

De Hoek Country Hotel gives its gourmet fare an added boost

The luxurious De Hoek Country Hotel, situated at the foothills of the magnificent Magaliesberg Mountains, has taken a deep breath of renewed energy for 2012 and amongst its new offerings for guests, it is adding to its already celebrated function menu.



Keeping to the fine country dining reputation for which they have found acclaim over the years, chef and managing director, Michael Holenstein, and his culinary team have added a soupçon of France and a pezzetino of Italy to their South African fare.

For Canapés, think of the traditional offering of duck liver - but now as a parfait, its light-as-a-country-breeze texture contrasting with the traditionally baked and toasted brioche with which it is served. The salmon, shrimp and salad openers offer equally tantalizing contrasts.

Appetite openers

Onto the cold Hors d'oeuvres - true appetite openers. Rich slices of beef carpaccio get tempered with parmesan shavings and wild rocket while tender chicken breasts get accented by Parma ham and fresh bocconcini. True culinary mastery is shown in the twice baked goat's cheese soufflé and highlighted in the unique flavour combination of a chilled pear consommé with avocado and orange ice cream.

Risotto, bruschetta, grissini, chorizo, pistou nestle beside and amongst pasta, snails, veal and scallops, as warm hors d'oeuvres.

A variety of sorbets clear the palate and with appetites thoroughly whet, the entrée menu will walk you through a variety of sea and freshwater fish partnered with innovative garden fare. Every country delight is on offer (albeit with the trademark De Hoek twist), from beef and pork belly to chicken and veal.



And for the vegetarians

Vegetarians are real winners here. Not falling into the standard trap of "they don't eat meat? Give them something with lots of cheese sauce on it!", the culinary team whip up gnocchi with fresh basil and tomato, spinach and pine nut risotto, samoosas and bhaji, lentil and aubergine curry or a tangy blue cheese tart, sweetly highlighted by home-made tomato marmalade.



Ever tried De Hoek's dessert trios? As evidence that they understand the gourmand's dilemma of exactly what to choose to sweetly round off a sumptuous meal, their restaurant ensures that every dessert consists of a trio of delights: whether your preference is for cakes, brûlées, dessert creams, sorbets or old fashioned baked puds - you'll get three of them on a platter, each unique and complementary.

If this is how De Hoek Country Hotel has rung the changes for 2012, it augurs well for a year of ongoing delight.

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