

Christmas menu

Three course for groups 8+

Starters

Icelandic Lobster Bisque, served with langoustine and a dill creme fraiche

Roasted Yellow and Red Beetroots, Arugula and Baby Spinach, Beetroot dressing, Walnuts and Pear (v)

Main courses

Icelandic Beef Tenderloin with Pomme Puree, Carrots, Broccoli and a pepper Sauce

Stuffed and rolled Turkey with Icelandic potatoes, Minted Peas, Honey and Thyme Roasted Butternut and Gravy made from the Juices.

Vegan Wellington with broccoli, maple glazed carrots and mushroom sauce (v)

Desserts

Riz a l'amande with passion fruit sauce, passion fruit sorbet and baked white chocolate

Apple crumble served with vegan cream (v)

9.490 ISK

Per person

