

DINNER GROUP MENU 2023 - 2024

MENU 1

STARTER	Cured salmon with dill and honey vinaigrette
MAIN COURSE	Chicken breast with sweet potato purée, carrots and mustard sauce
DESSERT	Chocolate cake with vanilla ice cream

MENU 2

STARTER	Tomato soup with croutons and basil
MAIN COURSE	Cod with potatoes, grilled onion and beurre blanc
DESSERT	Panna cotta with berries

MENU 3

STARTER	Seafood soup with assorted seafood
MAIN COURSE	Lamb with parsnip, sunchokes and red wine sauce
DESSERT	Cheese cake with passion sauce

CONDITIONS;

Reservations: Required in writing at least 7 days prior to arrival. **Group menu:** Valid for 10 persons or more. For 9 persons or less 3 course menu of the house/day is offered at the same rate. **Half Board:** For individuals same rates apply. The hotel provides and charges automatically for 3-course dinner, except otherwise ordered. **Reservations:** Must be clearly marked with menu number and if 2-course or 3-course dinner. **Cancellations:** Dinner will be charged in full for cancellations 0-3 days prior to arrival. **Special diets:** Vegetarian menu's & special requirements available on request and should be booked in advance.

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2023 - 2024

MATSEÐILL 1

FORRÉTTUR	Grafinn lax með dill og hunangs vinaigrette
AÐALRÉTTUR	Kjúklingabringa með sætkartöflumús, gulrótum og sinnepssósu
EFTIRRÉTTUR	Súkkulaðikaka með vanilluís

MATSEÐILL 2

FORRÉTTUR	Tómatsúpa með brauðteningum og basil
AÐALRÉTTUR	Þorskur með kartöflum, grilluðum lauk og hvítvínssósu
EFTIRRÉTTUR	Panna cotta með berjum

MATSEÐILL 3

FORRÉTTUR	Sjávarréttasúpa með blönduðu sjávarfangi
AÐALRÉTTUR	Lamb með nípu, jarðskokkum og rauðvínssósu
EFTIRRÉTTUR	Ostakaka með ástaraldinsósu