

wedding
reception



AT THE CRYPT
BY BLEEDING HEART

THE
CRYPT



“A captivating medieval venue for the perfect wedding day”



Bleeding Heart at The Crypt sits below what was once the palace of the Bishops of Ely. It is the perfect venue for your private event, and can accommodate up to 120 seated guests, and 200 standing. The 600-year-old Crypt at St. Etheldreda's has been hosting celebrity parties ever since King Henry VIII held his three-day wedding feast there with Catherine of Aragon in 1509. St Etheldreda's is the oldest Catholic church in England and one of only two remaining buildings in London from the reign of Edward I. Today, The Crypt provides a unique combination of truly historic ambiance with superb food, service and the finest wine list in the City from the legendry and family run Bleeding Heart Restaurants.

Our team of dedicated events specialists will be with you every step of the way to ensure your day is truly magical. Mouth-watering menus by Bleeding Heard will delight your guests as you sip the best quality of wines with your closest friends and family.



EXAMPLE 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 frites & 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.

EXAMPLE 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

Tiger prawn paella with black garlic espuma
Seared scallops with mangelista black pudding
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

Banderillas of vegetable 'A La Grecque' with saffron aioli (VG on request)
Enoki mushroom bundles with spiced plums and mouli radish (VG)
Pepperonata vol-au-vent with basil
Heritage rainbow beetroot and goats cheese croustade (VG on request)

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EXAMPLE MENUS



WEDDING BREAKFAST

THREE COURSE AND PETIT FOURS £75 PER PERSON

STARTERS

- Soup du jour (Vg)
- Rainbow beetroot carpaccio with walnut & Sherry vinaigrette (V)
- Gravlax of salmon, gin-cured cucumber
- Cornish crab, avocado and tomato tartine
- Warm salad of confit duck leg, new potatoes, broad beans, & bacon dressing
- Foie gras parfait, roasted fig and sourdough toast

MAINS

- Daurade filet "Niçoise", new potatoes
- Crispy-skinned sea bass fillet, on a Fennel Risotto
- Duck confit with gratin dauphinois, green beans, red wine jus
- Roasted fillet of Herefordshire beef, Anna potatoes, creamed spinach red wine jus (supplement £10)
- Roasted East Anglian rack of lamb "Nicoise", pomme fondant buttered spinach, rosemary juices
- Roasted vine tomato & basil Risotto with smoked mozzarella (V)
- Slow cooked aubergine, tamarind, wild mushrooms & white bean puree (Vg)

DESSERTS

- Bitter chocolate marquise with pistachio crème anglaise
- Pavlova with summer berries, crème Chantilly
- Classic crème brulee almond tuile
- Homemade sorbet with fresh fruits (Vg)
- Seasonal selection of three cheeses with spiced plum chutney, grapes & rye fruit bread £3.5 supplement

CAFÉ AND PETITS FOURS

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EXAMPLE WINE LIST



CHAMPAGNE & SPARKLING

	BTL
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

Custoza DOC, Cantina DI custoza, Veneto, Italy, 2023	£29
Sauvignon Blanc, Thierry Delaunay, Val de Loire, France, 2022	£35
Viognier, Mas La Chevalière, Pays d'Oc, Languedoc, France, 2020	£39
Chardonnay, Trinity Hill New Zealand, 2021	£39
Côtes du Rhône, Blanc 'Nature', Famille Perrin, Rhône, France, 2020	£45
Bourgogne Aligoté, Domaine Perraud, Burgundy, France, 2020	£47
Riesling Classic, Famille Hugel, Alsace, 2022	£49
Pouilly Fumé, Domaine de Bel Air, Loire, France, 2020	£61

ROSE

Luberon, Rosé, Famille Perrin, France, 2021	£37
'Studio' by Miraval, Rosé, Côtes de Provence, France, 2021	£46

RED

Montepulciano d'Abruzzo 'Frentano', Cantina Frentana, Tuscany, Italy, 2021	£28
The Trinity (Merlot Blend), Trinity Hill, Hawkes Bay, New Zealand, 2018	£37
Côtes du Rhône, Rouge, 'Saint Esprit', Delas, Rhône, France, 2021	£39
Pinot Noir 'Classic', Famille Hugel, Alsace, 2021	£45
Nero d'Avola 'Sherazade', Donnafugata, Sicily, Italy, 2022	£46
Tempranillo Reserva 'Museum', Cigales, Spain, 2019	£55
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

SWEET & PORT

Muscat de Beaugues de Venise, Delas, Rhône, France, 2019	£31 (375ml)
Sauternes, Château Delmond, Bordeaux, France, 2016	£79 (750ml)
LBV Port, Sandeman, Portugal	£59 (750ml)
10 Y.O. Tawny Port, Sandeman, Portugal	£67 (750ml)

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WEDDING PACKAGE



OUR DEDICATED WEDDING TEAM HAS PRODUCED THE PERFECT PACKAGE TO ENSURE THE ONLY THING YOU NEED TO FOCUS ON THE DAY IS ENJOYING IT. PLEASE SEE OUR EXCLUSIVE WEDDING PACKAGE BELOW:

- Exclusive Venue Hire from 5.30 pm with supplier access
- Two glasses of Piper Heidsieck Brut Reserve post ceremony
- Three canapés per person
- Three-course dinner followed by coffee and petit fours
- Half bottle of house wine and mineral water
- An additional glass of Piper Heidsieck Brut Reserve, for speeches
- Cash or account bar
- Guests depart by midnight (Bar closes at 11.30 pm)
- Service Charge
- Complimentary menu tasting for the Bride and Groom
- Tea light candles
- Menus and table plan included – if required
- Complimentary use of the grand piano (You must provide your own pianist)

**PACKAGES ARE £173 PER PERSON
INCLUDING VAT**

**IF YOU REQUIRE A BESPOKE PACKAGE FOR YOUR SPECIAL DAY THE WEDDING TEAM WILL BE MORE THAN HAPPY TO DISCUSS THIS FURTHER. FOR MORE INFO, DO NOT HESITATE TO CONTACT US AT
CRYPTOFFICE@BLEEDINGHEART.CO.UK
OR CALL 020 7242 2056**

If you wish to hold your ceremony at St. Etheldreda's Church, you can contact them directly at: enquiries@stetheldreda.com





THE **C** R Y P T



Client Testimonials

What a special venue! We could not have asked for a more perfect wedding day and feel very lucky we found this gem!

From the setting to the service, everything went entirely smoothly. The venue speaks for itself - a medieval, beautiful, spacious crypt.



Simeon

We had a fantastic time celebrating our wedding at The Crypt. It was everything we were looking for in a venue: an incredibly beautiful and historic setting, amazing food & wine, and brilliant 5-star service. We had so many compliments from guests during and after our day (and people still talk about the gorgeous food!)



Lucy

What a beautiful venue and wedding you gave us. We had 122 very happy guests. The food, drinks and service - all absolutely top class. We don't believe anywhere else in London could have outshone The Crypt and Bleeding Heart for our wedding. We are so grateful to you all for giving us the wedding of our dreams. It was truly magical.



Noreen





GET IN TOUCH



THE CRYPT
14 ELY PLACE, EC1N 6RY



T: 020 7242 2056
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