

Dinner menus for groups (minimum of 20 persons)

We at Stracta Hotel offer a choice of a three or a four course meal for larger groups. Please pick one of each dish for the entire group. If anyone in the group has food allergies or is vegan, then please let us know in advance.

Bread rolls (V) with whipped Icelandic butter as well as homemade hummus (V) is included

Starters

Beef carpaccio with rucicola, parmesan cheese, pesto and granat apples
2.450 kr

Salmon duo of cured salmon and smoked salmon from our local fish store here in Hella, served with rye bread and dill sauce
2.290 kr

Shrimp cocktail with Cocktail sauce and toasted bread with butter
1.890 kr

Classic Icelandic lobster soup with whipped cream and small lobster tails
2.450 kr

Dessert

Mareng with whipped cream, Daim, berries and ice cream from Valdís in Hvolsvöllur 1.600 kr

Homemade chocolate cake with strawberry sauce, berries and whipped cream 1.600 kr

Panna Cotta with raspberries and raspberry sauce 1.600 kr

Three types of ice cream from Valdís in Hvolsvöllur with caramel sauce and berries 1.600 kr

Main course

Grilled salmon with butter fried sweet peas, potatoes and saffron sauce
3.990 kr

Lamb fillet with red wine sauce, mashed potatoes, fried root vegetables and crunchy parsnip
4.190 kr

Grilled beef tenderloin with carrot and potato gratin, creamy mushroom "Ragu"
4.950 kr

