



*Hacklewood Hill*  
COUNTRY HOUSE



THE RESTAURANT



*Starter*

**Roasted Tomato Soup**

*Topped With Basil Pesto Micro Greens*

**R95**

**Plum, Goats Cheese & Parma Ham Salad**

*Topped with Burnt Honey Glaze & Micro Greens*

**R120**

**Venison Carpaccio**

*Served with Mixed Greens, Cherry Tomatoes, Cajun Crisps, Parmesan Shavings, Balsamic Caviar, Pickled Radish & Topped with Greens*

**R125**

*Main*

**Beef Fillet**

*Served With a Thyme dauphinoise, Wilted Spinach, Seasonal Vegetables & a Mustard Crème*

**R270**

**Chicken Roulade**

*Feta & Peppadew filled Chicken Roulade served with Garlic Sautee Potatoes, Seasonal Vegetables & Chimichurri*

**R270**

**Grilled Linefish**

*Served with Garlic & Herb Baby Hasselback potatoes with Wilted Spinach, Seasonal Vegetables & Lemon Herb Creme*

**R270**

**Basil Pesto Linguine**

*Topped With Parmesan Shavings, Roasted Cherry Tomatoes & Micro Greens*

**R205**

*Dessert*

**Burnt Basque Cheesecake**

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

**R125**

**Amaretto Crème Brûlée**

*Served with Vanilla Crumble, Salted Caramel, Fresh Berries & Biscotti*

**R110**

**Dark Chocolate Lava Pot**

*Served with Cocoa Crumble, Mixed Berry Compote & Vanilla Ice cream*

**R125**



