

DINNER GROUP MENU 2022 - 2023

MENU 1

STARTER	Birch smoked Icelandic trout with chives sauce and pickled vegetables
MAIN COURSE	Lamb with fennel, roasted potatoes, spinach and red wine sauce
DESSERT	Liquorice and white chocolate mousse with blueberries

MENU 2

STARTER	Creamy celeriac soup with hazelnuts and noisette
MAIN COURSE	Chicken breast with potatoes, glazed carrot and wild mushroom sauce
DESSERT	Panna cotta with raspberry coulis

MENU 3

STARTER	Mixed green leaf salad with tomatoes, roasted cashews and pickled red onion
MAIN COURSE	Cod with potato purée, red onion, black olives and tomato sauce
DESSERT	Chocolate cake served with whipped cream

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.

KVÖLDVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

MATSEÐILL 1

FORRÉTTUR	Birki reyktur silungur með graslaukssósu og sýrðu grænmeti
AÐALRÉTTUR	Lamb með fennel, steiktum kartöflum, spínati og rauðvínssósu
EFTIRRÉTTUR	Lakkrís og hvítsúkkulaðimús með bláberjum

MATSEÐILL 2

FORRÉTTUR	Sellerýrótarjúpa með rjóma, heslihnetum og noisette-smjöri
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, gulrótum og villisveppasósu
EFTIRRÉTTUR	Panna cotta með hindberjasósu

MATSEÐILL 3

FORRÉTTUR	Blandað salat með tómötum, ristudum kasjúhnetum og sýrðum rauðlauk
AÐALRÉTTUR	Þorskhnakki með kartöflumús, rauðlauk, svörtum ólífum og tómatsósu
EFTIRRÉTTUR	Frönsk súkkulaðikaka með þeyttum rjóma