



Love

is in the air at

NEO

RESERVATIONS

01202 203610

info@neorestaurant.co.uk

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

VALENTINE'S CELEBRATION AT NEO

AVAILABLE 13TH & 14TH FEBRUARY 2026 | SERVED 12PM - 9PM
£79 PER PERSON

ARRIVAL PRESENT

A Luxury Red Rose for Each Couple

ARRIVAL COCKTAILS

REMY NOIR

Tonka Bean Infused Rémy Martin, Amaro Montenegro,
Chestnut Syrup, Angostura & Chocolate Bitters, Orange Peel

LOVE POTION

Mermaid Strawberry Gin, HommadeTarragon & Lemongrass
Syrup, Fresh Lemon Juice, Peychaud's Bitters & Champagne

AMUSE-BOUCHE

LOBSTER & CRAB TIAN ON BLINI (GF)

Hand-picked Lobster & White Crab, Avocado, Citrus Crème, Yuzu

SAFFRON ARANCINI BON BON (V, VG, GF)

Saffron Risotto, Beetroot Gel, Herb Essence

STARTERS

SCALLOP & TIGER PRAWN THERMIDOR (GF*)

Parmesan Crisp, Mustard Thermidor & Artisan Sourdough
*Gluten Free without Sourdough

PRIME BEEF CARPACCIO (GF)

Chimichurri Mayo, Crispy Capers, Pickled Shiitake
Toasted Pine Nuts & Wild Rocket

HERITAGE BEETROOT MILLE-FEUILLE (V, GF)

Goat's Cheese & Pistachio Mousse
Orange Blossom Gel & Dill Oil

JERUSALEM ARTICHOKE VELOUTÉ (V, VG, GF)

Truffle Oil, Crispy Sage
Toasted Hazelnut

MAINS

BAKED GRASS-FED DUCK BREAST (GF)

Crispy Leg Croquettes, Toasted Almonds,
Chicory, Pommes Anna & Cherry Port Jus
Served Pink

FOREST & CHESTNUT RISOTTO (V, GF)

Wild Mushrooms, Caramelised Chestnut,
Verbena Oil & Crispy Sage

FILLET OF RED SNAPPER (GF)

Purple Sweet Potato Purée with Rosemary & Thyme,
Potato Cake, Fine Beans & Saffron Crayfish Velouté

ROASTED CAULIFLOWER STEAK (VG, GF)

Wild Mushroom Ragout, Confit Tomatoes,
Herb Oil, Toasted Hazelnuts

DESSERTS

STRAWBERRY PANNA COTTA (V, GF*)

Lemon Mint Gel & Crispy Orange Shortbread
*Glute Free wihout Shortbread

MANGO & PASSIONFRUIT CHEESECAKE (V)

Roasted Mini-Pear,
Raspberry Coulis & Coconut Twill

CHOCOLATE TART (V, VG, GF)

Vegan Toffee, Dark Ganache,
Morello Cherry, Chocolate Tuile

DORSET & WEST COUNTRY CHEESE SELECTION (V)

Rosary Ash Goat's, Coastal Cheddar, Dorset Blue Vinny,
Grapes, Chef's Chutney,
Walnuts & Artisan Crackers

V - VEGETARIAN VG - VEGAN GF - GLUTEN-FREE

To secure your reservation, a non-refundable deposit of £35 per person is required at the time of booking. Additionally, we kindly request that you provide your food pre-order 5 working days prior to your arrival.
A discretionary 10% service charge will be added to your final account.