



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.

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.







THE TERRACE ROOM

Featuring large windows which overlook the historic Bleeding Heart Yard.

COCKTAILS & CANAPES	60
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LUNCH & DINNER - MAXIMUM	46
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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.



BLEEDING HEART YARD

London EC1N 8SJ T: 020 7242 2056 / 8238
events@bleedingheart.co.uk bleedingheart.co.uk



Bleeding Heart Menu A £37.50

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

Rabbit and herb terrine with dates and pistachio

Pea and mint soup with herb croutons (V)



Fillet of Cornish saffron roasted hake, Provençal bouillabaisse sauce infused with Pernod

Roast maize-fed chicken with lemon and garlic spring vegetable risotto, sesame tuile, red wine sauce

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



Raspberry and white chocolate cheesecake

Passion fruit parfait with mango and honeycomb

Selection of French farmhouse cheeses
with grapes and celery



Café and petits fours

Some dishes may contain nuts- please tell us if you have any allergies



Bleeding Heart Menu B £42.50

Seatrout and salmon rillettes, cucumber sweet dressing

Venison loin smoked over cherry chippings with Trinity poached
apricots, black pudding beignet

Croustillant of goat cheese, sundried tomato, fresh basil,
aged balsamic vinegar and walnuts (V)



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

Roast rump of lamb, caramelised root vegetables, green pepper salsa,
and Bleeding Heart rooftop rosemary jus

Wild mushroom risotto with soft herbs and
white truffle oil (V)



Trinity poached pear with Raisins d ' or and Quince jelly

Cherry and cassis panna cotta

Selection of French farmhouse cheeses
with grapes and celery



Café and petits fours

Some dishes may contain nuts- please tell us if you have any allergies



Bleeding Heart Menu C £49.00

Beetroot marinated Scottish salmon with Dorset crab, avocado purée,
pink pickled ginger, micro herbs

Ballotine of foie gras with candied fruits, hazelnuts and
Toasted Bleeding Heart brioche

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



Fillets of Sea Bass, braised chicory, black olive tapenade
and salsa verde

Roast fillet of Scottish beef with slow braised cheeks,
four peppercorn sauce, confit shallots and garlic

Tri-colour beetroot Tarte Tatin with baby beets and
goat cheese curd (V)



Chocolate and caramel delice

Raspberry Macaroon Heart with raspberry cream, raspberry ice cream

Selection of French farmhouse cheeses
with grapes and celery



Café and petits fours

Some dishes may contain nuts- please tell us if you have any allergies

Our Canapés Menu choice
£2.5 per canapés, minimum choice of 3 per person or option of
6 canapés 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, and 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 customize your canapés for your special event.
Some dishes may contain nuts -please tell us if you have any allergies
(V) Indicates Vegetarian dishes
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.