



NEO

DINING : COCKTAILS : EVENTS

CHAMPAGNE & CATCH FRIDAYS

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Indulge in a luxurious seafood experience & Champagne
Only £49.99pp

ARRIVAL

A classic cocktail of gin, champagne, lemon, and a hint of sweetness, offering a crisp and elegant beginning to your culinary journey.

FRENCH 75 COCKTAIL
Gin, Fresh Lemon Juice, Sugar Syrup
& Champagne

OR

CHAMPAGNE CHARLES VALENDRA
A crisp Brut Champagne, with notes of Grapefruit,
Green Apple & Roasted Nut

AMUSE

A combination of sweet white crab and pomegranate pearls atop delicate, golden blini.

WHITE CRAB BLINI
Chive-infused Cream Cheese & Pomegranate Pearls
**Gluten-Free with Mini Toast instead of Blini

STARTER

A velvety bisque combining the richness of crayfish and the tropical essence of coconut and complemented by the delicate crunch of salmon croquette & crispy leek.

CRAYFISH & COCONUT BISQUE
Smoked Salmon Croquette with Crispy Leek Garnish

MAIN EVENT

A bountiful selection of the ocean's finest, cooked to perfection.

HOT FRUITS DE MER PLATE
Crispy Sea Bass & Chalk Stream Trout, Golden King Scallop, Shetland Mussels & Clams, Tiger Prawns & Calamari Served with Chef's Aioli
Gremolata, Parsnip Purée & Saffron Velouté, Skinny Fries

ALL ITEMS ARE GLUTEN-FREE

To secure your reservation, a non-refundable deposit of £15 per person is required at the time of booking. Please note: Listed items are not changeable for any other dish. A discretionary 10% service charge will be added to your final account.

This offer is available exclusively in multiples of two. Reservations must be made for pairs only (e.g., two people, four people, etc.).