



NEO

DINING : COCKTAILS : EVENTS

EVENTS MENU

OCTOBER 2025 - MARCH 2026

RESERVATIONS

01202 203610

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 SEA BASS (GF)

Lemon Herb Potato Pave, Winter Vegetables
Romanesco Broccoli, Saffron 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)