LAUF

FESTIVE BUFFET

Christmas Eve, December 24, Christmas Day, December 25, and New Year's Eve, December 31.
Festive dinner buffet including a welcome drink, served from 6:00 to 9:00 p.m.

STARTERS

Freshly baked bread, rye bread, Icelandic fried bread and butter | Christmas hummus (V) | Smoked carrot spread (V) | Selection of Christmas herring | Hot-smoked salmon with capers and horseradish sauce | Cured salmon with gravlax sauce | Cured goose breast with port wine-poached pears | Reindeer pâté with blueberry sauce | Shellfish salad with herb cream | Celeriac carpaccio with apple-hazelnut vinaigrette and garden cress (V)

SALADS

Waldorf salad | Sweet potato salad with cranberries and pecans | Salt-baked beetroot with goat cheese, honey and pumpkin seeds | Mixed salad with vinaigrette (V) | Fennel salad with mandarins, glazed almonds and herbs (V)

MAIN COURSES

COLD STATION
Smoked lamb with potatoes and sweet béchamel sauce | Smoked pork loin with honey mustard

HOT STATION
Beef tenderloin | Roast leg of lamb | Turkey breast | Plaice with remoulade | Warm Danish liver pâté with sautéed mushrooms and bacon | Vegan Wellington (V) | Grilled celeriac with gremolata and pine nuts (V)

SIDES

Potato gratin | Caramelised potatoes | Oven-roasted vegetables with herbs (V) | Red cabbage (V) | Green peas (V)

SAUCES

Wild mushroom sauce | Red wine sauce | Vegan demi-glace (V)

DESSERTS

Warm chocolate cake with Chantilly cream | Risalamande with cherry sauce | Apple cake | White chocolate mousse with strawberries and baked white chocolate | Christmas cheese selection | Baked cheese with cashews and honey | Christmas layer cake and sweet bites | Chocolate mousse with orange and cinnamon oats (V) | Ice cream bar | Fresh fruit (V) | Christmas chocolates

Price: ISK 19,900 per person
Children aged 6–11: ISK 9,900 per person
Children aged 5 and under dine free

HÓTEL REYKJAVÍK ÁSKJA