

## LUNCH GROUP MENU 2023 - 2024

### MENU 1

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STARTER	Tomato soup with croutons and basil
MAIN COURSE	Cod with potatoes, grilled onion and beurre blanc
DESSERT	Panna cotta with berries

### MENU 2

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STARTER	Garden salad with cranberries, sundried tomatoes, and pickled red onion
MAIN COURSE	Chicken breast with barley, carrots, and mustard sauce
DESSERT	Coconut panna cotta with pineapple

**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.

## HÁDEGISVERÐARSEÐILL FYRIR HÓPA 2023 - 2024

### MATSEÐILL 1

FORRÉTTUR	Tómatsúpa með brauðteningum og basil
ADALRÉTTUR	Þorskur með kartöflum, grilluðum lauk og hvítvínssósu
EFTIRRÉTTUR	Panna cotta með berjum

### MATSEÐILL 2

FORRÉTTUR	Grænt salat með trönuberjum, sólþurrkuðum tómötum og sýrðum rauðlauk
ADALRÉTTUR	Kjúklingabringa með sætkartöflumús, gulrótum og sinnepssósu
EFTIRRÉTTUR	Ostakaka með ástaraldinsósu