



NEO

DINING : COCKTAILS : EVENTS

*Festive*

## SUNDAY PRIX FIXE MENU

### RESERVATIONS

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[www.neorestaurant.co.uk](http://www.neorestaurant.co.uk)

## FESTIVE SUNDAY 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.

Available Sundays 7th, 14th & 21st December 2025  
Served 12-3pm | 5-6pm

**2 COURSES £34pp**

**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 & Yorkshire Pudding

#### BRAISED FEATHER BLADE OF BEEF (GF)

Truffle Mash, Duck Fat Roasties, Buttered Kale  
Heritage Carrots, Seasonal Veg  
Chef's Gravy & Yorkshire Pudding

#### 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.