



HIPPO HOLLOW

R E S T A U R A N T

Set Function Menus

Less than 50 people choose 2 options per course | More than 50 people choose 1 option per course | For Tasting Menu choose 3 options per course

Welcome Drinks

Rose Martini

rose syrup sweetens this affair with vodka!

Classic Mojito

a refreshing cocktail muddled with mint, rum, sugar & lime juice

Strawberry Mojito

muddled with strawberries & mint for a fruity variation

Pomegranate Caipirinha

muddled pomegranate, lime & sugar on crushed ice topped with cane

Cosmopolitan

perfect balance of citrus and sweetness, vodka, orange liquor, cranberry juice & lime meet in a shaker

We also offer non-alcoholic options.

Arrival Snacks

Chicken Liver Pâté on olive bruschetta

Deep Fried Olives with ricotta cream and aioli

Asparagus, Sun-dried Tomato & Feta Tart with spring herb mayo

Roast Pork Belly with sweet chilli dipping sauce

Spinach & Feta in phyllo with olive tapenade

Mini Chicken, Roast Fig & Ricotta Pies with spiced apricot sauce

Chilli, Salt Squid in Phyllo Basket with avocado and lime cream

Avocado & Tomato Ciabatta with fresh basil

Tikka Marinated Lamb Skewer with tzatziki dressing

Beef Carpaccio Ciabatta with rocket and onion marmalade

Prawn Tempura with sweet chilli, mango dipping sauce

Grilled Halloumi Kebabs with naartjie and lime dressing

Salmon & Mozzarella Spring Rolls with basil and crushed pepper aioli

Basil pesto, Olive Tapenade & Hummus with roast cherry tomato bruschetta

Starter Options

Beef Fillet Carpaccio

Fillet marinated and dressed with balsamic emulsion, fresh rocket and pecorino shavings

Prawn Tempura Stack

Layers of tempura fried prawns with avocado, mango, rocket and sugar chilli dressing

Crocodile Kebabs

Crocodile tail de-boned and skewered, on a spiced apricot and coconut curry sauce

Hollow Snails

Blue cheese and bacon cream sauce with toasted bruschetta

Roast Butternut, Cardamom and Coconut Soup

With homemade Croutons

Chunky Minestrone Soup

With zucchini, cannellini beans, parsley and chunky ciabatta

Chefs Salad

Rocket, baby spinach, bean sprouts, feta, bacon and croutons with creamy French dressing

Marinated Grecian Salad

With olives, feta, sun-dried tomato and fresh garden greens

Chicken Liver Pâté

With baby rocket salad, melba toast and Cumberland sauce

Smoked Snoek Pâté

With watercress, bruschetta and cape gooseberry dressing

Salt & Pepper Calamari

Served on an avocado and lemon pepper puree, with curry oil and garlic aioli

PRICE SUBJECT TO SELECTION

Mains Options

Sabie River Baked Trout

Whole baked with dill and smokey bacon, savoury rice and lemon butter

Tournedos of Kudu Fillet

Grilled with local mushrooms, thyme mash, sultanas, beetroot and ginger chutney

Blackened Chicken Breast

Corn-fed chicken breast encrusted with a Continental African spice blend served on a roasted corn and coriander potato galette, honey and coconut cream sauce

Grilled Fillet

Rolled in crushed peppercorns, brandy flamed green peppercorn sauce, rosemary and rock salt, served with roasted potatoes

Natal Lamb Curry

Mild or hot lamb curry spiced with a house blend of Marsala, turmeric, paprika, cumin seeds, curry leaves and coriander, served with basmati rice pilaf, poppadum and selection of sambals

Lamb Shank

Slow braised with garlic, tomato, bay leaves, peppercorns, red wine and herbs on thyme mashed potato

Honey & Ginger Glazed Salmon

Stir-fried greens and sesame gnocchi

Ostrich Fillet

Red berry and tomato jam, pan jus and parmesan mashed potato

Fillet of Hake

Grilled and topped with spinach and halloumi, basil pesto creamed potatoes and a prawn and served with a parsley butter sauce

Dessert Options

Ice Cream & Roast Macadamia Nut Sundae

Drenched with chocolate sauce, maraschino cherries and nougat

Trio of Sorbet

Lemon, kiwi and mango covered with macerated chilled berry compote

Mississippi Mud cake

Double baked chocolate pudding, with chocolate sauce

Pavlova

Layered with lemon cheesecake cream and berries

White Chocolate Crème brûlée

Topped with seasonal berry compote

Hot Malva Pudding

With an English toffee fudge sauce and ice-cream

Amarula Crème Caramel

with fresh orange segments

Granadilla Cheesecake

with mixed berry compote

Tiramisu

Layered with mascarpone cream and finished with an Illy espresso anglaise



HIPPO HOLLOW
RESTAURANT

Carvery Menu

Starter & Soup

French Salad
with condiments

Beetroot & Apple Salad

New Potato Salad
with balsamic and herbs

Coleslaw
with raisins

Waldorf Salad
with cashew nuts

Caprese Salad
with basil pesto

Mango, Avocado & Feta Salad

Chicken Liver Pâté
with Melba toast

Hummus, Olive Tapenade & Basil Pesto
with bruschetta

Panko Prawns
with sweet chilli and mango dipping sauce

Salmon & Mozzarella Spring Rolls
with basil aioli

Butternut Soup
with croutons and freshly baked breads



Mains

Rolled Leg of Lamb with garlic and thyme

Glazed Gammon Roll with wholegrain mustard

Rare Roast Beef with horseradish and red onion

Baked Hake with lime and dill butter

> Rice and Roast Potatoes

> Roast Butternut with cinnamon

> Cauliflower cheese

> Ratatouille

> Mushroom, pepper and gravy sauces

> Wholegrain & English mustard, horseradish and mint sauce



Desserts

Hot Banana & Cinnamon Pudding

Fruit Salad

Van Der Hum Pancakes
with boiled honey sauce

Pavlova
with Chantilly cream

Chocolate Mousse

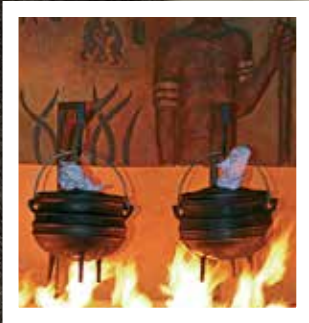


SHANGAAN *River Club*

HIPPO HOLLOW | MPUMALANGA

SHANGAAN DINNER MENU

TIPHINENI HI SWAKUDYA SWA N'WINA – Enjoy Your Feast



STARTERS & SOUP

Design your own Salad from a selection of the following:

seasonal greens | tomatoes | cucumber | feta cheese | onion rings
green peppers | croutons | green goddess dressing | balsamic dressing

PASTA & SMOKED CHICKEN SALAD | COLESLAW SALAD WITH RAISINS
CHAKALAKA SALAD | BEETROOT SALAD WITH FETA CHEESE

CAPE MALAY TEMPURA HAKE ~ with tartar sauce

SWEET POTATO FRITTERS ~ with sweet chilli

CHICKEN LIVERS ~ with onions and peri-peri sauce

POTATO AND LEEK SOUP ~ with dombolo [pot steamed bread]
chilli tomato chutney | basil pesto | hummus

MAIN COURSE

SHANGAAN TASTING STATION – 4 Chef's Choices per Feast

MOPANI WORMS ~ with sauce

MOROGO ~ pumpkin leaves with crushed peanuts

XIRHIDZA ~ tomato and onion gravy with peanuts

SIDVUDVU ~ butternut and maize meal porridge

TIMBAVHI ~ roasted crushed nuts, maize meal and sugar

TINKOBE ~ samp, peanuts and sugar beans

TRADITIONAL HOMEMADE BEER – 1 Chef's Choice per Feast

MARULA BEER ~ an alcoholic drink made with marula fruit

PINEAPPLE BEER ~ an alcoholic drink made with pineapple

FROM THE POT

VENISON STEW ~ with red wine

BEEF BOBOTIE ~ with almonds and raisins

SPICY FRIED CHICKEN WINGS

YELLOW SAVOURY RICE | PAP WITH TOMATO & ONION GRAVY

CORN ON THE COB | ROAST BUTTERNUT | CREAMED SPINACH

FROM THE BRAAI

MINI BEEF STEAKS | KUDU BOEREWORS | CROCODILE STEAKS

DESSERTS

BANANA PANCAKES ~ with caramel sauce | MILK TART ~ with cinnamon

BREAD & BUTTER PUDDING ~ with vanilla custard

FRUIT SALAD | KOEKSISTERS

PRICE SUBJECT TO SELECTION





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COUNTRY ESTATE

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