



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 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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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

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.



BLEEDING HEART YARD

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events@bleedingheart.co.uk bleedingheart.co.uk



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.



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.



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

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Prices are inclusive of VAT at current rate, a discretionary 15 % service will be added to your bill.



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



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Apéritifs

Sparkling Wines

	Bottle	Magnum
Champagne Taittinger Brut NV	£55.0	£105.0
Champagne Taittinger Rosé prestige NV	£75.0	£150.0
Prosecco DOC, Brut, Tenuta CA' Bolani, Veneto, Italy	£36.0	-

Beers

	Bottle
Kronembourg beer (275ml) 5% vol	£3.8
Wild Card Brewery "Queen of Diamond" IPA, London (330ml) 5% vol	£6.0
Coopers Original Pale Ale, South Australia (375ml) 4.5% vol	£5.5

Spirits

	50ml	25ml
Vodka Tovaritch!, Russia	£7.0	£4.0
Beefeater Gin, London dry	£6.5	£4.0
Dewar's "White Label" blended scotch Whisky	£7.0	£4.0
An addition of £1.5 for any soft drink		

Trinity Hill Wines

White Wines

Sauvignon Blanc Hawkes Bay	2016	£25
Gentle aromas of citrus and mineral element gives presence to a Sancerre-like wine. Fresh and clean finish		
Chardonnay Hawkes Bay	2016	£28
Citrus, white flowers and stone fruit flavours balanced with a creamy texture from the ageing on lies		
Marsanne and Viognier Gimblett Gravel	2016	£43
Full body and aromatic with a typical jasmin and apricot flavours from the viognier. A great friend to white meat		
Chardonnay Gimblett Gravel	2016	£42
The elegant use of oak is providing texture and ripe grapefruit aromas. A great alternative to great Burgundies		

Rosé Wine

Pinot Noir Rosé	2016	£29
Planted in the Esprit Vineyard in the Hawkes Bay Hills, it has a ample texture with raspberry notes		

Red Wines

The Trinity Hawkes Bay	2014	£28
Typical Bordeaux blend with a twist, dominated by merlot and offering dark fruit notes and light tannins		
Syrah Hawkes Bay	2016	£28
Spicy with sents of liquorice, a light to medium body led by violettes notes. Great with game birds		
Pinot Noir Hawkes Bay	2016	£29
Our lightest red wine, combining a low acidity and precise cherry notes. A great friend of fis dishes		
Syrah Gimblett Gravel	2015	£45
The Gimblett gravel Syrah is a great contrast with his little brother, bigger and more complex		
The Gimblett Gimblett Gravel	2015	£43
A typical Bordeaux blend, led by Cabernet sauvignon. The wine has reach full maturity...Simply Stunning!		
Homage Syrah Gimblett Gravel	2014	£159
98.7% Syrah and 1.3% Viognier, Homage is our flag ship, massive and complex with a great potential for aging		

Trinity Hill large formats

White Wine

Vintage Bottle

Trinity Hill - Gimblett Gravels: Chardonnay
Magnum (1.5L)
Magnum (1.5L)

2017 £110
2014 £98

Red Wine

Vintage Bottle

Trinity Hill - Gimblett Gravels: The Gimblett
Magnum (1.5L)
Magnum (1.5L)
Double Magnum (3L)
Balthazar (12L) - *Cabernet Sauvignon 100%*

2014 £98
2013 £98
2014 £190
2004 £585

Trinity Hill - Gimblett Gravels: Tempranillo
Magnum (1.5L)

2015 £98

Trinity Hill - Gimblett Gravels: Syrah
Magnum (1.5L)
Double Magnum (3L)

2014 £98
2013 £259

Trinity Hill - Homage Syrah
Double Magnum (3L)

2013 £625