

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 - £3.50 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 below

Starters (Please choose one dish)

Ham hock terrine, homemade chutney, malty seeded toast	£9.25
Potted shrimps, dressed salad, malty seeded toast	£10.50
Smoked salmon, capers, silver skin onions, lemon, brown bread & butter	£11.50
Haggis scotch egg, whisky & mustard mayonnaise	£8.75
Crayfish tail and avocado salad, rocket, crispy bacon	£9.95
Melon, forest fruits, citrus sorbet	£8.95
Tomato & basil soup	£7.75
Cream of vegetable soup	£7.75

Main Course (Please choose one main course)	
Roast Sirloin of beef, roast potatoes, creamed potatoes,	
Yorkshire pudding, red wine jus	£17.00
Breast of chicken, mushroom & tarragon cream, dauphinoise potatoes	£19.95
Lamb shank, minted gravy, creamed potatoes	£22.00
Salmon supreme, lemon butter, new potatoes	£21.00
Trout fillet, warm caper dressing, sauté potatoes	£21.00
Cod loin, dill cream, sauté potatoes	£23.50
Wild mushroom risotto	£17.50
Nut roast, roast potatoes, creamed potatoes, herb gravy	£15.95
All served with seasonal vegetables	
Desserts (Please choose one dessert)	
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Mixed ice cream	
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We are happy to discuss your individual requirements.

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

^{*}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.

WINE MENU

CLAUDE BARON CHAMPAGNE

Grower Champagne - 100% produced by the estate that owns the vineyard where grapes are grown.

4. Claude Baron 'Saphir' Brut NV | France 12.00 55.00

Fresh, elegant and structured. This Cuvee with a highest majority of Pinot Meunier is fruity and delicate. Ideal for aperitif.

5. Claude Baron 'Perle' Rosé Brut NV | France 15.00 60.00

This Champagne is a 'blend', 8% of red wine is vinified in oak barrels. This Cuvee is fruity, light and delicate.

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 destination of origin.

6. Romeo Prosecco NV | *Italy 8.00 29.95*

Fine with a persistent mousse with a rich aroma of ripe apple, lemon and grapefruit. On the palate it is fresh and full-bodied.

7. Juliet Prosecco Rosé NV | Italy 8.00 29.95

Delicate and fresh with elegant flavours of strawberries. The bubbles are fine and persistent and the flavour is full-bodied.

WHITE WINE SELECTION 125ml 175ml 250ml Bottle

THE CLASSICS...

A classic collection of the most popular white wine varietals, showcasing the best of each grape.

8. Afrikan Ridge Chenin Blanc | South Africa 4.95 6.35 8.75 24.85

Crisp, dry and subtle chenin with a medium body. The palate is full of tropical flavours, balanced by citrus zest to ensure a fresh style of wine.

9. Alpino Pinot Grigio | *Italy* 5.75 6.95 8.95 27.00

An elegant wine with floral aromas and masses of fresh fruit on the palate.

10. Home Farm Chardonnay | *Australia* 6.00 7.20 9.50 28.00

Crisp, fresh wine with generous citrus and passion fruit flavours that linger, creating a satisfying finish.

11. Altitudes Sauvignon Blanc Reserva | *Chile 6.20 7.70 9.95 29.00*

Intense and elegant style with fresh tropical fruit, such as mango, green melon and peach. Mineral, aromatic and light bodied - typical from the variety.

THE TROUT HOTEL FAVOURITES...

Wonderful selection of wines that became the hotel's favourites.

12. Penny Lane Sauvignon Blanc 2021 | New Zealand 7.95 9.95 12.95 40.00

Aromas of pineapple, gooseberries and guava dominate. The weighty palate presents passion fruit and gooseberry

with a zesty lime backbone and a lengthy finish.

13. Jean Claude Mas Picpoul de Pinet 2020 | France 34.00

Dry white wine with nose of cut flowers and citrus. Palate of crisp, fresh lemon and grapefruit with a lovely mineral finish with a very refreshing twist of lemon.

14. Atitudes Gran Reserva Viognier 2021 | Chile 29.00

A rare grape variety. Full flavoured layers of luscious apricot and peach fruits with a long clean finish.

ICON WINES...

Tremendous examples of their unique terroirs. Outstanding quality.

15. Albariño, Veiga Naum 2021 | Spain 32.00

A very aromatic example from Rias Baixas, the home of this variety. It offers an abundance of lemon and grapefruit zest and a mineral touch.

16. Chablis, Domaine Fillon 2020 | France 47.00

Great complexity of fruit character and structure, with typical mineral and flinty notes. Rich and silky with soft creamy mouthfeel.

17. Chateau Martinolles Chardonnay VV | France 42.00

Golden colour with a complex nose of brioche, nut and pineapple, together with lime-blossom and quince aromas. Light but full-bodied, rich with remarkable length in the mouth.

ROSÉ WINE SELECTION 125ml 175ml 250ml Bottle

Rosé is most certainly, the drink of the moment, and you will not be disappointed with our selection.

18. Alpino Pinot Grigio Blush | Italy 5.50 6.95 9.50 28.00

Delicate pale rose wine with a bouquet of fruited elegance. Light and easy drinking with continual pleasant notes.

19. Discovery Beach Zinfandel Rosé | USA 5.95 7.50 9.95 29.00

This Californian zinfandel is full of ripe watermelon, strawberries and cherry flavours. Delicately sweet taste is balanced by zesty citrus notes.

ICON ROSÉ...

20. Cuvee Constance Provençal Rosé 2020 | France 7.50 8.95 12.50 37.00

Delicate colour and light wild strawberry nose, then elegant red fruits on the palate. A gentle acidity and great length.

RED WINE SELECTION 125ml 175ml 250ml Bottle

THE CLASSICS...

A fundamental selection of wines made from the most-widely planted red grape varietals.

21. Chilinero Merlot | Chile 4.95 6.35 8.75 24.85

Full of red berries on the nose with a hint of chocolate. Fruity, lingering palate with a smooth mouthfeel.

22. Home Farm Shiraz | Australia 6.00 7.50 9.95 29.50

Soft and full flavoured with dark fruit aromas and a generous palate of berries with a touch of spice.

23. Cadia Cabernet Sauvignon | Italy 5.95 7.30 9.75 28.50

An intense nose, vinous, typical with hints of spices. Dry, full-bodied and velvety with a light hint of cocoa.

24. Altitudes Pinot Noir Reserva | Chile 6.70 8.50 11.50 32.00

Soft and approachable Pinot Noir with fruit and spice on the palate. Earthy with cherry, strawberry and raspberry flavours. Balanced acidity and a long finish.

THE TROUT HOTEL FAVOURITES...

Favourite red wines at our hotel.

25. La Bonita Malbec **2021** | Argentina 6.20 8.20 9.95 28.00

Aromas of red fruits with delicate touches of wood. Soft on the palate, balanced with notes of plums and cherries.

26. La Mura Nero d'Avola **2020** | Italy 29.00

A rich, intense, powerful, full-bodied and deeply satisfying red wine from Puglia. Pronounced blackberry and blueberry notes on the nose.

27. Tondeluna Rioja Tinto 2019 | Spain 6.50 8.50 11.25 30.00

Aromas of fruit on the nose and liquorice hints. Full-bodied and deep structured palate. Long, persistent finish.

28. Trulli Primitivo Salento 2020 | Italy 36.00

Intense red wine with aromas of black cherries, prunes spice and white pepper. Full-bodied, velvety and elegant, soft yet firm tannins. Long and lingering finish. ICON WINES...

Tremendous examples of their unique terroirs. Outstanding quality.

29. Penny Lane Pinot Noir 2019 | New Zealand 39.50

The grapes are selected from the inland, elevated Matapiro region and matures in French Oak barriques. This vintage shows very good depth of vibrant plum and spice flavours, fresh and smooth.

30. Eguren Ugarte Rioja Reserva 2014 | Spain 46.50

Bright cherry red. Ripe fruit and liquorice with roasted hints. A nicely balanced wine with plenty of fruity flavours, long, smooth palate and slight cocoa aftertaste.

31. Chianti Classico DOCG, Fontella 2018 | Italy 50.00

From the vineyards inside the walled Classico area of the Chianti DOCG. 15 months in oak. Cherry and blackberry and vanilla dominate the palate.

32. Charmes de Kirwan Margaux 2018 | France 74.00

Second label from the famous Chateau de Kirwan, the pride of the Margaux appellation on the left bank of the Gironde river. Fruity and floral aromas. Supple and generous palate with great balance.

33. Lions de Batailley, 2eme Vin du Château Batailley 2016 | France 85.00 From one of the oldest estates in the Médoc, the 57 hectares are planted with 70% Cabernet Sauvignon, 25% Merlot, 3% Cabernet Franc and 2% Petit Verdot on deep gravel. Intense flavour, great structure and ripe tannins. Silky smooth.