



Christmas at Bleeding Heart

By the time we get to December we'll all need a Great Party. Trust Bleeding Heart. We've been making Christmas happy for 36 years. With all that's in store for us between now and December, your Christmas party may be the one event you can look forward to, no matter what's going on around us.

This year will be Bleeding Heart's 36th Christmas, so we have the experience to deliver professionally and pleurably. And this year we'll be including not only coffee and mince pies within the price, but Christmas crackers too.

Add to that our great value house wines from Trinity Hill and you know you are in for a really Festive Season...

Our event team's commitment to you is to ensure this happens, they are available now, to help you plan your successful event, so please do not hesitate do to send them an email, or to give them a call.

events@bleedingheart.co.uk

020 7242 8238 / 2046



PRIVATE DINING
CHRISTMAS MENU £47

3 courses, coffee, mini mince pies, and Christmas crackers

STARTERS

*Beetroot, Gin and pink peppercorn marinated Scottish salmon
with dill and cucumber*

or

*Rabbit and ham hock terrine Persillé,
sweet mustard dressing and pea shoots*

or

*Honey and soured winter vegetable salad
with whipped goat cheese on herb vinaigrette (V)*

or

*Orange sweet potato soup with lovage
pesto and herb croutons (V)*

MAIN COURSES

*Sauted fillet of seabass, with celeriac puree, curly kale,
steamed new potatoes, butter sauce*

or

*Roasted bronze free-range Norfolk turkey, truffled a l'escoffier
with roasted parsnips and chestnuts, maple-glazed Brussels sprouts,
cranberry sauce, rosemary roasted potatoes*

or

*Roast rump of Suffolk Blackface lamb caramelized root vegetables,
pommes mousseline, and Bleeding Heart roof top rosemary jus*

or

*Ricotta gnocchi Parisienne, fricassee of garden vegetables,
tomato and basil, toasted pine nuts (V)*

DESSERTS

Winter berry parfait with langue de chat tuile, raspberry coulis

or

Dark Chocolate delice with caramel sauce

or

Christmas pudding with brandy crème Anglaise

Coffee, mini mince pies



PRIVATE DINING
CHRISTMAS MENU GOURMET £57

5 courses, coffee, mini mince pies, chocolate truffles, and Christmas crackers

AMUSE BOUCHE

Cappuccino of wild mushroom and a cep tuile (V)

STARTERS

*Cornish crab, Scottish salmon with avocado on a cucumber and
horseradish gazpacho with pickled white radish*

or

Ballotine of foie gras with fig and apricot mostarda, toasted brioche

or

*Honey and soused vegetable salad with whipped goat cheese,
herbs vinaigrette (V)*

MAIN COURSES

*Roast fillet of Charolais beef with slow braised beef,
pommes mousseline and red wine fumet*

or

*Fillet of halibut, caramelized endives, young leaves spinach,
Champagne and caviar sauce*

or

*Raviolo of pumpkin and butternut squash
with baby spinach and toasted pine nuts (V)*

CHEESE COURSE

Stilton cheese with hazelnut and raisin bread

DESSERTS

Raspberry Macaroon Heart with Cassis Coulis

or

Christmas pudding with brandy crème Anglaise

Coffee, mince pies and chocolate truffles

*Food and allergies intolerance -
before ordering please speak to our staff about your requirements.*

THE RED ROOM

With its wooden floors, and beamed ceiling, the Red Room glows warm and cosy.



LUNCH & DINNER - MAXIMUM 40

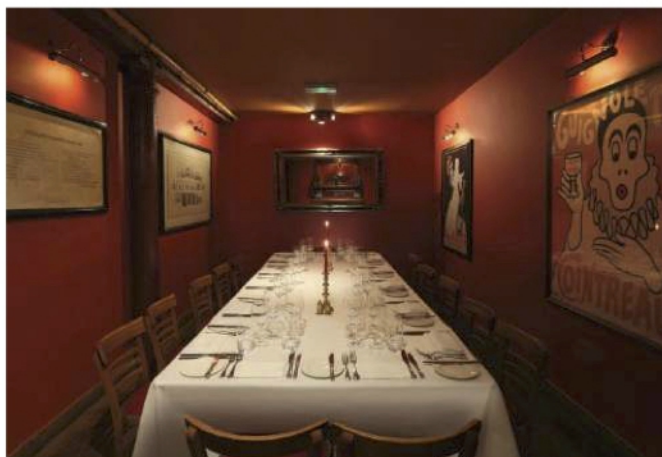
THE WINE CELLAR

A working wine cellar with exposed brick walls and vinous memorabilia.

COCKTAILS & CANAPES 40

LUNCH & DINNER - MAXIMUM 30





COCKTAILS & CANAPES	25
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LUNCH & DINNER - MAXIMUM	16
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THE PARLOUR

A charming and intimate Victorian dining room with rich-red walls.

COCKTAILS & CANAPES	70
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LUNCH & DINNER - MAXIMUM	58
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NUMBER ONE BLEEDING HEART YARD

Warm and rustic, with hearty, locally sourced Anglo-Saxon fare.



THE TERRACE ROOM

Featuring large windows which overlook Bleeding Heart Yard.

The room is ideal for business lunches and dinners, and a variety of tastings.

COCKTAILS & CANAPES	60
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LUNCH & DINNER - MAXIMUM	52
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BLEEDING HEART YARD

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