

The background is a light cream color, decorated with various festive items. In the top left, there is a pink gift box with a white ribbon and a small gold star. To its right is an orange Christmas bauble. In the top right corner, there is a silver bauble and a sprig of white-pine-frosted greenery. Scattered throughout are small gold dots, gold stars, and gold snowflake ornaments. In the bottom left, there is another sprig of white-pine-frosted greenery. In the bottom right, there is a pink gift box with a white ribbon, a large silver bauble, and a gold star. The overall theme is elegant and festive.

NEO

DINING : COCKTAILS : EVENTS

Festive

MIDWEEK PRIX FIXE MENU

RESERVATIONS

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www.neorestaurant.co.uk

FESTIVE MIDWEEK PRIX FIXE MENU

A contemporary celebration of the season, featuring freshly prepared festive dishes, created with locally sourced ingredients and a touch of holiday indulgence.

Served Lunch Times: Monday-Friday 12-3pm | Early Dinners: Monday-Thursday 5-6pm

2 COURSES £32pp

Make it 3 Courses - add our Chef's Dessert Special for only £6

Ask your server for today's choice

NIBBLES

WARM CRUSTY ARTISAN BREAD

(V) (For Two) 6

Extra Virgin Olive Oil, Balsamic Vinegar
Unsalted Butter & Dorset Sea Salt Flakes

CHEF'S MARINATED MIXED OLIVES

(V, GF) 6

APERITIFS

ORANGE & CHOCOLATE SPARKLE 10

Liqueur 43, Crème de Cacao & Prosecco
Decadent, Citrusy & Effervescent

RHUBARB & ROSEMARY COLLINS 10

Cranberry Juice, Warners Rhubarb Gin, Lemon
Grapefruit Syrup & Soda
Festive, Tart & Aromatic

TO START

GIN & ORANGE CURED CHALKSTREAM TROUT (GF*)

Pickled Cucumber, Horseradish Crème Fraîche
Melba Toast, Dill Oil

**Gluten free with toasted gluten free bread*

ROASTED PARSNIP & APPLE SOUP (V, GF)

Spiced Granola, Parsnip Crisps, Chive Oil

CONFIT DUCK & FIG TERRINE (GF*)

Cranberry Chutney, Sourdough Toast
Frisée Salad & Pickled Shallots

**Gluten free with toasted gluten free bread*

BEETROOT CARPACCIO (VG, GF)

Whipped Cashew Cheese,
Toasted Walnuts & Orange dressing

MAINS

ROASTED PAUPIETTE OF TURKEY BREAST

Duck Fat Roasties, Pigs in Blankets
Chestnut & Sage Stuffing, Seasonal Veg
Cranberry Sauce & Chef's Gravy

TWICE BAKED PORK BELLY (GF)

Soy-Honey-Ginger Glaze, Beetroot Purée
Apple & Potato Mash, Roasted Roots
Crispy Crackling & Thyme Jus

PAN-SEARED HAKE FILLET (GF)

Herby Potato Cake, Wilted Spinach
Samphire & Saffron Mussel Velouté

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

Roasted Butternut Squash, Grated Chestnuts
Crispy Sage & Truffle Oil

**Vegan option available on request*

Add to your Risotto

Tiger Prawns & Diced Chorizo - 7.9
Grilled Garlic & Herb Oyster Mushroom - 4.5

FOR THE TABLE

TRUFFLE & PARMESAN FRIES (GF) 6.9 | SKINNY FRIES (GF) 5 | TRIPLE COOKED CHIPS (GF) 6 | GARDEN SALAD (GF) 4.25
ASPARAGUS & PARMESAN (GF) 6.9 | BROCCOLI & ALMOND, CHILLI FLAKES (GF) 5 | FINE BEANS & CHESTNUT BUTTER (GF) 5

(V) Vegetarian | (VG) Vegan | (GF) Gluten-free | (GF*) Gluten-free without mentioned item

If you have any dietary requirements or require any details on allergens within our dishes, please ask your server. A discretionary 10% service charge will automatically be added to your bill.