



Hacklewood Hill
COUNTRY HOUSE



THE RESTAURANT

Starter

Cream of Vegetable Soup

Topped with Crispy Croutons & Micro Greens

R85

Prawn Tian

Layers of Guacamole, Cajun Prawns, Salsa topped with Rocket, Fresh Lemon & Micro Greens

R120

Venison Carpaccio

Served With Mixed Greens, Cherry Tomato, Red Onion, Parmesan Shavings and Cajun Crisps Finished with Balsamic Reduction

R125

Main

Beef Fillet

Served On a Roasted Potato Fondant with Wilted Spinach, Roasted Cherry Tomatoes, Vegetable Puree, Seasonal Vegetables & A Black Pepper Sauce

R265

Rack Of Lamb

Served on Creamy Herbed Polenta, Wilted Spinach, Seasonal Vegetables & Wholegrain Mustard Jus

R265

Grilled Line Fish

Served on a Mediterranean style couscous with Wilted Spinach, Seasonal Vegetables and a Lemon Beurre

R255

Brown Mushroom & Spinach Risotto

Topped with Truffle Oil, Parmesan Shavings & Micro Greens

R195

Dessert

Lemon Posset

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

R95

Eton Mess

Layers Of Meringue with Mixed Berry Compote, Seasonal Berries & Whipped Cream

R120

Chocolate Lava Pot

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

R120

