

DINNER GROUP MENU 2022 - 2023

MENU 1

STARTER	Cured salmon with dill and honey vinaigrette
MAIN COURSE	Chicken breast with barley, carrots, and mustard sauce
DESSERT	Carrot cake with vanilla ice cream

MENU 2

STARTER	Tomato soup with croutons and basil oil
MAIN COURSE	Cod with potatoes, spinach, and garlic sauce
DESSERT	Coconut panna cotta with pineapple

MENU 3

STARTER	Seafood soup with assorted seafood
MAIN COURSE	Lamb with parsnip, potatoes, and red wine sauce
DESSERT	Skyr mousse with passion fruit coulis

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 2022 - 2023

MATSEÐILL 1

FORRÉTTUR	Grafinn lax með dill og hunangs vinaigrette
AÐALRÉTTUR	Kjúklingabringa með byggi, gulrótum og sinnepssósu
EFTIRRÉTTUR	Gulrótarkaka með vanilluís

MATSEÐILL 2

FORRÉTTUR	Tómatsúpa með brauðteningum og basilólú
AÐALRÉTTUR	Þorskur með kartöflum, spínati og hvítlaukssósu
EFTIRRÉTTUR	Kókos panna cotta með ananas

MATSEÐILL 3

FORRÉTTUR	Sjávarréttasúpa með blönduðu sjávarfangi
AÐALRÉTTUR	Lamb með nípu, kartöflum og rauðvínssósu
EFTIRRÉTTUR	Skyrmús með ástríðualdinsósu