



New Year's Eve Gala Buffet Dinner

Grand Hotel Reykjavík

19:00 – 22:00 (7:00pm – 10:00pm)

Festive Menu

STARTERS

Lobster salad, chili vinaigrette | Lime and chili marinated halibut |

Lightly smoked duck breast, sesame dressing |

Reindeer liver pâté, blackcurrant | Warm smoked salmon, blue cheese foam |

Eel salad, green asparagus | Lamb carpaccio, parmesan |

Liquorice marinated auk, sesame vinaigrette | Salmon sushi |

Tofu sushi | Salmon pâté, cranberry sauce | Salad bar | Bread, butter, hummus, pesto

MAIN COURSES

Duck breast, orange sauce | Beef Wellington, truffle sauce | Lamb, basil sauce |

Bacon wrapped monkfish, lime sauce |

Grilled arctic char, fennel sauce | Baked beet, celeriac, BBQ sauce

SIDES

Fondant potatoes | Grilled vegetables | Fried Mushrooms | String beans

DESSERTS

Butter cream chocolate cake | Passion fruit and white chocolate mousse cake |

Caramel mousse cake | Fruit salad | New Year's pavlova