

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.
DISHS MAY BE SUBJECT TO CHANGES ACCORDING TO PRODUCT SEASONALITY AND AVAILABILITY**



CURRENT WINE LIST



CHAMPAGNE & SPARKLING

Champagne Piper-Heidsieck, Cuvée Brut, NV	£71
Champagne Piper-Heidsieck, Cuvée Sauvage, Brut Rosé, NV	£91
Gusbourne, Brut Reserve, Ashford, Kent, England, 2018	£69
Prosecco, Extra Dry, Ca' di Alte, Veneto, Italy, NV	£36

WHITE

Sauvignon Blanc, 'TYDY', Thierry Delaunay, Val de Loire, France, 2022	£35
Viognier, Mas La Chevalière, Pays d'Oc, Languedoc, France, 2020	£39
Côtes du Rhône, Blanc 'Nature', Famille Perrin, Rhône, France, 2020	£45
Bourgogne Aligoté, Domaine Perraud, Burgundy, France, 2020	£47
Chardonnay, Trinity Hill, Gimblett Gravels, New Zealand, 2021	£39
Pouilly Fumé, Domaine de Bel Air, Loire, France, 2020	£61
Chablis, Domaine Billaud-Simon, Burgundy, France, 2021	£79
Pouilly Fuissé, 'En France', Barradud, Burgundy, France, 2016	£89
Montagny 1er Cru, 'Découverte', Stéphane Aladame, Burgundy, France, 2022	£105
Château Lamothe-Bouscaut, Blanc, Pessac-Leognan, Bordeaux, France, 2019	£92
Châteauneuf-du-Pape, Blanc, 'Les Sinards', Famille Perrin, Rhône, France, 2021	£119
Meursault, Domaine Faiveley, Burgundy, France, 2020	£155

ROSE

Luberon, Rosé, Famille Perrin, France, 2023	£37
'Studio' by Miraval, Rosé, Côtes de Provence, France, 2023	£46

RED

Pinot Noir, Trinity Hill, Hawkes Bay, New Zealand, 2022	£39
The Trinity, Red Blend, Hawkes Bay, New Zealand, 2018	£37
Côtes du Rhône, Rouge, 'Saint Esprit', Delas, Rhône, France, 2021	£39
Chinon, Château Coudray-Montpensier, Loire, France, 2021	£43
Château Macquin, Saint-Georges-Saint-Émilion, Bordeaux, France, 2021	£59
Les Hauts de Perganson, Haut-Médoc, Bordeaux, France, 2019	£59
Bourgogne, Pinot Noir, Domaine Faiveley, Burgundy, France, 2021	£69
Château Larose -Trintaudon, Cru Bourgeois, Haut-Médoc, Bordeaux, France, 2019	£78
Mercurey 1er Cru, 'Les Puillelets', Domaine du Château Philippe Le Hardi, Burgundy, France, 2021	£122
Vivens, 2nd wine of Château Durfort-Vivens, 2ème Cru Classé, Margaux, Bordeaux, France, 2016	£120
Santenay 1er Cru, 'Les Maladières', Jean-Claude Boisset, Burgundy, France, 2019	£127

SWEET & PORT

Muscat de Beaugues de Venise, Delas, Rhône, France, 2019	£31 (375ml)
Sauternes, Château Delmond, Bordeaux, France, 2018	£79 (750ml)
LBV Port, Sandeman, Portugal, 2018	£59 (750ml)
10 Y.O. Tawny Port, Sandeman, Portugal	£67 (750ml)

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CURRENT BAR MENU



BEER

330 ML

Lager, Peroni, Rome, Italy	£6
Pale Ale 'Mosaic' Adnams, Southwold, England (440 ml)	£6.9
Cider Draught, Aspall, Suffolk, England	£6.5
Lager, (Alcohol-free) Heineken, Amsterdam, Netherlands	£5

SOFT DRINKS

200 ML

<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

Beefeater, Gin (Vauxhall, London)	£7
Absolut, Vodka (Sweden)	£7
Bacardi, Carta Blanca Rum (Cuba)	£6
Capitan Morgan, Spiced Gold Rum (Jamaica)	£6
Cazcabel, Coffee Tequila (Mexico)	£10
Chivas, Regal, 12 Y.O. Scottish Blended Malt Whisky	£8

DIGESTIFS

50 ML

Cognac - Hine, 'Rare', VSOP, Fine Champagne	£12
Calvados - Dupont, VSOP, Pays d'Auge	£14
Amaretto, Disaronno	£6
Baileys	£6
Sambuca	£6

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THE **C** R Y P T



GET IN TOUCH



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14 ELY PLACE, EC1N 6RY

 **T: 020 7242 2056**
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 **@bleeding_heart_crypt**

 **cryptoffice@bleedingheart.co.uk**

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 **The Crypt at St Etheldreda's**

A magical, medieval venue for a memorable event



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