DOM

CHRISTMAS BUFFET

Every Thursday to Sunday from November 13 to December 20

STARTERS

Freshly baked bread, Icelandic rye bread, laufabrauð & whipped butter | Herring adventure – selection of herring | Creamy lobster soup | DOM-style cured salmon with mustard sauce | Shellfish salad with chili & coriander | Hot-smoked salmon salad with fennel, pomegranate & horseradish sauce | Reindeer pâté with pickled blueberries | Cured beef with horseradish cream, pickled shallots & crispy capers | Lightly smoked duck breast with red onion jam & cranberry gremolata | Dom-style sushi bar

SALADS

Mixed leaf salad with vinaigrette | Waldorf salad | Homemade red cabbage with orange & cinnamon | Sweet potato salad with sugared nuts | Beetroot salad with goat cheese & toasted almonds

VEGAN HOT DISHES

Nutsteak with romesco sauce, toasted almonds & herb oil |
Roasted Brussels sprouts with chickpeas & tahini dressing | Roasted potatoes with herbs

COLD STATION

Smoked pork loin with pineapple salsa | Icelandic smoked lamb with green peas

HOT STATION

Beef Wellington | Danish-style roast pork with crispy crackling |
Oven-roasted turkey breast with sage butter | Plaice with remoulade, crispy onions & pickled gherkins

SIDES

Wild mushroom sauce | Port wine sauce | Potato gratin with bacon & parsley |
Caramelised potatoes | Potatoes in creamy béchamel sauce | Herb-roasted vegetables

DESSERTS

Baked cheese with honey & nuts | Christmas cheese selection | Risalamande with cherries |
Spiced crème brûlée | French chocolate cake | Apple pie | White chocolate mousse | Sherry trifle |
Skyr cake with raspberries | Fresh-cut fruit | Vegan coffee cake | Christmas cookies

Hilton
REYKJAVIK