



THE BIRD AT
BIRTLE

Taking Bookings

MONDAY – SUNDAY

Year Round



Weddings BROCHURE



CONTACT US

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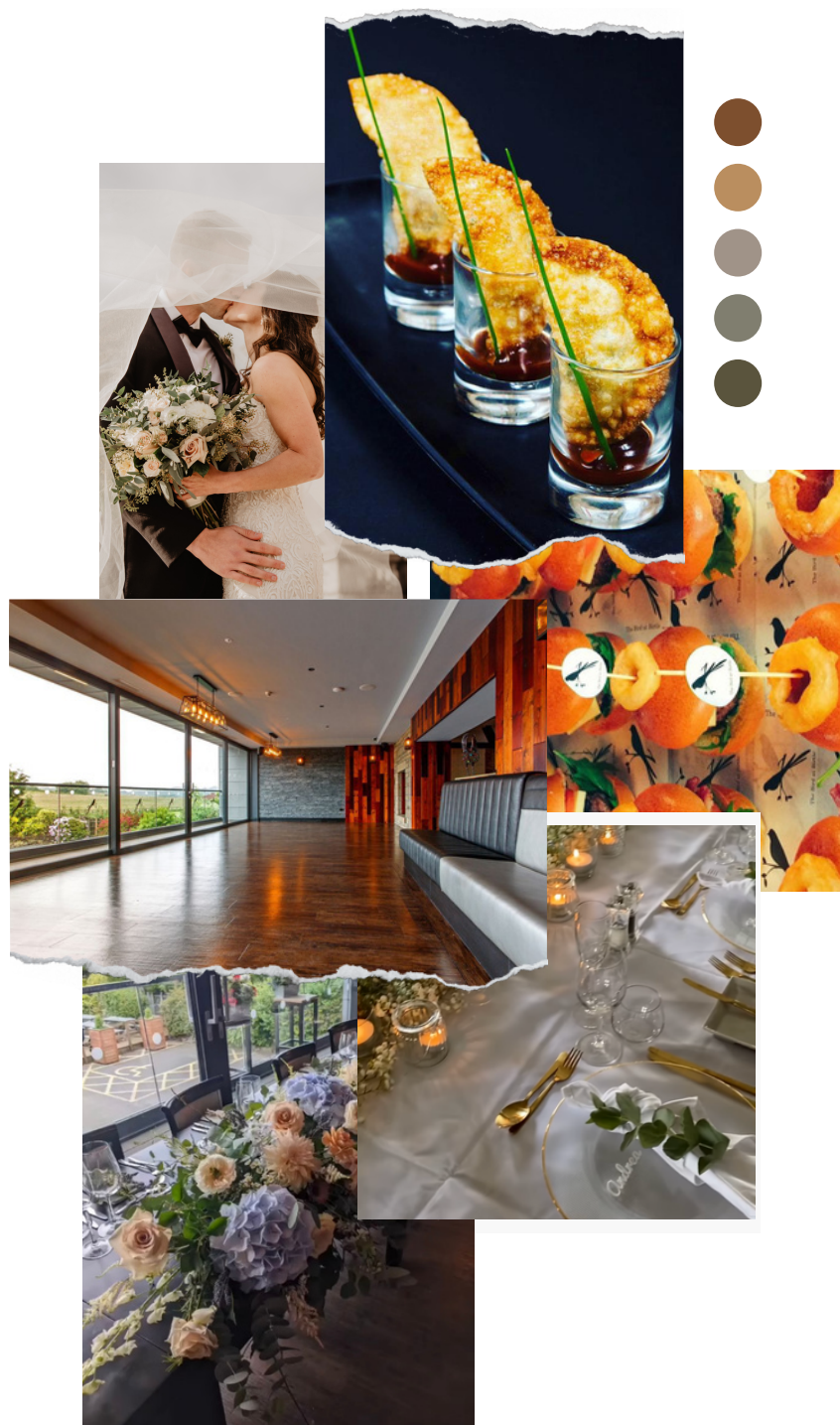
239 Bury And Rochdale Old
Rd, Birtle, OL10 4BQ

ABOUT OUR VENUE

Established in 2016 and located on the outskirts of Lancashire's countryside, The Bird at Birtle promises to deliver sumptuous, flavoursome dishes, heart-warming drinks in a welcoming and relaxed atmosphere.

After the successful growth of the family's first restaurant – the multi award-winning, Nutters Restaurant – they were keen to use their knowledge and experience to develop a gastro pub that the whole family could enjoy.

*Family Owned.
Family Ran.*



AREAS OF OUR VENUE

The Bird at Birtle is set across two well presented floors -

Our ground floor can comfortably hold around 60 guests standing with space to mingle. With a sitting capacity of 30.

Best suited for smaller parties wishing to dine or an evening of canapés and drinks for a larger parties.

As you move upstairs you'll walk up a double flight staircase, with a platform half way - ideal for photos before your announcement into our dining room.

Our large upstairs space can be used as a formal dining area or function room for large parties wanting a more relaxed celebration of their special day. With scenic views and large balcony, ideal for photos.

VENUE HIRE

MONDAY-THURSDAY (EXCL
BANK HOLS)

HALF DAY FULL VENUE HIRE
£1500

FULL DAY VENUE HIRE
£3500

FRIDAY & SATURDAY
HALF DAY FULL VENUE HIRE
£3000

FULL DAY FULL VENUE HIRE
£7000

SUNDAY
FULL VENUE HIRE ALL DAY
ONLY
£7000

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DRINKS PACKAGES

When coming to plan your special day
it may seem daunting deciding on
drinks for all of your guests - we
would recommend one of our drinks
packages.

Bronze £100 (£17pp)

For the Arrival Drink

1 Bottle of Le Dolci Colline Prosecco (6
Glasses)

For the meal

1 Bottle of Richelieu Colomard (White)

1 Bottle of Richelieu Carignan (Red)

For the Toast

1 Bottle of Le Dolci Colline Prosecco

Silver £160 (£26.60pp)

1 Bottle of Le Dolci Colline Prosecco (6
Glasses)

For the meal

2 Bottle's of Richelieu Colomard
(White)

2 Bottle's of Richelieu Carignan (Red)

For the Toast

1 Bottle of Le Dolci Colline Prosecco
160 26.6pp

Gold £220 (£36.60pp)

For the Arrival Drink

1 Bottle of Gardet Brut Champagne (6
glasses)

For the Meal

2 Bottles of Kuki, Sauvignon Blanc (NZ)

2 Bottles of 'The Bird' Showdown,
Malbec (USA)

For the Toast

1 Bottle of Gardet Brut Champagne

All Packages Include Coffee & Tea to
Conclude Your Meal, Gold Package Further
Includes Petit Fours

OUR WEDDING MENU

TO FOLLOW IS OUR FOOD OPTIONS
FOR THE BIG DAY

OUR CANAPÉS ARE PRICED
INDIVIDUALLY,
YOU CAN ORDER AS MANY
OPTIONS AS YOU SEE FIT -
PERFECT FOR BEFORE
YOUR MEAL OR TO KEEP
YOU GOING ALL NIGHT LONG.

FROM OUR MAIN MENU, IT IS
RECCOMENDED THAT YOU SELECT 3
OPTIONS FOR EACH COURSE TO
CREATE YOUR WEDDING MENU
FOR YOUR GUESTS TO CHOOSE FROM

SOUP CAN BE A STARTER OR ITS OWN COURSE



SMALL COLD CANAPÉS

SMOKED SALMON AND CREAM CHEESE BLINI – £3.00

CREAM CHEESE AND CHIVE CROSTINI – £2.00

CHICKEN LIVER PARFAIT & RED ONION CROSTINI – £2.50

TOMATO AND BASIL CROSTINI – £2.00

BRIE AND CARAMELISED ONION CROSTINI – £3.00

CRISPY FILO AND GOATS CHEESE TART, PICKLED SHALLOTS – £2.50

CORNISH CRAB AND AVOCADO ON MELBA TOAST –
£3.00

BLACK PEPPER SEARED TUNA, PICKLED CUCUMBER – £3.00



SMALL HOT CANAPÉS

STICKY PULLED PORK AND FILO PARCEL – £2.50

TEMPURA KING PRAWN WITH LEMON PEPPER MAYO – £3.00

HOMEMADE SAUSAGE ROLL – £1.50

HALLOUMI AND BASIL PESTO ON TOASTED FOCACCIA – £2.00

CRISPY BLACK PUDDING BON-BON WITH ENGLISH MUSTARD MAYO – £2

TERIYAKI SIRLOIN MEDALION CROSTINI WITH ASIAN SLAW – £3.50

MINI SHEPHARDS PIE – £3.00

CRISPY LANCASHIRE CHEESE BON BON – £2.00

ONION BHAJI WITH MANGO SALSA – £2.00

CRISPY KING PRAWN GYOZA – £2.50

DUCK AND HOISON SPRING ROLL – £2.00

MOZZARELLA ARANCINI – £2.00





LARGER CANAPÉS



MINI FISH AND CHIPS WITH PEA PUREE – £4.00

MINI BURGERS ON BRIOCHE BUNS – £4.00

LAMB KOFTA WITH RAITA ON MINI NAAN BREAD – £4.00

BUTTERMILK CHICKEN WITH CHIPOTLE MAYO – £4.00

CRISPY CHICKPEA FALAFFEL WITH RAITA – £4.00

MINI PRAWN COCKTAIL ON GEM LETTUCE – £4.50



SOUP

£6.50 EACH



LEEK AND POTATO SOUP SEARVED WITH LANCASHIRE CHEESE PASTRY STRAWS

ROAST TOMATO AND BASIL SOUP SERVED WITH TOMATO AND FENNEL SEED BLOOMER

PEA VELUTE TOPPED WITH CRISPY MAPLE BACON BITS SERVED WITH TERRAGON
AND SEA SALT BLOOMER

THAI COCONUT AND SWEET POTATO SOUP SERVED WITH GINGER
AND LEMONGRASS BLOOMER

BUTTERNUT SQUASH TOPPED WITH TOASTED BUTTERNUT SEEDS SERVED WITH ROSEMARY
AND SEA SALT FOCACCIA

ASPARAGUS SOUP TOPPED WITH LEMON OIL AND PARMESAN BLACK PEPPER BLOOMER

COLD STARTERS

CRISPY GOAST'S CHEESE BON-BON, ASPARAGUS FENNEL AND WATERCRESS SALAD
WITH CAESAR STYLE DRESSING – £9.00

GRANNY SMITH CURED SALMON, CELERIAC AND APPLE REMALADE WITH
CHARGRILLED FOCACCIA – £11.00

CHICKEN LIVER PARFAIT, ARTISAN CROUTES WITH RHUBARB
AND ROSEHIP JELLY – £8.50

CLASSIC PRAWN AND MARIE ROSE COCKTAIL WITH A
BUTTERED BLOOMER – £10.50

CONFIT DUCK LEG BALLANHIRE INFUSED WITH PINK PEPPERCORNS AND
CHINESE FIVESPICE, RED ONION JAM AND CRISPY CROUTES – £9.50

HERITAGE TOMATOES, BOCCONCINI, PARMA HAM, FRESH BASIL WITH A BALSAMIC
AND OLIVE OIL DRESSING – £9.00



WARM STARTERS

STEAMED BLACK PUDDING TOPPED WITH CRISPY POACHED EGG ENGLISH MUSTARD
CREAM SAUCE – £9.50

SALT AND PEPPER KING PRAWNS WITH ASIAN INSPIRED SALAD
WITH CHILLI AND LIME DRESSED – £11.50

CRISPY SPICED FALAFEL ON WARM MOROCCAN STYLE
COUSCOUS WITH CRUMBLED FETA – £9.00

CREAMY GARLIC MUSHROOMS ON CHARGRILLED SOURDOUGH WITH A ROCKET
SALAD AND HERB OIL – £8.50

GRATIN OF QUEENIE SCALLOPS IN A WHITE WINE CREAM SAUCE TOPPED WITH PARMESAN
AND LEMON CRUMB – £12.00



MAIN COURSES

FILLET OF BEEF WELLINGTON, DAUPHINOISE POTATOES, CARAMELISED SHALLOTS,
GREEN BEANS WITH A RED WINE JUS (CAN BE SERVED PINK OR WELL DONE) – £35.00

FILLET OF BEEF, SEASONAL GREENS, FONDANT POTATO WITH MADEIRA JUS
(CAN BE WITH OR WITHOUT BACON) – £32.00



HERB CRUSTED SALMON, CRUSHED OLIVE OIL NEW POTATOES,
TENDERSTEM BROCCOLI, CHIVE BEURRE BLANC £24.00

ROAST SIRLOIN OF BEEF MARINATED IN THYME, ROSEMARY AND
GARLIC, SEASONAL GREENS WITH A RICH RED WINE SAUCE – £28.00



OVEN ROASTED BREAST OF CHICKEN WRAPPED IN SMOKED BACON,
FONDANT POTATO, GREEN BEANS AND PEPPERCORN SAUCE – £22.50

PAN ROASTED FILLET OF SEABASS, KING PRAWNS, CREAMY MASH, PAK CHOI AND
A LEMON AND CHILLI BUTTER – £26.50

CHARGRILLED CHICKEN BREAST, MASH, PEAS AND PANCETTA BACON WITH BABY
ONIONS IN A WHITE WINE CREAM SAUCE – £22.50



COLD DESSERTS

RASPBERRY EATON MESS £6.50



LEMON MERINGUE DELICE WITH RASPBERRY AND SORELL SORBET – £8.50

MARS BAR CREME BRÛLÉE AND VIENNESE BISCUIT – £ 8.50

MANCHESTER TART FILLED WITH CREME PATISIER, RASPBERRY JAM AND
TOPPED WITH TOASTED COCONUT – £8.50

MILK CHOCOLATE CHEESECAKE, STRAWBERRIES AND VANILLA ICE CREAM – £8.50

STRAWBERRIES AND CREAM PANACOTTA, CRISP MERINGUE AND CANDIED
PECANS £8.00



HOT DESSERTS



STICKY TOFFEE PUDDING, CARAMEL SAUCE AND VANILLA ICE CREAM – £8.00

WARM PECAN PIE, SEASONAL BERRIES WITH GINGER CARAMEL ICE CREAM £9.00

ALMOND FRANGIPANE AND CREAMY VANILLA CUSTARD – £9.00

SEASONAL FRUIT CRUMBLE AND VANILLA ICE CREAM –£8.50

JAM ROLY POLY AND CREAMY VANILLA CUSTARD £8.00

BREAD AND BUTTER PUDDING AND CREAMY VANILLA CUSTARD £8.50

Champagne

Classic and Refined

125ml

Gardet Brut Tradition NV 9.5 55

Chigney-les-Roses, Champagne

Elegant, with a full-bodied consistency, fine acidity and a balance between creamy roasted nut, brioche and bold, steely acidity.

Gardet Brut Rose NV 58

Chigney-les-Roses, Champagne

Fresh berries (strawberries, raspberries), hints of pink grapefruit and orange peel.

Gardet Demi-Sec 65

A tender, creamy body dominated by scents of wine, brioche, bread and dried fruits and nuts.

Bollinger, Special Cuvee 75

Champagne of great class. Delightfully Pale & Golden in colour

Laurent-Perrier La Cuvée Brut NV 75

Delicate citrus and subtle floral notes on the nose. Courtesy of one of the last great family-run houses in Champagne.

Laurent Perrier, Brut Rosé 85

The Fruity style of this impeccable Champagne is immediately apparent on the nose. Raspberries & Cherries follow.

Laurent-Perrier Vintage 175

A real treat, this vintage Champagne has buttery brioche and hazelnut complexity with bubbles that dance on your tongue.

Prosecco

A Modern Twist on Tradition

1 25ml

Le Dolci Colline Prosecco 6.5 25

Veneto, Italy

Fresh and gently fruity fizz with citrus and green apple aromas.

Le Dolci Colline Rosé Spumant 27

Veneto, Italy

Delicately fruity Prosecco Rose with red berry and floral aromas.

English Sparkling

A Modern Twist on Tradition

Maypole Brut 2017 39.5

Sussex, England

Lots of crisp apple and pear fruit characters on the palate with a fine, persistent mousse. There's a long finish which shows some biscuity development along with characteristic, balanced acidity.

Bolney Bubbly 60

Sussex, England

Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower for this Sussex sparkling wine.

White Wine

175 250

Richelieu Colombard 5 7 20

Gascony, France

A crisp, zesty wine with a serious splash of Sauvignon Blanc that adds zesty gooseberry, lime and citrus

notes
Pinot Grigio, Ca' Tasore 5.5 7.5 22

Venezie, Italy

This is a superior quality dry Pinot. Green apple & pear notes with a vibrant floral finish.

Chardonnay, Listening Station 5 7 21

South Eastern Australia

Light yet creamy with tropical flavours of peach, pineapple and citrus

Kuki, Sauvignon Blanc, 5.5 7.5 28

Marlborough, New Zealand

Lifted notes of Fresh Grapefruit and Tropical Fruits on the nose leading

to a Fresh Palate with concentrated fruit flavours.

Duc de Morny, Picpoul de Pinet 2021

Languedoc, France

Vibrant and fresh, a perfect Picpoul! 5.5 7.5 22

Villa Nova 25

Douro Valley, Portugal

Fine, Fresh & Fruity. Pronounced Citrus aromas lead onto bright Lime characters & a Citrus peel tang.

Albarino, Alba Vega 32

Rias Baixas, Spain

Clean and fresh with delicate citrus notes and a palate packed with green apple, orange peel and lime flavours.

Domaine De La Perriere, Chablis 35

France

A very fresh, bright and mineral nose; one can find flint, green apples and lemon, with notes of undergrowth and mousseron.

Domaine De La Perriere, Sancerre 37

France

This wine is supple and well-structured and develops mineral and white fruit notes.

Gavi 'I Risi', Mario Giribaldi 36

Piemonte, Italy

Layers of crisp dessert apple, pear and almond nut

Sharpham Dart Valley Reserve 2020 26

The palate is fruity and rounded with a subtle touch of spice on the finish.

Henners Native Grace Barrel Chardonnay 28

Apple, lemon and stone fruit aromas with some toasty and buttery notes and a citrus streak. Accompanied with textural richness from time spent in barrel.

Red Wine

Carignan, Richelieu 4.5 6.5 20

France

A warm, soft and fruity red, made from spicy Carignan and warm, that offers rich red fruits, mocha, spice and elegance.

Merlot, Tonda 4.5 6.5 21.5

Central Valley, Chile

Smooth Plum & Black Cherry Flavours

Pinot Noir 'Lautarul', Cramele Recas 4.5 6.5 22

Banat, Romania

Red plum, cherry and mulled spicy aromatics. Layers of complex black cherry, raspberry and cinnamon.

Shiraz, Pitchfork 4.5 6.5 22

South Eastern Australia

Bright with colour and aromas of plum and red currant over toasty mocha and spicy oak.

The Bird' Showdown, Malbec, 5.5 7.5 21.5

California, USA

Juicy & full bodied. Bursting with Blackberries, velvety tannins & incredible freshness. An incredible Malbec from the USA.

Rioja Crianza, Vega 32

Rioja, Spain

A Bright, Fruit driven Rioja with notes of Cherry, Cassis and a Soft Vanilla Edge from the Oak.

Circumstance Merlot 33

Dense black cassis and bramble fruit aromas combined with plums, spice and a creamy oak. on the palate.

Fleurie, Domaine Padron 46.5

Beaujolais, France

Ripe strawberry character with notes of fresh hedgerow fruits. The palate is light and soft with wonderful texture and elegance.

Montessor, Valpolicella Ripasso, 30.5

Italy

The palate has a bright crunchy Cherry-ish fruit with Spicy Vanilla notes and a classic bitter Cherry finish.

Paco Mulero Monastell, 48

Jumilla, Spain

The palate is full and complex with intense dried fruit flavour, sweet wood spice and ripe tannins.

Nieto Don Nicanor Malbec, 32

Argentina

Dark, dense complex nose with sweet cranberries, blackberries and rich mocha characters.

Les Roches Bleues, Brouilly, Le Cru du Vulcan 45

France

Plums, raspberries and violets on the nose with an earthy, mildly sticky, snappy tannin profile. Fresh and fruity but with a distinctive edge.

Crozes-Hermitage, Domaine Etienne Pochon 66.5

Rhone, France

Ripe black fruit, liquorice and a hint of spice. Round, sweet and supple tannis.

Montessor, Amarone Della Valpolicella, 60.5

Verona, Italy

Hints of Coffee & Chocolate on the nose with ripe Crushed Berry.

Château Tayac, Margaux, 65

France

Fresh & Plummy, warm & soft, with a good core of Fruit.



Congratulations On Beginning Your
Future Together!

We Hope The Bird at Birtle Will Be
Able To Play A Part In Your Special Day.