

NEO



DINING : COCKTAILS : EVENTS

# EVENTS MENU

OCTOBER 2025 - MARCH 2026

## RESERVATIONS

01202 203610

[info@neorestaurant.co.uk](mailto:info@neorestaurant.co.uk)

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

NEO EVENTS MENU

EXCLUSIVELY FOR GROUP BOOKINGS OF 14 AND OVER

OCTOBER 2025 - MARCH 2026

3 COURSES £54PP

STARTERS

CARPACCIO OF BEEF (GF)

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

DUO OF CRAB (GF\*)

Fresh White Crab & Brown Crab Mousse, Mango Salsa  
Avocado Purée, Tomato, Dill Oil & Citrus  
Served with Herb Crostini  
*\*Gluten-Free Without Herb Crostini*

GOAT’S CHEESE & PISTACHIO MOUSSE (V, GF, VG\*)

Heritage Beet, Celery & Apple Tartare, Pistachio Dust  
Thyme & Pumpkin Seed Pesto, Dill & Lemon Oil  
*\*Vegan option with Herb-Infused Vegan Cream Cheese*

DUCK CONFIT, ORANGE & HAZELNUT TERRINE (GF\*)

Orange Gel, Frisée Salad  
Nutmeg Spiced Fig Chutney & Toasted Sourdough  
*\*Gluten-Free Without Sourdough*

MAINS

CRISPY FILLET OF SEA BASS (GF)

Lemon Herb Potato Cake,  
Roasted Winter Vegetables & Fine Beans  
Creamy 'Nduja & Crayfish Sauce, Parsnip Crisp & Dill Oil

HAMPSHIRE CHICKEN SUPREME (GF)

Sautéed Potatoes, Sun-Dried Tomato, Chorizo  
Baby Carrots & Sweetcorn, Thyme & Pumpkin Seed Pesto  
Parmesan Crisp & Roasted Red Pepper Sauce

SQUASH & CHESTNUT RISOTTO (V,GF,VG\*)

Roasted Butternut Squash & Grated Chestnuts  
Crispy Sage & Truffle Oil  
*\*Vegan Risotto available on request*  
*Add to your Risotto:*  
*Tiger Prawns & Chorizo 7.9 |Garlic & Herb Oyster Mushroom 4.5*

8oz ANGUS PRIME 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 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 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 £62pp | Special Bespoke Tasting Menus for Private Hire also available (POA)