
Warm Winter Vegetable Medley of Roasted Parsnips,
Celeriac, Butternut Squash & Braised Fennel,
Creamy 'Nduja & Crayfish Sauce, Parsnip Crisp & Dill Oil
- SQUASH & CHESTNUT RISOTTO (V, GF, VG*)
Roasted Butternut Squash & Grated Chestnuts,
Crispy Sage & Truffle Oil
*Vegan Option Available

DESSERTS

- BAKED PLUM & AMARETTO CHEESECAKE (V)
Tonka Bean Infused Plum Gel, Winter Berry Compote,
Almond Brittle & Dark Chocolate Crumb
- LAVENDER & HONEY CRÈME BRULEE (V, GF*)
Orange Shortbread
* Gluten Free without Shortbread
- CHOCOLATE TART (V, VG, GF)
Vegan Toffee Filling, Ganache Layer,
Morello Cherry Coulis & Chocolate Tuile
- DORSET & WEST COUNTRY CHEESES
Rosary Ash Goats, 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.