

DINNER GROUP MENU 2023-2024

MENU 1

STARTER	Creamy seafood soup with rock crab and local seafood
MAIN COURSE	Lamb with sunchoke purée, roasted carrots, small potatoes and red wine sauce
DESSERT	Ice cream with caramel sauce and oat crumble

MENU 2

STARTER	Cured salmon with pepper, rucola, blueberry sauce and rye bread crumble
MAIN COURSE	Pork tenderloin with sweet potato purée, potatoes, roasted root vegetables and pepper sauce
DESSERT	Caramel mousse with raspberry sauce and sweet nuts

MENU 3

STARTER	Cauliflower soup with dill oil
MAIN COURSE	Arctic char with celeriac purée, barley, root vegetables and roasted nuts
DESSERT	Apple cake with oat crumble and vanilla ice 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. **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 2023-2024

MATSEÐILL 1

FORRÉTTUR	Kremuð grótkrabba og fiskisúpa með íslensku sjávarfangi
AÐALRÉTTUR	Lamba innralæri með jarðskokka mauki, ristudum gulrótum, smælki kartöflum og rauðvínssósu
EFTIRRÉTTUR	Ís með karamellusósu og haframulning

MATSEÐILL 2

FORRÉTTUR	Pipar graflax með klettsalati, bláberjasósu og rúgbrauðsmulning
AÐALRÉTTUR	Grísalund með sætkartöflumauki, smælki, rôtargrænmeti og piparsósu
EFTIRRÉTTUR	Karamellumús með hindberjasósu og sætum hnetum

MATSEÐILL 3

FORRÉTTUR	Blómkálssúpa með dillolíu
AÐALRÉTTUR	Smjörsteikt bleikja með sellerírótarmauki, byggi, rôtargrænmeti og ristudum möndlum
EFTIRRÉTTUR	Eplakaka með haframulning og vanilluís