



Hacklewood Hill
COUNTRY HOUSE



THE RESTAURANT

Starter

Cream of Vegetable Soup

With a hint of Basil & Topped with Croutons

R95

Baked Camembert

Honey & Truffle Oil baked Camembert, Served with a Micro Salad & Toasted Crostini

R120

Lamb & Spinach Pot Stickers

Lamb & Spinach Chinese Filled Dumplings Accompanied with Soy Sauce, Sweet Chilli & Sesame Seeds

R120

Main

Beef Fillet

Served With Roasted Brown Mushrooms, Cherry Tomatoes, Wilted Spinach, Blue Cheese Sauce & finished With Balsamic Reduction

R270

Rack of Lamb

Served on Parmesan Mashed Potatoes, Wilted Spinach, Seasonal Vegetables & Cranberry Jus

R270

Grilled Line Fish

Delicate Pan-Fried Cape Salmon Served on Basil Infused Couscous, Seasonal Vegetables, Lemon Wedge & Lemon Dill Beurre

R265

Sundried Tomato Pesto Linguine

Creamy Based Tomato Pesto Linguine, Finished with Grilled Cherry Tomatoes & Parmesan Shavings

R195

Dessert

Cinnamon Bread & Butter Pudding

Served with Vanilla Crumble, Crème Anglaise, Minted Peach Salsa & Seasonal Berries

R105

Passionfruit Crème Brûlée

Served with Passionfruit Coulis, Vanilla Crumble, Fresh Berries & Biscotti

R105

Dark Chocolate Torte

Served with Cocoa Crumble, Mixed Berry Compote, Fresh Berries & Vanilla Ice Cream

R120

