

## Group menus 2011

### Hotel Edda ML Laugarvatn, dinner menu for groups 2011

#### ML 01

- Marinated beef with mixed salad
- Oven baked char with herb and garlic butter
- Icelandic skyr with cream

#### ML 02

- Salad with olives and feta cheese
- Leg of lamb with gratinated potatoes and herb sauce
- Chocolate cake with cream

#### ML 03

- Tomato and vegetable soup with freshly baked bread
- Pan fried catfish with mustard sauce, potatoes and vegetables
- Rhubarb pie with ice cream and vanilla sauce

### Hotel Edda IKI Laugarvatn, dinner menu for groups 2011

#### IKI 01

- Salad with feta cheese, olives and tomatoes
- Pork with vegetables and brown sauce
- Ice cream with fruits and whipped cream

#### IKI 02

- Fish paté with salad
- Leg of lamb with baked potatoes and mushroom sauce
- Chocolate cake with whipped cream

#### IKI 03

- Cauliflower soup
- Butter roasted trout with capers sauce
- Icelandic cheesecake with whipped cream

## **Hotel Edda IKI Laugarvatn, lunch menu for groups 2011**

### **IKI 04**

- Seafood soup with bread

### **IKI 05**

- Creamy asparagus soup
- Pan fried haddock with potatoes and vegetables

### **IKI 06**

- Creamy mushroom soup
- Lasagne with bread and mixed salad

## **Hotel Edda Skogar dinner menu for groups 2011**

### **SK 01**

- The renowned Skógar buffet:
- Selection of starters, fish and seafood, meat courses, vegetables and desserts.

## **Hotel Edda Vík, dinner menu for groups 2011**

### **Vík 01**

- Creamy angelica soup
- Pan fried trout with parsley-root gratin and white wine sauce
- Apple cake with whipped cream

### **Vík 02**

- Creamy angelica soup
- Leg of lamb on oven baked vegetables with wild mushrooms and gratin potatoes
- Cheese cake with dessert sauce

## **Hotel Edda Vík, lunch menu for groups 2011**

### **Vík 03**

- Creamy angelica soup
- Pan fried trout with vegetables, boiled potatoes and white wine sauce

#### **Vík 04**

- Icelandic smoked lamb with green peas, red cabbage, turnips, potatoes and bechamel sauce.

#### **Vík 05**

- Creamy angelica soup
- Pan fried catfish with red onion, red peppers, mushrooms, boiled potatoes and hollandaise sauce.

### **Hotel Edda Nesjaskoli dinner menu for groups 2011**

#### **NE-01**

- Seafood buffet, with selection of hot and cold seafood courses
- Soup and desserts

### **Hotel Edda Neskaupstad, dinner menu for groups 2011**

#### **Nes 01**

- Wild mushroom soup
- Chicken breast with bulgur corn and red wine sauce
- Homemade vanilla ice cream with blueberries and caramel sauce

#### **Nes 02**

- Traditional Icelandic meat soup
- Pan fried cod with barley-risotto and estragon sauce
- Homemade vanilla ice cream with blueberries and caramel sauce

#### **Nes 03**

- Vegetable soup
- Steamed haddock with baked potato and shrimp sauce
- Homemade vanilla ice cream with blueberries and caramel sauce

### **Hotel Edda Egilsstadir, dinner menu for groups 2011**

#### **ME 01**

- Home made seafood paté with herb sauce, salad and toast
- Leg of lamb with vegetables and potatoes of the day
- Chocolate cake with whipped cream

#### **ME 02**

- Soup of the day
- Oven baked cod with vegetables and herb potato mousse
- Our homemade Marital Bliss with whipped cream

### **Hotel Edda Eidum, dinner menu for groups 2011**

#### **EI 01**

- Lemon glazed seafood paté with fresh salad
- Roasted pork with potatoes and peach flavoured red wine sauce
- Glazed Eiða rhubarb with rhubarb sorbet

#### **EI 02**

- Creamy mushroom soup
- Catfish marinated in fresh herbs with cheese risotto and anis flavoured carrot- and tomato sauce
- Glazed Eiða rhubarb with rhubarb sorbet

### **Hotel Edda Sturutjarnir, dinner menu for groups 2011**

#### **ST 01**

- Cauliflower soup
- Roasted pork with potatoes and vegetables
- Cheese cake

#### **ST 02**

- Wild game paté with blueberry vinaigrette
- Pan fried salmon with rice and vegetables
- Icelandic skyr with cream and blueberries

### **ST 03**

- Seafood soup
- Roasted lamb with baked potatoes
- Ice cream with mixed fruits

### **Hotel Edda Akureyri, dinner menu for groups 2011**

- Selection of starters, fish and meat courses, vegetables and desserts.

### **Hotel Edda Laugarbakki, dinner menu for groups 2011**

#### **LB 01**

- Leek and potato soup
- Baked salted cod with white wine sauce
- Selection of cheese

#### **LB 02**

- Shrimp salad
- Oven baked lamb shank with broth glaze
- Chocolate mousse

#### **LB 03**

- Smoked leg of lamb with melon
- Trout with lemon sauce
- Icelandic skyr pudding with berries

### **Hotel Edda Laugar Saelingsdal, dinner menu for groups 2011**

#### **LS 01**

- Smoked salmon and seafood paté on salad with horseradish sauce
- Herb spiced steak of lamb with pan fried potatoes and mixed vegetables
- Warm apple pie with vanilla ice cream and blueberry sauce

#### **LS 02**

- Cream of vegetable soup with freshly baked bread
- Oven baked cod with rice, fresh salad and white wine sauce



- Mixed ice cream with whipped cream and chocolate sauce

### **Hotel Edda Isafjordur, dinner menu for groups 2011**

#### **HÍ 01**

- Vegetable soup with home-made bread and spreads
- Farmed cod with beet barley
- Raisin crumpet with vanilla ice-cream and blueberry sauce

#### **HÍ 02**

- Salted-cod salad with balsamic vinaigrette
- Leg of lamb with lamb glaze and root vegetables
- Rhubarb-pie with coconut ice-cream

#### **HÍ 03**

- Warm breast of puffin with blueberry vinaigrette
- Salted cod au gratin with potato slices and onion
- Icelandic skyr with blueberries

#### **HÍ 04**

- Trout confit with spiced cottage-cheese
- Catfish with mango rose-pepper sauce and creamed barley
- Home-made Marital Bliss with rhubarb-sorbet

**For further information please contact us at + 354 444 4000 or by email at**

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