

DINNER GROUP MENU 2023 - 2024

MENU 1

STARTER	Split pea soup with carrots and parsley
MAIN COURSE	Cod with potato purée, baked onion and Hollandaise
DESSERT	Traditional Icelandic skyr with blueberry jam and toasted oats

MENU 2

STARTER	Potato soup with smoked cod and chives
MAIN COURSE	Grilled chicken with fried potatoes, baked carrot and mustard sauce
DESSERT	Birch mousse with white chocolate

MENU 3

STARTER	Smoked mackerel with local potatoes, pickled red onion and dill mayo
MAIN COURSE	Grilled lamb with roasted rutabaga, potato purée and mustard sauce
DESSERT	Chocolate cake with pecans and salt caramel 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	Baunasúpa með gulrótum og steinselju
AÐALRÉTTUR	Þorskur með kartöflumús, bökuðum lauk og Hollandaise
EFTIRRÉTTUR	Hrært skyr með bláberjasultu og ristudum höfrum

MATSEÐILL 2

FORRÉTTUR	Kartöflusúpa með reyktum þorsk og graslauk
AÐALRÉTTUR	Grillaður kjúklingur með steiktum kartöflum, bakaðri gulrót og sinnepssósu
EFTIRRÉTTUR	Birkimús með hvítu súkkulaði

MATSEÐILL 3

FORRÉTTUR	Reyktur makrill með kartöflum, sýrðum rauðlauk og dill mæjö
AÐALRÉTTUR	Lamb með steiktum rófum, kartöflumús og sinnepsgljáa
EFTIRRÉTTUR	Súkkulaðikaka með pecanhnetum og saltkarmelluís