

## LUNCH GROUP MENU 2023 - 2024

### MENU 1

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STARTER	Garden salad with cranberries, cashew and mango dressing
MAIN COURSE	Cod with panko crust, potatoes and creamy spinach sauce
DESSERT	Blueberry cake with vanilla ice cream

### MENU 2

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STARTER	Creamy leek soup with croutons
MAIN COURSE	Pork tenderloin with potatoes, rutabaga and thyme sauce
DESSERT	Crème brûlée with fruits

### MENU 3

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STARTER	Creamy celery root soup with roasted garlic
MAIN COURSE	Chicken with barley, carrots and chicken Velouté
DESSERT	Skyr mousse with strawberries

#### 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. **Vouchers:** 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.

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2023 - 2024

### MATSEÐILL 1

FORRÉTTUR	Grænt salat með trönuberjum, kasjúhnetum og mangodressingu
AÐALRÉTTUR	Þorskur með panko-hjúp, kartöflum og rjómalagaðri spínat sósu
EFTIRRÉTTUR	Bláberjakaka með vanilluís

### MATSEÐILL 2

FORRÉTTUR	Blaðlaukssúpa með brauðteningum
AÐALRÉTTUR	Grísalund með kartöflum, rófum og timiansósu
EFTIRRÉTTUR	Crème brûlée með ávöxtum

### MATSEÐILL 3

FORRÉTTUR	Sellerírótarsúpa með bökuðum hvítlauk
AÐALRÉTTUR	Kjúklingur með byggi, gljádum gulrótum og kjúklingaflauelssósu
EFTIRRÉTTUR	Skyrmús með jarðaberjum