

DINNER GROUP MENU 2024 - 2025

MENU 1

STARTER	Creamy seafood soup with assorted of seafood
MAIN COURSE	Lightly salted cod with black and white onion, potatoes and black pepper Béchamel
DESSERT	Coconut Panna Cotta with pineapple and crispy coconut flakes

MENU 2

STARTER	Smoked mackerel from Höfn with horseradish, dill and cucumber
MAIN COURSE	Arctic Char with quinoa, carrots, asparagus, green peas and citrus sauce
DESSERT	Chocolate cake with hazelnut crumble and vanilla ice cream

MENU 3

STARTER	Garden salad with cranberries, toasted nuts and mango dressing
MAIN COURSE	Grilled lamb with barley, pumpkin, kale, sunchoke and ginger sauce
DESSERT	Frozen skyr parfait with strawberries, almonds and white chocolate

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	Rjómalöguð sjávarréttasúpa með blönduðu sjávarfangi
AÐALRÉTTUR	Léttsaltaður þorskur með brenndum lauk, kartöflum og kryddaðari mjólkursósu
EFTIRRÉTTUR	Kókos Panna Cotta með ananas og stökkum kókos

MATSEÐILL 2

FORRÉTTUR	Reyktur makrill frá Höfn í Hornafirði með piparrót, dill og agúrkum
AÐALRÉTTUR	Bleikja með kínóa, gulrótum, aspás, grænertum og sítrussósu
EFTIRRÉTTUR	Súkkulaðikaka með heslihnetumulning og vanilluís

MATSEÐILL 3

FORRÉTTUR	Grænt salat með trönuberjum, ristudum hnetum og mangódressingu
AÐALRÉTTUR	Grillað lamb með byggi, graskeri, grænkáli, jarðskokkum og engifersósu
EFTIRRÉTTUR	Skyr parfait með jarðaberjum, möndlum og hvítu súkkulaði