LAUF

CHRISTMAS DINNER BUFFET

Every Friday and Saturday from November 21 to December 19.
Doors open at 6:00 p.m. Dinner begins at 7:00 p.m.
Light live music.

STARTERS

Freshly baked bread, rye bread, Icelandic fried bread and butter | Christmas hummus (V) | Smoked carrot spread (V) | Selection of Christmas herring | 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 béchamel sauce | Smoked pork loin with mustard glaze

HOT STATION
Beef tenderloin | Roast leg of lamb | Pork roast with crackling | 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 | White chocolate mousse with strawberries and baked white chocolate | Christmas cheese selection | Baked cheese with cashews and honey | Christmas layer cake | Sweet bites | Chocolate mousse with orange and cinnamon oats (V) | Apple cake | Ice cream bar | Fresh fruit (V) | Christmas chocolates

Price: ISK 16,900 per person
Children aged 6–11: ISK 9,900 per person
Children aged 5 and under dine free

HÓTEL REYKJAVÍK ÁSKJA