



Trout Hotel

Cockermouth

Banqueting Menu Selector

At the Trout Hotel every event is a celebration. We specialise in catering for individual and intimate gatherings, creating indelible memories for generations of families.

The Trout Hotel offers a varied selection of locally sourced dishes that can be chosen to form a menu suitable for luncheon, dinner, function or wedding. Although your function must consist of a minimum of three courses you do have the option to compile a more elaborate menu of your choice

From the moment you book, your special event will be coordinated by a dedicated member of the management team, who will be on hand to advise regardless of the size and scope of your plans. We're here to make your event unforgettable and will work with you to make it individual and unique. All dishes are chef's suggestions and he will be pleased to discuss your specific requirements. Should your guests require special diets chef can cater for their needs.

Canapes - £2.50 each, minimum 3 per person

Smoked chicken & chorizo roulade
Celery, cream cheese & chive mousse
Smoked salmon & caviar
Tempura king prawns
Sweet chilli duck balls
Goats cheese bon bons

Please select a minimum of three courses to form your individual set menu

Starters (Please choose one dish)

Ham hock terrine, homemade chutney, malty seeded toast	£8.95
Potted shrimps, dressed salad, malty seeded toast	£9.50
Smoked salmon, dill mustard dressing, potato salad	£9.95
Haggis scotch egg, whisky & mustard mayonnaise	£7.50
Crayfish tail and avocado salad, rocket, crispy bacon	£9.95
Melon, forest fruits, citrus sorbet	£8.00
Ham & vegetable broth	£6.95
Tomato & basil soup	£6.95
Cream of vegetable soup	£6.95

Main Course (Please choose one main course)

Roast Sirloin of beef, roast potatoes, creamed potatoes, Yorkshire pudding, red wine jus	£16.95
Breast of chicken, mushroom & tarragon cream, dauphinoise potatoes	£19.95
150g Fillet steak, confit tomato, mushroom, watercress, triple cooked chips	£27.95
Braised lamb shank, minted gravy, creamed potatoes	£21.00
Confit shoulder of pork, wholegrain mustard sauce, black pudding mash	£19.95
Salmon supreme, lemon butter, new potatoes	£19.50
Trout fillet, warm caper dressing, sauté potatoes	£19.50
Cod loin, dill cream, sauté potatoes	£21.95
Wild mushroom risotto	£16.95
Nut roast, roast potatoes, creamed potatoes, herb gravy	£14.95
Shallot tarte tatin	£16.95

All served with seasonal vegetables

Desserts (Please choose one dessert)

Mixed ice cream	£6.95
Raspberry and prosecco panna cotta, raspberry coulis, tuille biscuit	£8.50
Sticky toffee pudding, butterscotch sauce, date puree, vanilla ice cream	£8.95
Mixed berry Eton mess	£8.00
Profiteroles, chocolate sauce	£8.00
White chocolate & passion fruit cheesecake	£8.50
Double chocolate pudding, whipped cream	£8.00
Coffee with The Lakes Distillery Gin & Whisky Truffles	£6.95
Coffee with homemade shortbread	£4.15

To accompany your celebration

Complimentary jugs of water on each table

Sparkling

Glass of Chapel Hill Sparkling Chardonnay £7.00

Glass of Prosecco £7.00

Glass of Champagne £10.50

Glass of Rose Champagne £12.50

Still

175ml glass of Afrikan Ridge Chenin Blanc £5.75

175ml glass of Afrikan Ridge Merlot £5.75

175ml glass of Discovery Beach Zinfandel £6.45

Please see our drinks list for full selection of wine

Sherry

Tio Pepe Sherry £4.80 Dry

Croft Original £4.50 Medium

Harveys Bristol Cream £4.50 Sweet

Barbadillo Pedro Ximenze £4.90 Sweet

Soft Drinks

A full range of soft drinks and juices

Spirits

A full range of spirits on request

We are happy to discuss your individual requirements and design a drinks package that meets your requirements.

*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. Due to normal kitchen operations we CANNOT GUARANTEE a 100% gluten-free environment. Our gluten-free products are cooked in a common kitchen with risks of gluten exposure. Our kitchen is not a GLUTEN/LACTOSE free environment