

Hacklewood Hill
COUNTRY HOUSE



THE RESTAURANT

Starter

Roasted Tomato Soup

Topped with Basil Pesto & Micro Greens

R95

Goats Cheese Mousse

Topped with Honey & Black Pepper, Mixed Greens & Homemade Pickles & Toasted Crostini

R120

Fig & Parma Ham Salad

Served with Mixed Greens, Cream Cheese Truffles, Crispy Parma Ham, Pickled Red Onion, Toasted Flaked Almonds & Topped with Honey

R135

Main

Beef Fillet

Served with Parmesan & Spinach Risotto, Seasonal Vegetables, Caramelized Cauliflower Puree & Brown Mushroom Sauce with Truffle Oil

R280

Rack of Lamb

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

R280

Smoked Salmon Linguine

Delicate Smoked Salmon with in a White Wine and thyme crème topped with Parmesan Shavings & Micro Greens

R270

Balsamic Roasted Vegetable Quinoa Salad

Basil Infused Quinoa topped with roasted Vegetables, Feta & Micro Greens

R205

Dessert

Eton Mess

Served with Delicate Meringue, Whipped Cream, Mixed Berries Compote & Seasonal Berries

R125

Dark Chocolate Torte

Served with Mixed Berry Compote, Seasonal Berries & Vanilla Ice Cream

R125

Caramelized Banana Crème & Choux Pastry

Served With Vanilla Crumble, Passionfruit Gel & Caramelized Banana

R125

