



BLEEDING HEART

Private Dining

BLEEDING HEART YARD LONDON EC1N 8SJ

BLEEDING HEART YARD

For more than 30 years, The Private Dining Rooms, at the privately-owned Bleeding Heart Restaurants in historic, cobblestoned Bleeding Heart Yard have been the city's first choice for client entertaining, business meetings, banquets, weddings, wine tastings and any event that calls for a celebration.

Bleeding Heart Yard has a fascinating history.

In 1626, it was the scene of the gruesome murder of the 17th century society heiress, the beautiful but wayward Lady Elizabeth Hatton, by a spurned lover, alleged to be a noted European ambassador.

Her body was found at dawn, torn limb from limb, her heart still pumping blood onto the cobblestones. From then on it was known as Bleeding Heart Yard.

The Yard is perfectly situated midway between the City and the West End, it is but a three-minute walk from Farringdon Station, from where it is one stop on the underground to both Barbican and Kings Cross, or a five-minute walk from Chancery Lane station and Holborn.

Its venues are unrivalled in their diversity: six individually decorated Private Rooms attached to three very distinct restaurants in and around the Yard - The Bleeding Heart Restaurant, The Bistro and The Tavern. We can host events for 12 to 120 people seven days a week and we are justly proud of our experienced and personable Private Events Team who will help you choose which of our Rooms will provide the right setting for your event, whether it is a breakfast, lunch, or dinner party.



Canapés Menu

£2.5 per canapé, minimum choice of 3 per person or
6 canapés per person for £14
9 canapés for £20, 12 canapés for £25

MEAT

Brochette of Moorish style chicken
with pomegranate dressing

Pastilla of duck and foie gras in cinnamon red wine jus

Cured filet of beef en croûte with celeriac remoulade

Croquette of Bayonne ham

Lamb Koftas with mint and yogurt dressing

FISH

Roulade of smoked salmon with fromage blanc, and
salmon Caviar

Salmon and haddock fish cake with tartar sauce

Salt cod croquette with garlic and saffron aioli

Petite Pissaladière with confit of onion,
marinated anchovies, black olive

VEGETARIAN

Caramelised red onion and goat's cheese tartlet
with lemon thyme

Mini pizza of roast red pepper and basil with mozzarella

Crispy Won Ton of spinach and ricotta with plum sauce

Stilton Gougère with thyme and orange blossom honey

Mini Cherry tomato with minted pea (vegan)



Gourmet Canapés selection
£3.50 each

Quenelle of Dorset crab with crayfish tail, avocado and tomato

Seared tuna with black olive tapenade

Sea trout and salmon rillettes, cucumber and keta caviar

Scottish smoked salmon on blini with caviar

Foie gras Ballotine, red onion, marmalade on brioche

Carpaccio of Scottish beef, wholegrain mustard

Tri-colour beetroot on beetroot crisp, creamed goat cheese and walnut (V)

Grilled courgette, roasted pepper and aubergine,
black olive tapenade and basil (Vegan)

Tri-colour quinoa crackers with hummus and
smoked paprika chickpeas (Vegan)



Bleeding Heart Menu A £37.50

*Confit of Scottish salmon, saffron aioli, aubergine crisps,
baby watercress and celeriac remoulade*

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

Pea and mint soup with herb croutons (V)



Fillet of hake with Provencal vegetables, polenta, black olive tapenade, lovage pesto

*Roast corn-fed chicken, herbes de Provence, lemon and garlic, spring vegetable and
chives risotto*

*Gnocchi with baby spinach, roasted tomato and red pepper sauce,
lovage pesto (V)*



Passion fruit cheesecake with raspberry coulis

Strawberry parfait with white chocolate

Selection of French Farmhouse cheese with grapes and celery



Café and Petits fours

Some dishes may contain nuts- please tell us if you have any allergies
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be
added to your bill.



Bleeding Heart Menu B £42.50

Marinated Scottish Salmon with shaved fennel, orange salad and toasted pine nuts and crème fraiche

Mosaic of maize fed chicken and truffle, Port jelly, salade mache

Croustillant of goat's cheese with aubergine and sundried tomato and basil (V)



*Fillet of roast Cod, hazelnut, Parmesan and herb crust
with Champagne and caviar sauce*

Roast rump of lamb with caramelised vegetables and Bleeding Heart rooftop rosemary jus

Spring pea and broad beans risotto, asparagus tempura and soft herbs (V)



Apple and Frangipane crumble tart with blackberry sorbet

Fruit Pavlova with vanilla cream

Selection of French Farmhouse cheese with grapes and celery



Café and Petits fours

Some dishes may contain nuts- please tell us if you have any allergies
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill.



Bleeding Heart Menu C £49.50

Cornish crab and avocado tian with cucumber, tomato and dill

Ballotine of foie gras with artichokes and fine beans, toasted brioche

Salad of spring baby vegetables, Parmesan crisp, herb vinaigrette (V)



Fillet of seabass with young leaf spinach, parsley butter and pomme nouvelle

Roast Fillet of Charolais Beef with slow braised beef cheeks, confit shallots and garlic

*Slow roasted aubergines with Jerusalem artichoke, wild mushrooms, and celeriac puree
and tamarind sauce (VG)*



Chocolate with salted caramel delice and orange

Raspberry macaroon heart with raspberry ice cream

Selection of French Farmhouse cheese with grapes and celery



Café and Petits fours

Some dishes may contain nuts- please tell us if you have any allergies
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be
added to your bill.



COCKTAILS & CANAPES	25
---------------------	----

LUNCH & DINNER - MAXIMUM	16
--------------------------	----

THE PARLOUR

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

COCKTAILS & CANAPES	70
---------------------	----

LUNCH & DINNER - MAXIMUM	58
--------------------------	----



NUMBER ONE BLEEDING HEART YARD

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

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





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
---------------------	----

LUNCH & DINNER - MAXIMUM	52
--------------------------	----

WEEKENDS AT BLEEDING HEART YARD

Searching for the perfect space to host your special event in Central London? Our Restaurant and Tavern can be hired exclusively for birthdays, engagement parties, wedding receptions and more during weekends. For all enquiries please contact events@bleedingheart.co.uk



LUNCH & DINNER - MAXIMUM 150

BLEEDING HEART RESTAURANT

The warm, wood-panelled Restaurant provides a uniquely welcoming ambience in a wonderfully historic setting, and can be hired in its entirety on **Saturdays** and **Sundays**.

INTRODUCING THE MEDIEVAL CRYPT



The Crypt can comfortably accommodate 120 guests seated. It is conveniently sited off Holborn Circus, midway between the West End and The City of London.



The magical medieval 12th Century Crypt in Ely Place, which adjoins Bleeding Heart Yard, scene of the three-day feast to celebrate the wedding of Henry VIII and Catherine of Aragon, is the perfect setting for your event. It was once the undercroft of the former Palace of The Bishops of Ely. The impeccable food and service at The Crypt is provided by the famed Bleeding Heart Restaurant next door.

