

LUNCH GROUP MENU 2024-2025

MENU 1

STARTER	Soup of the day
MAIN COURSE	Cod with barley, roasted root vegetables and herb sauce
DESSERT	Cheesecake with berries and raspberry coulis

MENU 2

STARTER	Garden salad with roasted nuts and lemon vinaigrette
MAIN COURSE	Chicken with potatoes, mushrooms and mustard sauce
DESSERT	Chocolate cake with berries and whipped cream

HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2024-2025

MATSEÐILL 1

FORRÉTTUR	Súpa dagsins
AÐALRÉTTUR	Þorskhakki með byggi, rótargrænmeti og kryddjurtasósu
EFTIRRÉTTUR	Ostakaka með berjum og hindberjaberjasósu

MATSEÐILL 2

FORRÉTTUR	Bandað salat með ristudum hnetum og sítrónu-vinaigrette
AÐALRÉTTUR	Kjúklingabringa með kartöflum, sveppum og sinnepsósu
EFTIRRÉTTUR	Súkkulaðikaka með berjum og þeyttum rjóma

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.