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.

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CÔTES DE PROVENCE
2017

# 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.

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| COCKTAILS & CANAPES | 60 |
| LUNCH & DINNER – MAXIMUM | 52 |

# THE RED ROOM

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

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| LUNCH & DINNER – MAXIMUM | 40 |

# THE WINE CELLAR

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

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| COCKTAILS & CANAPES | 40 |
| LUNCH & DINNER – MAXIMUM | 30 |

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| COCKTAILS & CANAPES | 25 |
| LUNCH & DINNER – MAXIMUM | 16 |

## THE PARLOUR

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

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| COCKTAILS & CANAPES | 70 |
| LUNCH & DINNER – MAXIMUM | 58 |

## NUMBER ONE BLEEDING HEART YARD

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

# 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.

Bleeding Heart Restaurants

# *Canapés Menu*

£2.50 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

Lamb koftas with mint and yogurt dressing

Croquette of Bayonne ham

**FISH**

Roulade of smoked salmon with fromage blanc,
salmon Caviar

Crab and ginger spring roll with Yusu dipping sauce

Salmon and haddock fish cake with tartar sauce

Salt cod croquette with garlic and saffron aioli

**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

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

**We can customise your canapés for your special event.**

Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill. All party guests must choose from the same menu.
NB: Our menus are subject to seasonal changes.

Bleeding Heart Restaurants

# *Menu A £37.50*

*Seatrout and Scottish salmon rillettes, cucumber and dill*

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

*Broccoli and watercress soup, crème fraiche and toasted almonds (V)*

♥

*Fillet of hake, Parmesan and herbs crust, steamed new potatoes, butter sauce*

*Roast corn-fed chicken with lemon and garlic, spring vegetable risotto, sesame tuile*

*Ricotta gnocchi Parisienne, fricassee of garden vegetables, tomato and basil sauce (V)*

♥

*White chocolate Marquise Dome with raspberries*

*Red berry Pavlova with vanilla crème*

*Selection of French Farmhouse cheese with grapes and celery*

♥

*Café and Petits fours*

For each course a Vegan option is available

*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 Restaurants

# *Menu B £42.50*

*Marinated Scottish Salmon with Dorset crab avocado puree, pickled ginger, lemon dressing*

*Smoked loin of venison, Trinity poached apricot, black pudding beignet, toasted hazelnuts*

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

♥

*Baked fillet of cod, Provencal vegetables, black olives tapenade and salsa verde*

*Roast rump of Suffolk lamb, caramelised root vegetables, Bleeding Heart rooftop rosemary jus*

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

♥

*Passion fruit cheesecake*

*Strawberry Parfait with white chocolate, strawberry coulis*

*Selection of French Farmhouse cheese with grapes and celery*

♥

*Café and Petits fours*

For each course a Vegan option is available

*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 Restaurants

# *Menu C £49.00*

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

*Terrine of foie gras with fig and apricot mostarda, toasted brioche*

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

♥

*Fillet of seabass, caramelised endives, young leaf spinach, Champagne and caviar sauce*

*Roast Fillet of Charolais Beef with slow braised beef cheeks, pommes mousseline, and red wine fumet*

*Tri-colour beetroot Tarte tatin with baby beets and goats cheese curd (V)*

♥

*Dark chocolate delice with salted caramel and roasted hazelnuts*

*Raspberry Macaroon Heart with raspberry cream, raspberry ice cream*

*Selection of French Farmhouse cheese with grapes and celery*

♥

*Café and Petits fours*

For each course a Vegan option is available

*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.

# Vegan Menu 2019

*Heirloom tomatoes with avocado, Maldon sea salt, Modena aged balsamico, micro basil*

♥

*Potato gnocchi Parisienne, fricassee of garden vegetables, tomato and basil sauce*

♥

*Roasted caramelised pineapple with cracked black pepper and Rum, mango sorbet*

BLEEDING HEART YARD
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