



# Trout Hotel

Cockermouth



## Christmas Dining Celebrations at the Trout Hotel

AA 4 Star Silver 2017  
Visit England Gold 2017



The Derwent  
Restaurant  
Lunch | Dinner

The Derwent  
Restaurant  
Festive Afternoon Tea

Wordsworth Room  
Private Dining

The Terrace  
Bistro and Bar



## Christmas and New Year at the Trout Hotel

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## Festive Dining in the Derwent Restaurant

### Our gift to you - Each guest receives a Trout Welcome Pack worth £148

Celebrate the festive season with friends and colleagues in the AA Rosette awarded Derwent Restaurant. The Murano chandelier, ornate fireplace and Villeroy & 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.

#### Booking a party of eight or more:

- Bookings for a Sunday, Monday, Tuesday or Wednesday evening receive a complimentary cocktail or mocktail.
- The organiser receives a companion voucher to return to the Trout Hotel to enjoy a complimentary dinner for two in the Derwent Restaurant.



## Lounge Bar

Before heading through to the Derwent Restaurant to enjoy your Festive Lunch or Dinner, gather in our Lounge Bar to enjoy a pre-dinner drink from our extensive range of spirits and real ales. Try one of the local gins from our large selection.



## Book two festive champagne afternoon teas

24th November 2017 - 1st January 2018

### Receive two 20cl Bottles FREE! The choice is yours!

Receive two complimentary 20cl bottles of either the Lakes Elderflower Gin, The Lakes Damson Gin, The Lakes Sloe Gin, The Lakes Espresso Vodka or The Lakes Salted Caramel Vodka. In the Derwent Restaurant, Wordsworth Room or Terrace Bistro and Bar. Reservations required. Not valid in conjunction with any other offer. Excluding 24th, 25th, 26th, 31st December 2017 and 1st January 2018.



## Festive Afternoon Tea

Served 2pm – 5pm

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

AFTERNOON TEA WITH CHRISTMAS CRACKER £20.00

- Mini prawn cocktail
- Turkey with all the trimmings on a brioche roll
- Ham and Westmorland chutney sandwich
- Egg and cress sandwich
- Smoked salmon and dill quiche
- Home-made mince pie
- Ginger biscuit
- Cranberry scone with jam and clotted cream
- Chocolate Yule log, Victoria sponge cake, sherry berry trifle, Christmas cake, macaroon
- Tea or coffee

AFTERNOON TEA WITH A GLASS OF MULLED WINE £25.00



AFTERNOON TEA WITH A GLASS OF LAURENT-PERRIER BRUT £28.00



AFTERNOON TEA WITH A GLASS OF LAURENT-PERRIER ROSÉ £30.00



Excluding Christmas Eve, Christmas Day, Boxing Day, New Year's Eve and New Year's Day.



## Festive Lunch Menu

### Our gift to you - Each guest receives a Trout Welcome Pack worth £148

From 24th November

Table dressed with Festive Novelties

#### STARTERS

Pâté of rare breed pork and pistachio nuts

Roasted root vegetable salad with Marcona almonds

Maryport smoked salmon with wholemeal soda bread

Atlantic prawn cocktail, The ONE Whisky sauce

Celeriac, panchetta and thyme soup

#### MAIN COURSE

Roast Lakeland turkey breast, sage & onion seasoning, chipolata sausage, bacon roll, pan gravy

Confit pork shoulder, braised red cabbage

Slow-cooked shoulder of beef in red wine with bacon

Roasted cod, braised lentils and bacon, wholegrain mustard sauce

Steamed mushroom pudding, black truffle, port wine sauce and pine nuts

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

#### DESSERT

Christmas pudding, brandy sauce

Buttermilk cream and blood oranges

Walnut meringue, pink grapefruit, vanilla ice cream and sugared almonds

Bitter chocolate mousse

#### COFFEE

Fresh ground coffee with mince pie

£24.95

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.



## Festive Dinner Menu

### Our gift to you - Each guest receives a Trout Welcome Pack worth £148

From 24th November

Selection of Canapés on arrival and table dressed with Festive Novelties

#### STARTERS

Pâté of rare breed pork and pistachio nuts

Roasted root vegetable salad with Marconna almonds

Maryport smoked salmon with wholemeal soda bread

Atlantic prawn cocktail, The ONE Whisky sauce

Celeriac, panchetta and thyme soup

#### MAIN COURSE

Roast Lakeland turkey breast, sage & onion seasoning, chipolata sausage, bacon roll, pan gravy, roast potatoes, buttered sprouts and baton carrots

Confit pork shoulder, wholegrain mustard sauce, braised red cabbage, black pudding mash

Slow-cooked shoulder of beef in red wine with two celeries and bacon, creamed potatoes

Roasted cod, braised lentils and bacon, wholegrain mustard sauce, diced root vegetables, boiled potatoes

Steamed mushroom pudding, black truffle, port wine sauce and pine nuts, seasonal vegetables and potatoes

#### DESSERT

Christmas pudding, brandy sauce

Buttermilk cream and blood oranges

Walnut meringue, pink grapefruit, vanilla ice cream and sugared almonds

Bitter chocolate mousse

Farmhouse Cheeses

#### COFFEE

Fresh ground coffee with mince pie

£29.95

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## Private Dining in the Wordsworth Room

### Our gift to you - Each guest receives a Trout Welcome Pack worth £148

Light, airy with large bi-fold doors opening up onto an outside terrace area, the Wordsworth Room provides the ideal venue to hold your private festive gatherings.

Perfect for private festive dinners and family get-togethers, the stunning décor, soft lighting and light reflecting mirrors give this room its opulent feel.



# Wines and Sparkling Wines

Pre-order your wines and you will receive a 10% discount

## Sparkling Wine

125ml Bottle

### PROSECCO

Glera grape varieties are grown in the hills north of Venice and are used to make this subtly sparkling wine that takes its name from the village of Prosecco near Trieste. Like Champagne, Prosecco has protected designation of origin.

- |   |       |        |
|---|-------|--------|
| 1. Vaparetto Extra Seco NV, Italy<br><i>Crisp Light with a refreshing mousse.</i>                             | £5.00 | £19.95 |
| 2. Prosecco DOC Belstar NV, Italy<br><i>Fresh pear and apple with sweet elderflower and beautiful finish.</i> | £6.50 | £24.95 |

## Wines by the bottle and carafe

### White Wines

500ml Bottle

- |   |        |        |
|---|--------|--------|
| 8. Tokomaru Bay Sauvignon Blanc, Marlborough, NZ<br><i>Zesty &amp; fresh with gooseberry and passion fruit with hint of fine green herbs.</i> | £24.00 | £30.00 |
| 9. La Serre Sauvignon Blanc Vin de Pays d'Oc, France<br><i>Medium dry with fresh cool sauvignon flavours of green apples and elderflower.</i> | £17.50 | £22.00 |
| 10. Castillo Clavijo Rioja Barrel Fermented, Viura, Spain<br><i>Rich and creamy with exotic fruit, vanilla and clove flavours.</i>            | £21.00 | £26.00 |
| 11. Terre Forti Trebbiano Chardonnay, Italy<br><i>Zesty, fresh with lemon peel and fresh pear.</i>  | £17.50 | £22.00 |
| 12. Acacia Tree Chenin Blanc, South Africa<br><i>Medium dry with hints of tropical fruit.</i>   | £15.00 | £19.00 |
| 13. Riff Pinot Grigio, Terra Alpina, Alto Adige, Italy<br><i>Dry and elegant with crisp green apple and citrus.</i>                           | £22.00 | £28.00 |

## Rosé

500ml Bottle

- |   |        |        |
|---|--------|--------|
| 14. The Bulletin Zinfandel Rosé, California, USA<br><i>Sweet watermelon and raspberry flavours.</i>                                       | £15.00 | £19.00 |
| 15. La Maglia Rosa Pinot Grigio Blush, Provincia Di Pavia, Italy<br><i>Off dry with subtle hints of strawberries and apples.</i>          | £17.00 | £21.00 |
| 31. Cuvée de l'Aubade Cotes de Provence Rose, France<br><i>Dry with a full mouth feel and flavours of strawberry and pink grapefruit.</i> |        | £26.00 |

## Red Wines

### FOR THE MERLOT LOVER...

- |   |        |        |
|---|--------|--------|
| 16. Saint Etalon Merlot Vin de Pays d'Oc, France<br><i>Medium bodied with soft, plummy fruit.</i>   | £18.00 | £23.00 |
| 17. Torre di Giumara Frappato Nerello Mascalese, Sicily<br><i>Wonderful fragrance, vibrant cherry &amp; violet with a soft fleshy finish.</i>             | £23.00 | £29.00 |
| 18. Finca Valero Tempranillo-Garnacha, Spain<br><i>Medium bodied with black cherry and earthy spice.</i>  | £17.50 | £22.00 |
| 19. Little Eden Pinot Noir, Australia<br><i>Light with vibrant fresh raspberry and cherry flavours.</i>   | £20.00 | £25.00 |
| 20. Xanadu Exmoor Drive Cabernet Sauvignon, Margaret River, Australia<br><i>Full bodied with sweet cassis and hints of menthol. Beautifully balanced.</i> | £24.00 | £29.00 |
| 21. Bush Telegraph Shiraz Viognier, Australia<br><i>Medium bodied with plenty of ripe black fruit and a soft finish.</i>                                  | £18.00 | £23.00 |
| 22. Argento Selection Malbec, Argentina<br><i>Full bodied with dark fruit and hints of blueberries.</i>   | £18.00 | £23.00 |



## Terrace Bistro and Bar Festive Menu

### Our gift to you - Each guest receives a Trout Welcome Pack worth £148

24th November – 23rd December 2017

£22.95

#### STARTERS

Winter vegetable soup

Warm venison sausage meatloaf, creamed potato, Cumberland Sauce

The Lakes Distillery Vodka cured salmon gravadlax, beetroot salad

#### MAIN COURSE

Roast Lakeland turkey breast, sage & onion seasoning, chipolata sausage, bacon roll, pan gravy, roast potatoes, buttered sprouts & baton carrots

Pan fried sea trout, warm bacon, almond and beetroot salad, grilled potatoes

Cauliflower and coconut curry, steamed basmati rice, naan bread

#### DESSERT

Christmas pudding, brandy sauce

Pear frangipane, crème anglaise, toasted almonds

Chocolate crème brulee, oat cookie

£22.95

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## Christmas Day Lunch at The Derwent Restaurant and The Terrace Bistro and Bar

Relax, enjoy and take away the stress on Christmas Day. Enjoy five courses prepared by our award winning chefs served by our friendly professional team in surroundings that are comfortable, relaxing and elegant.

The stylish Wordsworth Room is available for a private party of 12 or more.



# Christmas Day Lunch

Served from 12 noon

## STARTERS

Mackerel en croute, gooseberry chutney, salad  
Fruit de mer, lemon, The One Whisky Marie rose sauce, malty seeded bread  
Pigeon breasts, fig, cranberry, lambs leaf salad  
Cabbage steaks, goats cheese, apples, candied walnuts, maple syrup  
Melon pearls, winter Pimms jelly, strawberry crisps  
Jerusalem artichoke soup, black truffle cream

## INTERMEDIATE COURSE

Scallops, black pudding, crushed peas  
Champagne sorbet, poached winter fruits, mint

## MAIN COURSE

Roast Lakeland turkey breast, sage & onion seasoning, chipolata sausage, bacon roll, pan gravy, roast potatoes, bread sauce & cranberry sauce  
Fillet of beef wellington, red wine jus, gratin potatoes  
Crusted lamb rack, creamed potatoes, minted gravy  
Baked halibut fillet, oyster mushrooms & leeks, chive oil, gratin potatoes  
Air dried ham wrapped monkfish tail, sautéed potatoes, cherry tomatoes, thyme butter  
Parsnip, mushroom & barley wreath, winter salad

All main courses are served with honey roast parsnips, buttered sprouts with bacon & chestnuts, braised red cabbage with beetroot, carrot & swede puree

## DESSERT

Christmas pudding, brandy sauce  
Chestnut yule log, chocolate sauce, marron glacé  
Chocolate & Baileys cheesecake, Baileys gel, hazelnut tuille  
Iced mandarin & Grand Marnier parfait, citrus crème anglaise, nougatine  
Warm cranberry & almond tart, rum butter ice cream  
Fig & walnut baked brie, water biscuit

## COFFEE

Fresh ground coffee with mince pie

£89 per person, children under 10 £35

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### BOOKING TERMS & CONDITIONS

A non-refundable deposit of £25 per person on reservation. Full pre payment and confirmation of numbers required by 1st December.



## New Year's Eve in the Derwent Restaurant and the Terrace Bistro and Bar

Join us to say goodbye to 2017 and welcome in 2018.

Arrive 7pm for 7.30pm and enjoy champagne and canapés and meet the team who will be looking after you this special evening.

Dinner is served in the Derwent Restaurant and the Terrace Bistro, your table will be decorated with novelties, sparkles and more. Poppers, blowers and streamers will all be at hand ready for the New Year.

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, Champagne will be poured for all to raise a glass to the arrival of the New Year.

For anyone feeling a little peckish nibbles will be available from 12 midnight.

The stylish Wordsworth Room is available for a private party of 12 or more.



# New Year's Eve Dinner

From 7pm

## STARTERS

Grilled lobster tail, thermidore sauce, salad

Serrano ham, halloumi, fig & watercress salad, chilli & honey vinaigrette

Honey roast Jerusalem artichoke, parsnip & pearl barley salad with grilled goats cheese

Ham hock & chicken terrine, piccalilli, toast

Spiced pea soup, cheddar sables

## INTERMEDIATE COURSE

Crispy oysters, pickled vegetables, citrus mayonnaise

Champagne sorbet, poached winter fruits, mint

## MAIN COURSE

Fillet of beef, Jerusalem artichoke gratin, spinach, oxtail jus, gratin potatoes

Lamb loin, parmesan risotto, kale, roast shallots & olives

Grilled guinea fowl breast, roast vine tomatoes, crispy ham, fennel, creamed polenta

Pan roasted halibut with coco beans, saffron & chardonnay, leeks, new potatoes

Grilled monkfish, black olive sauce, lemon mashed potatoes, fine green beans

Chestnut & shallot tartin with mushroom & madeira sauce, buttered baby carrots & griddled potatoes

## DESSERT

Dark chocolate delicie, mint liquor jelly, chocolate & mint macaroon

Matcha tea pannacotta, lychee & mango, poppy seed & sesame tuille

Peanut butter cheesecake, salted caramel, peanut brittle

Calvados poached pear tart, crème fraiche, pear crisps

A selection of cheeses

## COFFEE

Fresh ground coffee with mince pie

£99.00 per person

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## A 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.



## The Lakes Distillery

Learn, taste, walk and shop. Situated six miles north of Keswick on the A66, there's something for everyone at The Lake District's newest visitor attraction.



Book yourself on a tour of the distillery where visitors follow a journey of discovery using sight, sound, smells, taste and touch to understand how the distillery's world-class spirits whisky, gin and vodka are made.

Children complete a quiz on the way round, with the chance to win a prize at the end while adults can taste the spirits they've learnt about that day.

It is also the home of the Bistro at the Distillery, an all-day dining facility offering lunch, afternoon tea and dinner, with menus overseen by nationally renowned chef Terry Laybourne.

[www.lakesdistillery.co.uk](http://www.lakesdistillery.co.uk)



## Festive Lunch Pre-Order Form

Party Name:

Date of Reservation:  /  /  Time of Reservation:  :

Number of Guests:  Allergies:  yes / no

If yes, please speak directly with a member of the management team.

### APPETIZERS

Rare breed pork pâté...

#

Roasted root vegetables...

#

Smoked salmon...

#

Prawn cocktail...

#

Jerusalem artichoke soup...

#

TOTAL:

#

### MAIN COURSE

Roast Turkey breast...

#

Confit pork shoulder...

#

Shoulder of beef...

#

Roasted cod...

#

Mushroom pudding...

#

TOTAL:

#

### DESSERTS

Christmas pudding...

#

Buttermilk cream...

#

Walnut meringue...

#

Chocolate mousse...

#

TOTAL:

#

### BOOKING TERMS & CONDITIONS

Non-refundable deposit £10 per person on reservation. Full payment and menu choices four weeks prior to your reservation date. In the event of a cancellation of parties over 10, if less than four weeks notice a 50% charge will be levied. If less than 2 weeks notice a 100% charge will apply. If you have any concerns relating to 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.

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Buttermilk cream...

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Walnut meringue...

#

Chocolate mousse...

#

Farmhouse cheeses...

#

TOTAL:

#

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## A Little Extra

### Make a night of it

Enjoy a comfortable bed and rejuvenating Full English Breakfast after your night of celebrations.

Please contact reception for special accommodation rates. LIMITED AVAILABILITY

## The Perfect Gift

Treat someone special with a Trout Hotel voucher from delightful Afternoon Teas, Lunches or a perfect weekend away.

Buy yours today at [www.trouthotel.co.uk](http://www.trouthotel.co.uk)

## Festive Breaks

Why not let us do the hard work! You sit back, unwind and relax.

Contact reception or visit [www.trouthotel.co.uk](http://www.trouthotel.co.uk) for further details on our Christmas and New Year Breaks.



# Trout Hotel

Cockermouth

3 Crown St, Cockermouth,  
Cumbria, CA13 0EJ  
01900 823591

[reservations@trouthotel.co.uk](mailto:reservations@trouthotel.co.uk)

## Visitor Experience



## Food Awards



## Tourism Awards Large Hotel of the Year

## Business Awards



## Staff Awards