



*Hacklewood Hill*  
COUNTRY HOUSE



THE RESTAURANT

*Starter*

***Cream Of Mushroom Soup***

*Topped With Crispy Croutons & Micro Greens*

**R95**

***Goats Cheese Mousse***

*Topped with Honey, Black Pepper, Homemade Vegetable Pickles & Toasted Crostini*

**R120**

***Venison Carpaccio***

*Served with Rocket, Red Onion, Cherry Tomato, Balsamic Caviar, Cajun Crisps, Parmesan Shavings & Balsamic Reduction*

**R125**

*Main*

***Beef Fillet***

*Served with Wilted Spinach, Sauteed Potatoes, Seasonal Vegetables, Puree & Pepper Sauce*

**R275**

***Rack Of Lamb***

*Served On Wilted Spinach, Sweet Potato Mash, Seasonal Vegetables & Rosemary Infused Jus*

**R275**

***Seafood Chowder***

*Medley Of Seafood in a Rich White Wine Garlic Sauce, with a Hint of Thyme & Topped with Parmesan Shavings & Micro Greens*

**R265**

***Basil Pesto Linguine***

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

**R195**

*Dessert*

***Mocha Tres Leches***

*Served With Pecan Crumble, White Chocolate & Cinnamon Sorbet & Berries*

**R125**

***Vanilla Bean Panna Cotta***

*Served With Vanilla Crumble, Mixed Berry Compote & Biscotti*

**R95**

***Sticky Toffee Pudding***

*Served with Vanilla Crumble, Crème Anglaise, Seasonal Berries & Vanilla Ice Cream*

**R125**

