

DINNER GROUP MENU 2023 - 2024

MENU 1

STARTER	Birch smoked Icelandic trout with horseradish sauce and pickled vegetables
MAIN COURSE	Chicken breast with potatoes, glazed carrot and wild mushroom sauce
DESSERT	White chocolate mousse with blueberries

MENU 2

STARTER	Creamy celeriac soup with hazelnuts and noisette
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 2023 - 2024

MATSEÐILL 1

FORRÉTTUR	Birki reyktur silungur með piparrótarsósu og sýrðu grænmeti
AÐALRÉTTUR	Kjúklingabringa með steiktum kartöflum, gulrótum og villisveppasósu
EFTIRRÉTTUR	Hvítsúkkulaðimús með hindberjum

MATSEÐILL 2

FORRÉTTUR	Sellerýrótsúsúpa með rjóma, heslihnetum og noisette-smjöri
AÐALRÉTTUR	Þorskhakki með kartöflumús, rauðlauk, svörtum ólífum og tómatsósu
EFTIRRÉTTUR	Súkkulaðikaka með þeyttum rjóma