



Hackwood Hill
COUNTRY HOUSE

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THE RESTAURANT

Starter

Roasted Tomato Soup

Served with Crispy Croutons & Micro Greens

R95

Baked Camembert

Phyllo Baked Camembert served with Mixed Berry Compote, Toasted Flaked Almonds & Toasted Crostini

R125

Crispy Fishcakes

Served with Mixed Greens, Tzatziki, Salsa, Fresh Lemon and an Herb infused Oil

R125

Main

Beef fillet

Served With Wilted Spinach, Roasted Brown Mushroom, Cherry Tomatoes, Artichokes & Blue Cheese Sauce

R270

Rack of Lamb

Served on Wilted Spinach, Creamy Mash, Seasonal Vegetables & Wholegrain Mustard Infused Jus & Topped with Micro Greens

R270

Moules Mariniere

Half Shell Mussels in a Creamy White wine & Garlic Crème with a hint of Thyme Served with Toasted Ciabatta

R265

Basil Pesto Linguine

Topped with Roasted Cherry Tomatoes, Parmesan Shavings & Micro Greens

R205

Dessert

Dark Chocolate Lava Pot

Served With Cocoa Crumble, Mixed Berry Compote, Seasonal Berries & Vanilla Ice Cream

R125

Eton Mess

Layers of Meringues with Mixed Berry Compote, Shortbread Pieces, Seasonal Berries & Whipped Cream

R125

Cardamon Crème Brûlée

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

R115

