Look out for our
Lakes Distillery Gin & Whisky
Masterclass
COMING SOON
As an alternative way to celebrate, why not try our
Luxury Festive Afternoon Tea

Served 2pm – 5pm

From 25th November – 30th December 2019 Inclusive

Enjoy a relaxing afternoon tea in the Wordsworth Room, Lounges, Derwent Restaurant or the Terrace Bistro and Bar.

(Excluding 25th and 26th December.)

Festive afternoon tea ................................................................. £20.00 per person
Festive afternoon tea with a glass of mulled wine ........................................ £25.00 per person
Festive afternoon tea with a Lakes Gin and Tonic ........................................ £28.00 per person
Festive afternoon tea with a glass of Philippe Fourrier Carte d’Or NV ............... £28.00 per person
Festive afternoon tea with a glass of Philippe Fourrier Rosé Brut NV ............. £30.00 per person

• Mini prawn cocktail • Turkey with all the trimmings on a brioche roll
• Ham and chutney sandwich • Egg and cress sandwich • Smoked salmon and dill quiche
• Home-made mince pie • Cranberry scone with jam and clotted cream
• Chocolate Yule log • Christmas cake • Macaroon • Chocolate trifle
• Clementine tart • Egg nog brûlée • Tea or coffee

*If you have any concerns relating to the allergens detailed below please speak to the restaurant manager prior to ordering:
cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs.*
Celebrate the festive season with friends and colleagues in the AA Rosette awarded Derwent Restaurant. The Murano chandelier, ornate fireplace and Villeroy and Boch tableware add a touch of elegance and maximise the glamour of the Derwent Restaurant.

*The Derwent Restaurant can cater for small individual parties or larger parties up to 56. If you would like your party to be a private affair our Wordsworth Room is available for exclusive hire.*

**Christmas Lunch Menu**

25\(^{th}\) November – 24\(^{th}\) December 2019  **£22.95 per person**

<table>
<thead>
<tr>
<th><strong>Starter</strong></th>
<th><strong>Main Course</strong></th>
<th><strong>Dessert</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mulled wine cured salmon, soda bread</td>
<td>Roast Lakeland turkey breast, sage and onion stuffing, chipolata sausage, bacon roll, pan gravy</td>
<td>Christmas pudding, brandy sauce</td>
</tr>
<tr>
<td>Potted ham hock, gribiche sauce</td>
<td>Confit duck leg, caramelised apples, green peppercorn sauce</td>
<td>Chocolate trifle, glace fruits</td>
</tr>
<tr>
<td>Rocket, pecan, fennel and pomegranate salad</td>
<td>Roast venison loin, chocolate sauce</td>
<td>Marmalade and almond tart, double cream</td>
</tr>
<tr>
<td>Port and Blackstick blue rarebit, pickled walnuts, olives and chives</td>
<td>Baked cod loin, braised fennel and cucumber with sour dough crumb</td>
<td>Bailey’s panna cotta, coffee soil, hazelnut tuille</td>
</tr>
<tr>
<td>Sweet potato and butternut squash soup, lemon and garlic toast</td>
<td>Portobello mushroom wellington, tarragon café au lait</td>
<td>Blackberries, fresh figs, oats and ginger bread, blackberry sorbet</td>
</tr>
</tbody>
</table>

**All main courses are served with a selection of seasonal vegetables and potatoes**

**Coffee**

Fresh ground coffee with mince pie
If you have any dietary requirements please speak to a member of the Restaurant Team. If you have any concerns relating to the allergens detailed below please speak to the restaurant manager prior to ordering: cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs.

**Booking Terms and Conditions:**

Full payment and menu choices two weeks prior to your reservation date for parties of 10 or more. In event of a cancellation of parties over 10, 100% charge will apply.
Christmas

in the Terrace Bistro and Bar

25th November – 24th December 2019  £20.95 per person

The Terrace Bistro and Bar is our more contemporary dining venue.
Cocktails and fizz are a speciality in the Terrace.

Starter

Curried parsnip soup, parsnip bhaji
Crab and salmon cannelloni, avocado and grapefruit salad, lemon vinaigrette
Smoked ham and chicken terrine, piccalilli, gherkin

Main Course

Roast Lakeland turkey breast, sage and onion stuffing, all the trimmings tray bake, pan gravy
Cod loin, poached egg, crushed potatoes, kale, chive butter sauce
Steamed mushroom pudding, port wine sauce, griddled potatoes, spinach

Dessert

Christmas pudding, brandy sauce
Dark chocolate delice, mint jelly, macaroon
Mince tart, crumble topping, egg nog ice cream

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The perfect Christmas gift for someone special

From afternoon tea to a weekend break, every moment at the Trout Hotel creates an indelible memory. Purchase a gift voucher to give the experience to someone else.

£5, £10, £20, £50 and £100 gift vouchers available.

Can be used as full or part payment for accommodation, or for splashing out in one of our fantastic restaurants.
Christmas Day Lunch
in the Derwent Restaurant
and the Terrace Bistro and Bar
25th December 2019  £89.00 per person  £35.00 children 10 or under
Served from 12noon

Enjoy five courses prepared by our award-winning chefs served by our friendly and professional team.

<table>
<thead>
<tr>
<th><strong>Starter</strong></th>
<th><strong>Main Course</strong></th>
<th><strong>Dessert</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared salmon, apple and radish salad</td>
<td>Roast Lakeland turkey breast, sage and onion stuffing, chipolata sausage, bacon roll, pan gravy, chateau potatoes, creamed potatoes, bread sauce, cranberry sauce</td>
<td>Christmas pudding, brandy sauce</td>
</tr>
<tr>
<td>Duck liver parfait, cherry compote, sour dough croutes</td>
<td>Fillet steak, chicory, blue cheese and pickled walnuts, fat chips</td>
<td>Banana and yule log profiteroles, hot chocolate sauce</td>
</tr>
<tr>
<td>Potato and goats cheese terrine, thyme roasted beets, balsamic reduction</td>
<td>Herb and Dijon crusted rack of lamb, gratin potatoes</td>
<td>Lime curd and pistachio tart, mascarpone cream</td>
</tr>
<tr>
<td>Prawn kebabs, pea brûlée, rocket</td>
<td>Pan fried halibut, smoked creamed potatoes, bacon, girolles and onions</td>
<td>Buche de Noel, meringue mushrooms</td>
</tr>
<tr>
<td>Caramelised Jerusalem artichoke soup, burnt pear and walnut granola</td>
<td>Aubergine moussaka rolls, apple tzatziki, salad, warm pitta breads</td>
<td>Passion fruit crème brûlee, ginger snap, clementine sorbet</td>
</tr>
</tbody>
</table>

**Intermediate Course**

- Crispy scallops, soy coleslaw
- Watermelon, rosemary and Prosecco sorbet cocktail

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**Main courses are served with**
- honey roast parsnips, buttered sprouts with bacon and chestnuts,
- braised red cabbage with beetroot, carrot and swede puree

**Coffee**

- Freshly ground coffee
- The Lakes Gin white petit fours
- The ONE milk chocolate petit fours

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Booking Terms and Conditions: A non-refundable deposit of £50 per person on reservation. Full pre-payment and confirmation of numbers by 1st December.
New Year’s Eve Dinner
in the Derwent Restaurant and the Terrace Bistro and Bar

Join us to say goodbye to 2019 and welcome in 2020

Dinner is served in the Derwent Restaurant and the Terrace Bistro and Bar

After enjoying a delicious five course meal the party starts with our resident DJ playing a mix of music for everyone to enjoy.

As midnight draws near, order your Champagne to raise a glass to the arrival of the New Year.

Booking Terms and Conditions: A non-refundable deposit of £50 per person on reservation. Full pre-payment and confirmation of numbers by 1st December.
New Year’s Eve
Dinner and Dance

31st December 2019  £75.00 per person  Served from 7pm

Starter
Camembert, fig and onion tart, sesame dressing
Dill gravlax of sea trout, lime and tequila sorbet
Caramelised scallops, black pudding, winter salad
Honey glazed quail, Waldorf salad
Compressed watermelon and cantaloupe infused with honey and mint

Intermediate Course
Smoked haddock croquette, horseradish mayonnaise
Chicken and mushroom consomme

Main Course
Fillet of beef, shallot marmalade, celeriac puree, spinach, essence of port, fat chips
Guinea fowl, boudin blanc, savoy cabbage, white onion puree
Lamb rump, potato gnocchi, fine beans, black olives
Halibut, cockle risotto, parsley oil
Cheesy stuffed butternut squash, crunchy kale, cider cream

Dessert
Christmas pudding soufflé, orange ice cream
Black Forest panna cotta
Passion fruit and white chocolate cheesecake, fresh orange sorbet
Cranberry panettone bread and butter pudding, crème anglaise
A selection of cheese

Coffee
Freshly ground coffee
The Lakes Gin white petit fours, The ONE milk chocolate petit fours

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Last Minute Christmas Gift Treats

A last minute break before Christmas

18th, 19th, 20th, 21st or 22nd December

from £49.95 per person, per night, bed and breakfast.

The Inbetweeners

Have an after-festivities stay

27th, 28th, 29th or 30th December

from £59.50 per person, per night, bed and breakfast.

Stays from the 18th December – 2nd January require a non-refundable deposit of £25.00 per person.
Single supplements apply, please contact Reception.
Christmas and New Year
24th, 25th, 26th and 31st December and 1st January

This Christmas and New Year we would like to offer you the flexibility over the festive period to do your own thing but still enjoy the usual luxury, style and indulgence you expect when staying at the Trout Hotel. Stay bed and breakfast and choose when you dine.

<table>
<thead>
<tr>
<th>Classic Plus</th>
<th>Executive</th>
<th>Superior Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>£77.50 per person, per night</td>
<td>£87.50 per person, per night</td>
<td>£97.50 per person, per night</td>
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</table>

<table>
<thead>
<tr>
<th>Executive River View</th>
<th>Junior Suite</th>
<th>River View Junior Suite</th>
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</thead>
<tbody>
<tr>
<td>£102.50 per person, per night</td>
<td>£105.00 per person, per night</td>
<td>£120.00 per person, per night</td>
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</table>

<table>
<thead>
<tr>
<th>Cottage Suite</th>
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</thead>
<tbody>
<tr>
<td>£149.50 per person, per night</td>
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</table>

Single supplements apply, please contact Reception.

Choose when you dine in the Derwent Restaurant

<table>
<thead>
<tr>
<th>Christmas Eve</th>
<th>Christmas Day</th>
<th>Christmas Night</th>
<th>Boxing Day Lunch</th>
<th>Boxing Day Night</th>
<th>New Year’s Eve Dinner and Dance</th>
<th>New Year’s Day Lunch</th>
<th>New Year’s Day Night</th>
</tr>
</thead>
<tbody>
<tr>
<td>À la carte menu</td>
<td>Table d’hôte menu</td>
<td>Bistro and Bar menu</td>
<td>Table d’hôte lunch</td>
<td>À la carte menu</td>
<td>Table d’hôte menu</td>
<td>Table d’hôte menu</td>
<td>À la carte menu</td>
</tr>
<tr>
<td>Individually priced</td>
<td>£89.00 per person</td>
<td>Individually priced</td>
<td>£24.95 per person</td>
<td>Individually priced</td>
<td>£75.00 per person</td>
<td>£24.95 per person</td>
<td>Individually priced</td>
</tr>
<tr>
<td>Served 6pm - 9pm</td>
<td>Served 12 noon - 4pm</td>
<td>Served 7pm - 9pm</td>
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The Terrace Bistro and Bar is open as normal throughout the festive season. Closed Christmas Day and from 4pm on New Years Eve.
Trout Hotel
Cockermouth
AA 4 STAR SILVER

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