



BONDS RESTAURANT, 26 Main Road, Onchan, IM3 1AP, Tel: 266491

CHRISTMAS 2020 LUNCH MENU

3 courses £32.00pp 2 Courses £25.00

Creamy Leek & Potato Soup

Croutons / Crispy leek / Onion ash / Truffle oil (veg)

Scallops

Pan seared scallops / Textures of parsnip / Pomegranate / Curry oil (GF)

Smoked salmon

Smoked salmon roulade / Baby herb salad / Lavash

Duck salad

Chinese five spice duck breast / Pulled duck thigh / Clementine / Rocket / Cranberry dressing (GF)

Spinach & Ricotta Gnudi

Spinach & ricotta dumplings / Roasted cauliflower / Sultanas / Crispy kale (Veg)

Traditional Christmas Dinner

Roast Turkey / Goose fat potatoes / Sautéed Brussel sprouts / Honey glazed carrots / Stuffing / Beef Jus (GF)

Sirloin of Beef

Pan roast Beef Sirloin / Celeriac / Green beans and chestnuts / Triple cooked chips / Beef jus (GF)

Pan Fried Line fish

Wild mushrooms / Charred broccoli / Saffron potatoes / Lemon butter sauce (GF)

Christmas Pudding

Brandy butter / Homemade vanilla ice cream (veg)

Black Forest Trifle

Chocolate/Macerated cherries/crème fraiche (veg)

Pecan Nut Cheesecake

Homemade cinnamon ice cream (veg)(GF)

Festive Baileys Affogato

Espresso/biscotti/vanilla ice cream/Baileys (GF available)

Cheeseboard (£3 supplement)



Petit Fours

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, gluten, lactose you are invited to ask one of our servers for assistance when selecting menu items. (V = Vegetarian, Veg = Vegan, GF = Gluten Free)

Note: A service charge of 10% will be levied for tables of 6 and over.



BONDS RESTAURANT, 26 Main Road, Onchan, IM3 1AP, Tel: 266491

CHRISTMAS 2020 DINNER MENU

4 courses £42.00pp

Creamy Leek & Potato Soup

Croutons / Crispy leek / Onion ash / Truffle oil (veg)

Scallops

Pan seared scallops / Textures of parsnip / Pomegranate / Curry oil (GF)

Smoked salmon

Smoked salmon roulade / Baby herb salad / Lavash

Duck salad

Chinese five spice duck breast / Pulled duck thigh / Clementine / Rocket / Cranberry dressing (GF)

Palate Cleanser

Spinach & Ricotta Gnudi

Spinach & ricotta dumplings / Roasted cauliflower / Sultanas / Crispy kale (Veg)

Traditional Christmas Dinner

Roast Turkey / Goose fat potatoes / Sautéed Brussel sprouts / Honey glazed carrots / Stuffing / Beef Jus (GF)

Sirloin of Beef

Pan roast Beef Sirloin / Celeriac / Green beans and chestnuts / Triple cooked chips / Beef jus (GF)

Pan Fried Line fish

Wild mushrooms / Charred broccoli / Saffron potatoes / Lemon butter sauce (GF)

Christmas Pudding

Brandy butter / Homemade vanilla ice cream (veg)

Black Forest Trifle

Chocolate/Macerated cherries/crème fraiche (veg)

Pecan Nut Cheesecake

Homemade cinnamon ice cream (veg)(GF)

Festive Baileys Affogato

Espresso/biscotti/vanilla ice cream/Baileys (GF available)

Cheeseboard (£3 supplement)



Petit Fours

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, gluten, lactose you are invited to ask one of our servers for assistance when selecting menu items. (V = Vegetarian, Veg = Vegan, GF = Gluten Free)

Note: A service charge of 10% will be levied for tables of 6 and over.