

**CELEBRATION OF LIFE  
GATHERING**

Trout Hotel  
Crown Street, Cockermouth  
CA13 0EJ  
Tel: 01900 823591  
Email: [reservations@trouthotel.co.uk](mailto:reservations@trouthotel.co.uk)

**At this difficult time everyone's thoughts are with you and your loved ones.  
We will be on hand to offer our support to ensure that your celebration of life runs exactly as you  
and your family would wish.**

**Buffet option: our more popular options, this offers more flexibility in catering for what can sometimes be  
an ever-changing number of guests:**

Freshly cut sandwiches, homemade scones & cakes  
accompanied by tea & coffee £20.00

Freshly cut sandwiches, hand cut chips, homemade scones & cakes  
accompanied by tea & coffee £25.00

**Seated dining option- specific numbers required (minimum 20 persons):**

Homemade soup, malty seeded bread

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Breast of chicken, mushroom & tarragon cream, dauphinoise potatoes, seasonal vegetables

or

Roast sirloin of beef, roast potatoes, creamed potatoes, seasonal vegetables, Yorkshire pudding

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Sticky toffee pudding, butterscotch sauce, date puree, vanilla ice cream

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Tea & Coffee

**Two course & coffee** £27

(either starter or dessert for whole party & main course)

**Three course & coffee** £35

Should you wish your guests to raise a glass to your loved one, we can offer a range of wines & beers to help you  
remember the good times. The following are our most popular options:

Prosecco £29.95 per bottle (approx. 6 glasses)

House red or white wine £24.85 per bottle (approx. 5 glasses)

Bottled Peroni lager £5.50

These can be served as an arrival drink or at a point of your choosing, to allow you to raise a toast, during the day.

**We are happy to send the bill to your Funeral Director which leaves you time to concentrate on other  
matters.**

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