



# THREE COURSE DINNER MENUS FOR GROUPS

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## GROUP MENU 1

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8.500 kr.

Smoked and cured salmon with dill sauce  
Tenderloin of beef with potato au gratin, portobello mushrooms and thyme sauce  
Meringue with strawberries

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## GROUP MENU 5

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7.500 kr.

Creamy mushroom soup  
Cod with potatoes, mixed vegetables and white wine sauce  
Mint panna cotta

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## GROUP MENU 2

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8.500 kr.

Seafood soup  
Fillet of lamb with mashed potatoes, root vegetables and red wine sauce  
Skyr cake

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## GROUP MENU 6

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9.900 kr.

Lobster soup  
300-350 g of lobster tails with fresh salad and garlic bread  
Chocolate brownies

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## GROUP MENU 3

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7.500 kr.

Lamb pastrami with parsnip mash and berry compote  
Salmon with rice, asparagus and saffron sauce  
Chocolate pudding

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## VEGETARIAN\*

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7.500 kr.

Soup of the day.  
Bell pepper stuffed with vegetable risotto and served with a fresh salad  
Dessert served from the groups menu.

*\*For those who don't eat fish or meat*

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## GROUP MENU 4

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7.500 kr.

Honey mustard shrimp on rye bread  
Chicken breast with mushroom ragù and garlic sauce  
Lemon bar

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