

Hacklewood Hill
COUNTRY HOUSE



THE RESTAURANT

Starter

Cream of Vegetable Soup

Topped With Crispy Croutons & Micro Greens

R95

Crispy Fishcakes

Served with Mixed Greens, Red Onion, Tzatziki, Herb Oil & Fresh Lemon

R125

Baked Camembert

Topped With Honey & Truffle Oil Baked Camembert served with Micro Salad & Toasted Crostini

R125

Main

Beef Fillet

Served with Thyme Dauphinoise, Carrot Puree, Seasonal Vegetables & a Black Pepper Sauce

R275

Grilled Pork Neck

Served on Creamy Mash with Wilted Spinach, Seasonal Vegetables & Red Wine Jus

R275

Seafood Chowder

Medley Of Seafood in a Creamy Garlic White Wine Sauce with a Hint of Thyme & Toasted Ciabatta

R275

Brown Mushroom & Spinach Risotto

Topped with Parmesan Shavings, Truffle Oil & Micro Greens

R205

Dessert

Rooibos & Cardamon Crème Brûlée

Served With Vanilla Crumble, Fresh Berries & Biscotti

R115

Lemon Posset

Served with Passionfruit Coulis, Vanilla Crumble, Fresh Berries, Orange Crisp & Biscotti

R105

Bread & Butter Pudding

Served with Cocoa Crumble, Mixed Berry Compote, Crème Anglaise & Vanilla Ice Cream

R125

