

Private Dining at The Crypt

*by
Bleeding Heart*





About us

The Crypt by Bleeding Heart is the perfect location to host your company's corporate dinner, drink reception, or award ceremony. This 600-year-old medieval venue has held some extraordinary ceremonies and events including when King Henry VIII held his three-day wedding feast here in 1531. In a truly historical and remarkable setting, The Crypt by Bleeding Heart provides an ambient atmosphere, refined dining experience, and offers an exceptionally fine wine selection. This venue boasts stone floors, beamed ceilings, and extraordinary stained-glass windows which will provide magnificent photos for you to treasure forever.

The Crypt by Bleeding Heart can accommodate up to 124 for banquets or 200 for standing reception. There is also a stunning terrace located at the front of the venue which is perfect to accommodate a drinks reception at the beginning of your event.



CURRENT MENUS



BOWL FOOD & CANAPÉS MENU

6 CANAPÉS & 2 BOWLS FOODS £25.50

OR

6 CANAPÉS & 4 BOWLS £34.50

BOWL FOOD MENU

(SELECTION OF HOT FOOD)

MEAT

Coq au vin

Steak frit & béarnaise

Crispy confit pork belly with braised red cabbage

FISH

Seabass risotto with fennel fondant, saffron cream

Seared scallops with sautéed potatoes, samphire and chive velouté

Mini fish cakes with crayfish cream and spinach

VEGETARIAN

Wild mushroom risotto with Jerusalem artichoke

Slow-baked aubergine with cannellini beans & tamarind reduction

Rainbow beetroot and goat cheese salad (cold)

PLEASE NOTE THAT OUR MENUS AND THEIR PRICES ARE SUBJECTS TO SEASONAL CHANGES.

CURRENT MENUS



CANAPÉ MENU

3 CANAPÉS PER PERSON £9

6 CANAPÉS PER PERSON £16.50

MEAT

HOT

Caramelised boudin blanc with onion marmalade & apple compote

Duck cassoulet mushroom cups with parsley crust

Steak frite 'on a stick', sauce béarnaise

Rabbit, chorizo & smoked garlic croquettes

COLD

Chicken Coronation on toasted onion croustade

Ham & parsley rilette with a spice pear chutney

Ficelle of foie gras on toasted brioche with griottine cherries

FISH

HOT

Dublin Bay cocktail with keta caviar

Seared scallops with samphire & orange beurre blanc

Smoked haddock & salmon fishcakes with preserved lemon mayonnaise

Crab & Gruyère goujeres

VEGETABLE

HOT

Wild mushroom duxelle & quail eggs hollandaise

Goats cheese, rosemary & olive 'arrancini'

Roscoff onion tartlet with preserved tomatoes

Honey roasted figs & Reblochon Tartiflette

COLD

Goats cheese & roasted red pepper croustillant

Heritage rainbow beetroot and feta mousseline croustade

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CURRENT MENUS



**THREE COURSE AND PETIT FOURS
£75 PER PERSON**

STARTERS

Confit Loch Duart Salmon

poached berry tomatoes & garden pea vichyssoise

Mosaic terrine of rabbit

broad bean, tarragon, vichy carrot salad

Baked artichoke heart

fromage fraise, courgette with heritage carrot hummus (Vg)

MAINS

Banham's Light Sussex poached truffle chicken

pomme anna, Norfolk greens & Madeira jus

Rack of Cumbrian lamb

oven-baked ratatouille, pommes rissolees, nicoise jus

Filet of halibut

broad bean, samphire & morel cream, pomme nouvelle

Beef filet Tournedos "Rossini"

seared foie gras, wild mushroom & truffle jus (£10 supplement)

New season pea, feve bean & garlic leaf risotto

Cloister garden herbs (Vg)

DESSERTS

Lemon cremeaux

fresh raspberries & meringue

Poached strawberries

bergamot & lavender ice cream

Caramelised coconut rice pudding

citrus jelly

Selection of cheeses

grapes, crackers, chutney

CAFÉ AND PETITS FOURS

**FOOD INTOLERANCES AND ALLERGIES - BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS.
DISHES MAY BE SUBJECT TO CHANGES ACCORDING TO PRODUCT SEASONALITY AND AVAILABILITY**



CURRENT WINE LIST



CHAMPAGNE & SPARKLING

| | BTL | Mag |
|---|------------|------------|
| NV Cuvée Brut, Piper-Heidsieck, Champagne, France | £71.00 | £139.00 |
| Gusbourne, Brut Reserve, Ashford, Kent, England, 2019 | £72.00 | |
| NV Rosé Sauvage, Piper-Heidsieck, Champagne, France | £91.00 | £209.00 |
| NV Essentiel Blanc de Blancs Extra Brut, Piper-Heidsieck, Champagne, France | £120.00 | £240.00 |
| Piper-Heidsieck Vintage, Champagne, France, 2014 | £150.00 | £270.00 |

WHITE

| | | |
|--|--------|------|
| Maximin Pinot Blanc, Maximin Grünhaus, Mosel, Germany 2021 | £40.00 | |
| Le Cabanon Viognier, Maison Les Alexandrins, Rhône, France, 2023 | £43.00 | |
| Holdaway Vineyard Marlborough Sauvignon Blanc, Blank Canvas, New Zealand, 2023 | £53.00 | |
| Gavi, Pio Cesare, Piemonte, Italy, 2022 | £53.00 | |
| Gimblett Gravels Chardonnay, Trinity Hill, Hawkes Bay, New Zealand, 2021 | £56.00 | |
| Sancerre, Pascal Jolivet, Loire, France, 2022 | £69.00 | |
| Chablis, Billaud-Simon, Burgundy, France, 2022 | £82.00 | £160 |
| Rully 1er Cru 'Mont Palais', Les Hauts de Milly, Burgundy, France 2022 | £89.00 | |

ROSE

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|--|--------|---------|
| Studio by Miraval, Rosé, Côtes de Provence, France, 2023 | £46.00 | £89.00 |
| Domaines Ott, By Ott Rose, 2022 | £55.00 | £105.00 |
| Miraval, Cotes de Provence, 2023 | £63.00 | £135.00 |

RED

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| Côtes du Rhône Saint Esprit, Delas, Rhône, France, 2021 | £39.00 | £82.00 |
| Douro Tinto Papa Figos, Casa Ferreirinha, Portugal, 2022 | £40.00 | |
| Trinity Pinot noir, Trinity Hill, Hawkes Bay, New Zealand, 2022 | £43.00 | |
| Terroir 'Uco Valley Malbec, Altos Las Hormigas, Mendoza, Argentina, 2021 | £53.00 | |
| Rioja reserva bodegan Lan, Rioja, Spain, 2017 | £50.00 | |
| Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2021 | £59.00 | |
| Palazzo della Torre, Allegrini, Veneto, Italy, 2021 | £62.00 | |
| Château Le Crock, Saint-Estèphe, Bordeaux, France, 2018 | £86.00 | |
| Mercurey, 'Vieilles Vignes', Domaine Faiveley, France, 2021 | £82.00 | |
| Rioja reserva bodegan Lan, Rioja, Spain, 2017/2016 | £52.00 | £120.00 |

SWEET & PORT

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| Barossa Valley Botrytis Semillon, Peter Lehmann Masters, South Australia, 2022 | £35.00 | (375ml) |
| Sauternes, Château Delmond, Bordeaux, France, 2022 | £79.00 | (750ml) |
| Unfiltered Late Bottled Vintage Port, Sandeman, Douro, Portugal, 2019 | £63.00 | (750ml) |
| Colheita Tinta Negra, Justino's Madeira, Madeira, Portugal, 1999 | £120.00 | (750ml) |

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CURRENT BAR MENU



BEER

330 ML

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| Cider Draught, Aspall, Suffolk, England | £6.5 |
| Lager, Peroni, Rome, Italy | £6 |
| Lager, (Alcohol-free) Heineken, Amsterdam, Netherlands | £5 |

SOFT DRINKS

200 ML

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| <i>Fizzy Drinks (by Fever-Tree)</i> | |
| Ginger Ale, Ginger Beer | £3 |
| Lemonade, Tonic, Slim Line Tonic, Soda, Coke, Diet Coke | £3 |
| <i>Juices (by Pago)</i> | |
| Apple, Cranberry, Orange, Pineapple | £3.5 |
| Nordaq 'Fresh' Water (Still/Sparkling) 750ml | £2.5 |

SPIRITS *(All mixers at £1.5)*

50 ML

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|---|------|
| <i>Beefeater, Gin (Vauxhall, London)</i> | £6.5 |
| <i>Praznik, Vodka (Glasgow, Scotland)</i> | £6.5 |
| <i>Bacardi, Carta Blanca Rum (Cuba)</i> | £6 |
| <i>Capitan Morgan, Spiced Gold Rum (Jamaica)</i> | £6.5 |
| <i>Olmecca, Blanco Tequila (Jalisco, Mexico)</i> | £6 |
| <i>Dewar's, White Label Scottish Blended Malt Whiskey</i> | £6 |

DIGESTIFS

50 ML

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| <i>Cognac - Hine, 'Rare', VSOP, Fine Champagne</i> | £12 |
| <i>Calvados - Dupont, VSOP, Pays d'Auge</i> | £11 |
| <i>Amaretto, Disaronno</i> | £6 |
| <i>Baileys</i> | £6 |

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THE **C** RYPT



GET IN TOUCH



 **THE CRYPT**
14 ELY PLACE, EC1N 6RY

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A magical, medieval venue for a memorable event



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