



*Hacklewood Hill*  
COUNTRY HOUSE



THE RESTAURANT

*Starter*

***Spinach & Broccoli Soup***

Topped with Crispy Croutons & Micro Greens

**R95**

***Baked Camembert***

Honey & Truffle Oil Baked Camembert served with a Micro Salad & Toasted Crostini

**R120**

***Venison Carpaccio***

Served With Mixed Greens, Red Onion, Cherry Tomato, Pickled Radish, Parmesan Shavings, Cajun Crisps, Herbed Olive Oil & Balsamic Reduction

**R125**

*Main*

***Beef Fillet***

Served on Wilted Spinach, Roasted Brown Mushroom, Cherry Tomatoes, Artichokes, Blue Cheese Sauce & Balsamic Reduction

**R270**

***Lamb Rack***

Served with Wilted Spinach on Garlic Sautee Potatoes, Seasonal Vegetables & Wholegrain Mustard Jus

**R270**

***Grilled Linefish***

Served on Basil Infused Couscous with Wilted Spinach, Seasonal Vegetables, Fresh Lemon and a Lemon & Herb Crème

**R265**

***Brown Mushroom & Spinach Risotto***

Topped with Parmesan Shavings, Truffle Oil & Micro Greens

**R195**

*Dessert*

***White Chocolate Bread & Butter Pudding***

Served with Cocoa Crumble, Stewed Fruit, Vanilla Ice Cream and Crème Anglaise

**R105**

***Passionfruit Crème Brûlée***

Served With Strawberry Coulis, Vanilla Crumble, Fresh Berries & Biscotti

**R95**

***Eton Mess***

Layers of Meringue with Mixed Berry Compote, Raspberry Curd, Seasonal Berries & Whipped Cream

**R120**

