

:: The Fisherman's Retreat Restaurant & Wedding Venue



WEDDING BROCHURE





Our Story

In 1981 Hervey and Susan Magnall purchased Twine Valley with their house funds. It was a 25-acre valley containing four fishing lodges and many tumbledown stone buildings (the ruins of 19th century bleachers and dyers mills).
The idea was to create a trout fishery.

Through word of mouth, local people heard about the trout fishery and travelled up the road in search of fresh trout for their dinner. This added another string to our bow. It was around 1990 that Hervey Snr overheard two cold and hungry fly fishermen debating where to go for a bite to eat and a bit of warmth. The idea for a Fisherman's Retreat was born!

We, (Hervey Snr, Susan, Samantha, Hervey and James) built the Fisherman's Retreat in 1992. From laying the concrete foundations, labouring on an old 'tiger' of a bricklayer, doing outside groundwork and putting the roof on - to completing all the inside works and decoration. We were helped out by some very good friends during the early months. Of course, qualified tradesmen - plumber, joiners and plasterers were required for specialised jobs.

To keep costs to a bare minimum we built using 90% reclaimed materials - the outer stone came from the tumbledown mill buildings that once dominated the valley, the inside walls used reclaimed Accrington bricks from the old bus station in Ramsbottom (cleaned until our fingers were raw), the pitch pine beams also came from the bus station, reclaimed wood from Prestwich hospital chapel was used to make the window frames and much of the initial seating incorporated old pews from churches around the country.

The Fisherman's Retreat opened the doors to the public on December 5th 1992. Over the years we have evolved from a place intended only for fishermen, to an award winning bar, restaurant and specially designed wedding venue.



Our Promise

Not many people can guess what parts of their lives will be the most significant, or which days will be cherished by not only you, but your close family and loved ones. However, you do know that your wedding day is guaranteed to be one of those days. This day will be looked back upon for years to come, the memories, the photos, all the little things that you didn't know would be so important.

Your wedding venue needs to be more than perfect, it needs to be outstanding. The location should be something out of the ordinary, something special, absolutely breathtaking.

At The Fisherman's Retreat we can promise you a truly unique venue in a rural location, with one of a kind views that change with every passing season.

All our food is freshly prepared on your wedding day using quality, locally sourced ingredients of the highest quality.

As a family run business we take great pride in ensuring your day runs to perfection. We focus greatly on attention to detail, presentation and style, along with being able to promise the delivery of your perfect day.

We also understand that different people require different things, from simple to bespoke, modest to extravagant, intimate to large gatherings. Whatever your needs, we will try to accommodate you and help to make dreams become reality on your perfect wedding day.



Your Promise

At The Fisherman's Retreat we have two rooms you can choose to hold your civil ceremony and three rooms which can cater for your wedding breakfast or evening reception. Whether you choose to hold your entire wedding day or just an aspect with us, you can be sure we have the perfect room, the perfect setting and the perfect team to make your dreams come true.

The Nuttall Room

The Nuttall Room is a very special room to the Retreat, a private intimate space boasting open stonework and a wood burning stove focal point. The dual aspect windows flood the room with natural daylight and allow you to enjoy the wonderful views across the countryside.

This room is absolutely perfect for small intimate weddings for up to 40 guests. We can hold civil ceremonies as well as the wedding breakfast; our popular horseshoe layout lends itself perfectly to encourage interaction and creates a perfect family feel, which is exactly how this room was intended to be used.

The Nuttall Room is a classic 'snug' room, offering solid oak tables, comfortable leather chairs and a special collection of whisky that line the oak fitted cabinets, creating a wonderful atmosphere for the smaller wedding.

Civil Ceremony: 40
Sit Down Meal: 40

The Valley Suite

The Valley Suite offers undisrupted views across to Holcombe Hill and The Irwell Valley. Each passing season offers something entirely different, scenery that changes slightly every single day.

Our floor to ceiling window guarantees a unique backdrop and creates a 'wow' factor for your ceremony and wedding breakfast. The room is flooded with natural daylight that transforms the mood of the room to reflect the ever changing weather, creating the perfect photo opportunities.

The Valley Suite is perfect for a larger ceremony or wedding breakfast, the solid oak furniture and high backed leather chairs create a clean and natural atmosphere. Our seating arrangements are extremely flexible, meaning you can create the perfect seating plan allowing you to have a real input on the design and feel of your day.

Civil Ceremony: 130
Sit Down Meal: 130

The Ratcliffe Suite

The Ratcliffe Suite is our hidden gem; with four large glazed doors offering exclusive access onto our impressive patio area with a private balcony that wraps around The Fisherman's Retreat, allowing you and your guests to experience the remarkable countryside views.

Within The Ratcliffe Suite we can provide sociable round tables as well as a private bar area. This room offers a large fitted dance floor, perfect for dancing the night away.

Our balcony is filled with ample seating for your guests. The layout is absolutely perfect for an outside drinks reception and creates unique photo opportunities while still allowing your guests to soak up and savour the ever changing scenery.

Sit Down Meal: 120
Evening Reception: 160

Toast the Bride & Groom

Please choose one of the following drinks packages to complement your wedding. As well as being able to guide you with our vast knowledge of wines and champagnes, we also have direct links with many exclusive suppliers, so if there is something specific you are looking for please let us know.

Prosecco

Glass of Bucks Fizz or Prosecco welcome drink on arrival

Half a bottle of House Wine

Glass of Prosecco for the toast

£23.50

Yalumba

Glass of Jansz sparkling wine welcome drink on arrival

Half a bottle of Yalumba Wine

Glass of Jansz sparkling wine for the toast

£28.50

Taittinger

Glass of Taittinger Champagne welcome drink on arrival

Half a bottle of House Wine

Glass of Taittinger Champagne for the toast

£33.50

Moët & Chandon

Glass of Moët & Chandon Champagne welcome drink on arrival

Half a bottle of House Wine

Glass of Moët & Chandon Champagne for the toast

£35.00

Veuve Clicquot

Glass of Veuve Clicquot Champagne welcome drink on arrival

Half a bottle of House Wine

Glass of Veuve Clicquot Champagne for the toast

£36.50

Dom Perignon

Glass of Dom Perignon Champagne welcome drink on arrival

Half a bottle of House Wine

Glass of Dom Perignon Champagne for the toast

£61.50

Tailor Made

Tailor your very own drinks package with guidance from our specialist team.

You can choose from an extensive range of champagne, wine and whisky

Alcohol Free

Glass of Elderflower mocktail welcome drink on arrival

Two glasses of strawberry mocktail

Glass of sparkling Elderflower for the toast

£14.00

Canapés

Canapés are the perfect accompaniment to be served alongside your reception drinks and awaken the palate in anticipation of the wonderful meal that lies ahead.

Our canapés are delicately handmade and, like all the food we serve, are made from locally sourced, fresh ingredients. Canapés are the perfect way to entertain your guests during your drinks reception and effortlessly fills the gap whilst you're being whisked away to have your photos taken within our grounds.

Package 1

Glazed spicy chipolatas

Cod fish & chips, tartare sauce

Caramelised red onion, Blacksticks
Blue cheese, tomato & basil tartlet

Bury black pudding bon bons,
apple sauce

Crayfish tail, lettuce, cucumber
& tomato bound in marie rose
sauce, herb tartlet

£8.50

Package 2

Moroccan spiced lamb, tomato
chutney & papadum

Peat smoked salmon & cream
cheese blinis, caviar & dill

Feta cheese & sun-blushed
tomato arancini, basil & roasted
red pepper pesto

Bury black pudding, queen scallop,
hollandaise sauce

Smoked haddock fish cakes,
cornichon, lemon mayonnaise
and chive

£10.00

Package 3

Macsween's haggis, quail Scotch
egg, house brown sauce

Thai spiced crab cakes
with mango salsa

Focaccia crostini, garlic & balsamic
oils, goat's cheese, rocket

Oak smoked duck, orange & duck
parfait, orange crisp

Freshly shucked rock oyster, red
wine and horseradish

£12.00

Sweet Treats

Belgian chocolate
& Chantilly profiterole

Doughnuts three ways

White & dark chocolate
dipped strawberries

Raspberry Bakewell tart

French macaroons
(a choice of flavours available)

£10.00



Food Package

Our food service is like no other and can only be described behind the scenes as a well-run military operation!

We pride ourselves on a fast, efficient service which has often been described as the very definition of professionalism. The use of fresh, cooked on the day produce does not slow our service down, the team are made for this. The excitement, passion and pleasure we have for our jobs will not only show on the faces of our staff and management, but in dishes that are placed in front of you and the fresh taste of everything you consume!

Much of the credit belongs to the people behind the scenes, such as our Head Chef and his amazing team. We are so proud of the young, vibrant, creative team we have. The dishes they prepare and plate will surprise you, and raise the bar for every meal in the future!

Silver

Leek, potato & smoked bacon soup, crispy leek, bacon dust

Caramelised red onion, celery & Blacksticks Blue cheese tartlet 

Royal Greenland prawn & crayfish cocktail, Cognac & paprika marie rose

Chicken liver, smoked bacon & sweet malt whisky pâté,
port jelly, toasted brioche & red onion marmalade

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Wild mushroom & asparagus tagliatelle, roasted cherry vine tomatoes & garlic ciabatta

Traditional Cumberland sausage, mashed potato, caramelised onions,
oak smoked streaky bacon & red wine gravy

Pan-roasted fillet of Scottish salmon, king prawn & saffron velouté, crushed new potatoes

Pan-fried fillet of chicken, wild mushroom & tarragon sauce, pomme anna potatoes

Half pound suet pudding with your choice of filling, rock salt & rosemary new potatoes
(steak & kidney, mince & onion, steak or steak & mushroom)

Roasted Mediterranean vegetable wellington, pesto cream sauce, rocket & Parmesan salad 

All served with carrot, green bean & leek bundles

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Pavlova with fresh strawberries & Chantilly cream

Lemon & raspberry posset, fresh raspberries & shortbread fingers

Vanilla bean panna cotta with raspberry compote & chocolate almond shortbread

Profiteroles filled with Chantilly cream drizzled with a dark Belgian chocolate sauce

£45.00

We provide traditional English cuisine with an international influence. We are proud that the majority of our food is locally sourced and can be traced back to the fields and farms in a few easy steps.

Our food is freshly prepared, cooked and served straight to your wedding guests, not prepared days before and regenerated. We believe that this unique approach sets us apart from others and why you will find our food second to none.

We source our meat from a family farm and butchers in Yorkshire, our fruit, vegetables and fish from Smithfield market in Manchester (collected in the early hours by the owner), potatoes and carrots direct from the grower in Lancashire and dairy products from a local farm. We love supporting our suppliers, many of who have been providing us with their quality products since we opened our doors in 1992. We also know that we are serving food of the highest quality and all of which is fully traceable.

We dry age all our prime cuts of beef for a minimum of six weeks. The dry aging process has seen a resurgence in recent years, however, very few businesses age it for the length of time we do due to the cost and storage space involved. We are proud of the way we do things, we don't do it the easy way, we do it our way.

Gold

Ham hock & free range chicken terrine, piccalilli, thyme brioche, seasonal baby leaf salad

Hot smoked salmon rilette, wrapped in peat smoked salmon,
celeriac remoulade, sauce vierge, watercress

Vine tomato, buffalo mozzarella & basil salad, aged balsamic & extra virgin olive oil 

Thai spiced fish cakes, pineapple & mango salsa, pickled chilli & herb salad, citrus oils

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Pan roasted free-range chicken supreme, wilted spinach, haggis potato rosti  
& roasted chicken glaze, red wine jus

Six week dry aged roast topside of beef, roasted root vegetables & spring greens,  
roast confit potatoes, Yorkshire pudding & red wine pan juice gravy

Basil crusted Halibut, lightly dried heirloom tomatoes,  
gnocchi & sprouting broccoli, tomato consommé

Rump of local lamb, Hot-pot potato, braised red cabbage, wilted baby leeks

Steak, mushroom & cracked black pepper pie, dauphinoise potatoes,  
seasonal vegetables & red wine gravy

Roast shallot, wild mushroom & butternut squash parcel, creamed savoy & almonds,  
rock salt & rosemary new potatoes 

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Traditional Lancashire sticky date pudding, toffee sauce & vanilla bean ice cream

Baileys white chocolate cheesecake with milk chocolate & Tia Maria ice cream

Vanilla bean crème brûlée, strawberries & shortbread fingers

Fruit crumble with lemon scented mascarpone & vanilla bean custard

£55.00

Platinum

Pan-fried Bury black pudding & hand dived Scottish king scallops with hollandaise sauce

Poached free range duck egg, asparagus & potted Morecambe bay shrimp butter

Slow cooked pork belly, crispy langoustines, apple salad, lobster & langoustine glaze

Goosnargh duck & goose liver terrine, apricot chutney, grilled house bread

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A choice of sorbet, consommé or soup intermediate

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Free range chicken fillet stuffed with Roquefort cheese, spinach & sundried tomatoes wrapped in prosciutto with a morel mushroom cream sauce, potato rosti & a parcel of asparagus, sprouting broccoli & leek

Grilled torchon of turbot, saffron potatoes, oxtail consommé, vegetable pearls

Apple brined pork fillet, pork belly, pancetta spring cabbage, creamed potatoes, air dried ham crisp, black pudding dust, cider jus

Eight week dry rib of beef, goose fat potatoes, roasted root vegetables, tenderstem broccoli, mini Yorkshire puddings & red wine jus

Fillet of beef wellington, smoked bacon potato gratin, buttered spinach, asparagus & baby carrots, Yalumba Shiraz jus

Wild mushroom wellington, spinach, Blacksticks Blue cheese, pine nuts & savoy cabbage, Lyonnaise potato, port & blackberry reduction 

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Valrhona dark chocolate fondant with vanilla bean ice cream

Banana & Madagascan vanilla bean soufflé, traditional custard & honeycomb

Toblerone chocolate cheesecake with chocolate & Italian meringue ice cream

Apple & blackberry pie, traditional custard, salted caramel & Calvados ice cream

**£65.00**

## *Diamond*

We also offer a totally bespoke package that gives you the opportunity to work in consultation with our Head Chef. You will be able to design a menu based on all your favourite tastes and create a completely unique day with seven courses of your choice.

Below is a sample menu, it's a great idea to work dishes around your first date or favourite holidays together.

Roast Goosnargh chicken consommé



Bury black pudding, hand dived Isle of Islay king scallops, langoustine & apple



Pink Champagne & strawberry sorbet



Dry aged fillet of grass fed Charolais beef & west coast lobster tail,  
veal & lobster peppercorn sauce



Lemon meringue & elderflower



A trio of Lancashire favourites,  
Sticky toffee pudding, honeycomb & syrup sponge pudding,  
milk chocolate bread & butter pudding



A selection of British cheese platters to share,  
fruit cake, grapes, apple, celery, savoury biscuits & breads  
served with a glass of your favourite dessert wine

**Prices from £75.00**

# Enhance Your Day

## Drinks

Glass of Prosecco **£4.95**

Glass of St Evermond champagne **£8.50**

Glass of Pimms & lemonade **£4.50**

Bottled Peroni **£4.00**

Single Malt Whisky from **£5.00**

10YO Tawny port **£5.00**

Bottles of still or sparkling water **£4.00**

Tea, coffee & petit fours **£3.50**

## Amuse Bouche

Surprise your guests & your taste buds  
with a pre-dinner bite;

Smoked duck & strawberries

Venison carpaccio,  
with dark chocolate & beetroot

Raspberry sphere  
with salmon caviar & pomegranate

**From £3.50**

## Intermediates

Champagne & strawberry sorbet

Botanist gin & tonic sorbet

Gazpacho (tomato)

Vichyssoise (leek & potato)

**From £3.50**

## Cheese board

Choose from a selection of British & Continental cheese, celery, apple, cheese biscuits, toasts, frozen grapes, figs & fruit cake.

Here are our favourites, please enquire about your own

Blacksticks Blue & Silk, Kidderton Ash goat's cheese, Tasty Lancashire, Ravens Oak Golden British Brie, Lancashire Black Bomb, Northumberland Charcoal Cheddar, Cornish Brie, Montagnola Affine Blue, Combazola, Blue Stilton, Stinking Bishop & Cornish Yarg

**From £9.50**

# *Evening Reception*

## *The Buffet*

*£19.50*

Platter of home cooked meats (beef, ham, turkey),  
open sandwiches  
chicken drumsticks, potato wedges,  
vegetarian savoury quiches,  
garlic bread, mini savoury pastries,  
potato salad, pasta, dips, pickles,  
selection of bread & tossed salads.

## *The Whole Pig*

*£25.50*

12 kilos of whole sucking pig roasted to crackling perfection,  
roasted root vegetables, new potatoes roasted  
with sea salt & rosemary,  
pork sage & onion stuffing, apple sauce,  
selection of artisan pork pies, scotch eggs,  
potato salad, pasta, dips, relishes & pickles,  
selection of bread & dressed salad dishes.

## *Deluxe*

*£34.50*

Whole dressed Scottish salmon, langoustines, peat smoked  
salmon, platters of roast beef topside, honey roast ham,  
Goosnargh turkey & local lamb, new potatoes roasted with  
sea salt & rosemary, potato wedges, savoury quiches,  
chicken wings, tandoori chicken drumsticks,  
Cajun chicken strips, barbecue glazed pork ribs,  
mini savoury pastries, pasta, rice & egg dishes,  
selection of bread, pickles, relishes & dips,  
dressed salad dishes.

## *Surf & Turf*

*£49.50*

Scottish rope grown mussels, whole dressed Scottish salmon,  
prawn cocktail salad, smoked salmon,  
langoustines, lobster, crab, oysters,  
whole roasted sucking pig, rib of beef,  
new potatoes roasted with sea salt & rosemary,  
potatoes roasted in goose fat,  
pasta & rice dishes, tossed salad, selection of bread & condiments.

# *Lighter Bites*

## **From The Butcher**

Dry cured bacon or pork sausage on Lancashire muffins, fried onions,  
a choice of spiced ketchups & traditional sauces

**£8.50**

## **The Burger Bar**

Prime beef burgers made to our own special recipe  
served on brioche buns with chips, onion rings,  
tossed salads, cheese, caramelised onions, relishes & spiced ketchups

**£12.50**

## **Truly Lancastrian**

Traditional meat & potato shortcrust pie or  
Lancashire hotpot, mushy peas & red cabbage

**£10.50**

## **Sucking Pig**

Whole roast sucking pig served on Lancashire muffins,  
with chips, crackling, sage & onion stuffing & apple sauce

**£12.50**



# *Exclusivity*

Your Wedding Day is a precious moment of your life, not only for you and your partner, but your family and close friends.

At The Fisherman's Retreat you are able to hire the entire venue and accompanying grounds, meaning the only people for miles around that will witness your wedding day will be the people that matter the most.

We have two exclusivity packages that you can choose from.

## *Day Package*

Our day package gives you exclusivity of The Fisherman's Retreat and its grounds until 6pm.

From your arrival to your drinks reception right through to the start of your evening reception you and your guests can enjoy our secluded location in total privacy.

**£1000.00**

## *All Day Package*

Our all day package provides you the ultimate privacy, from your arrival until your departure there will be no one on your grounds other than your close family and friends

**From £3000.00**



The Fisherman's Retreat  
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