

## LUNCH GROUP MENU 2022 - 2023

### MENU 1

---

STARTER	Garden salad with walnut crumble and green apple vinaigrette
MAIN COURSE	Cod with potatoes and Béchamel sauce
DESSERT	Chocolate cake with raspberry sorbet

### MENU 2

---

STARTER	Potato and leek soup
MAIN COURSE	Pork tenderloin with potatoes, rutabaga and tarragon sauce
DESSERT	Crème brûlée

### MENU 3

---

STARTER	Pumpkin soup with chili and coriander
MAIN COURSE	Chicken with barley, carrots and chicken Velouté
DESSERT	Homemade ice cream and sorbet

#### 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.

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2022 - 2023

### MATSEÐILL 1

---

FORRÉTTUR	Grænt salat með valhnetumulningi og grænepla-vinaigrette
AÐALRÉTTUR	Þorskur með kartöflumús og kryddaðri mjólkursósu
EFTIRRÉTTUR	Súkkulaðikaka með hindberjasorb

### MATSEÐILL 2

---

FORRÉTTUR	Kartöflu og blaðlaukssúpa
AÐALRÉTTUR	Grísalund með kartöflum, rófum og estragonsósu
EFTIRRÉTTUR	Crème brûlée

### MATSEÐILL 3

---

FORRÉTTUR	Graskerssúpa með chili og kóríander
AÐALRÉTTUR	Kjúklingur með byggi, gljádum gulrótum og kjúklingaflauelssósu
EFTIRRÉTTUR	Ís og sorbet að hætti hússins