



Hacklewood Hill
COUNTRY HOUSE

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THE RESTAURANT

Starter

Spiced Lentil Soup

Topped with Crispy Croutons & Micro Greens

R95

Baked Camembert

Topped with Honey, Truffle Oil & Black Pepper, served with a Micro Salad, Toasted Crostini & Micro Greens

R120

Venison Carpaccio

Served With Mixed Greens, Cherry Tomatoes, Red Onion, Cajun Crisps, Parmesan Shavings & Balsamic Reduction

R125

Main

Beef Fillet

Served on Thyme Dauphinoise with Wilted Spinach, Seasonal Vegetables, Dijon Mustard Crème & Micro Greens

R270

Lamb Rump

Served on Sautee Potatoes with Wilted Spinach, Seasonal Vegetables & Red Wine Jus

R270

Grilled Butterfish

Served on Basil Pesto Quinoa with Wilted Spinach, Seasonal Vegetables, Fresh Lemon Wedges & a Lemon Herbed Creme

R265

Watermelon Steak

Grilled Watermelon served with Chimichurri, Roasted Cherry Tomatoes, Pickled Radish, Feta & Topped with Micro Greens

R205

Dessert

Bread & Butter Pudding

Served With Vanilla Crumble, Crème Anglaise, Vanilla Ice Cream & Toasted Almonds

R125

Lemon Posset

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

R95

Eton Mess

Delicate Meringues, Whipped Cream, Mixed Berry Compote & Fresh Berries

R125

