

T H E C R Y P T



The Crypt in Ely Place, off Holborn Circus, has been described as one of London's "Most Magical" Party Venues.

In an atmosphere redolent of times gone by, the Crypt provides a unique combination of truly historic ambience with a superb food, "impeccable service", and the finest wine list in the City. If you are planning a lunch or dinner between 60 and 120, The Crypt, situated next door to Bleeding Heart, could just be the place for you. **Please be aware you must choose one Starter, one Main Course and one Dessert** where the whole party has the same.

With its medieval stone floors and a beamed ceiling dating back to the 12th Century, the Crypt has hosted some of London's most celebrated functions- including a grand feast for Henry VIII and Catherine of Aragon in 1531. They dined, it is reported, on Swans stuffed with Larks stuffed with Sparrows.



While we cannot promise you Swans stuffed with Larks stuffed with Sparrows for your feast, we can offer you a selection of menus to tempt the most jaded palates, and to suit most budgets.

In this brochure you will find sample menus (these are guideline menus only - we are very flexible).

There is a **room hire starting from £650 and depending on final numbers** for the Crypt, which goes directly to St. Etheldreda's Church, where the Crypt is allocated.

Do call is you would like to drop in and discuss your party plans.

Yours sincerely,

Jean Louis Blanc

THE CRYPT MENU

£45.00

STARTERS

Roasted pumpkin soup with sage and toasted pumpkin seeds, crème fraîche (V)

Tri-colour candied golden and ruby beetroot with goat cheese mousseline,
west country cider apple vinaigrette and walnut (V)

Sea trout rillettes with horseradish and dill

Scottish smoked salmon with celery cress, Lilliput capers and lemon

Dorset crab with marinated Scottish salmon with tomato, herbs and avocado

Terrine of rabbit and ham hock, apple and raisin compote, with a grain mustard dressing

Yorkshire venison lightly smoked over cherry wood chipping with crisp Cumbrian ham,
black pudding beignet and blackberry purée

MAIN COURSES

Crispy-skinned sea bream with tapenade, provençale vegetables and basil

Pan seared fillet of seabass with buttered spinach, saffron pomme mousseline and Trinity
fish cream sauce

Roast Maize-fed chicken, lemon and garlic “herbe de Provence”, with season vegetable risotto

Roast rump of Suffolk Lamb with tarragon jus mustard and green pepper salsa

Roast fillet of Scottish beef confit shallots, wild mushroom, pommes mousseline,
red wine fumet (£4.00 supplement)

Wild mushroom risotto with chestnut tempura white truffle oil
and shaved Parmesan (V)

DESSERTS

Mandarin and blossom honey mousseline with raspberries

Pear tart Bourdaloue with walnut and maple ice cream

Blackcurrant mousseline heart with cassis sablé tuile

Chocolate delice and caramel honeycomb with an orange coulis

Bleeding Heart raspberry macaroon with raspberry coulis

♥
Café and Petits Fours

(V) Indicates Vegetarian Dish

Please choose one Starter, one Main Course and one Dessert where the whole party has the same.

Any guest with special dietary requirements will be catered for.

THE CANAPÉS MENU

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 Croute 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 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 Goujere with Thyme and Orange Blossom Honey
Petite Pissaladière with Confit of Onion, Marinated Anchovies and Black Olive

3 Pre-Dinner Canapés for £7.50

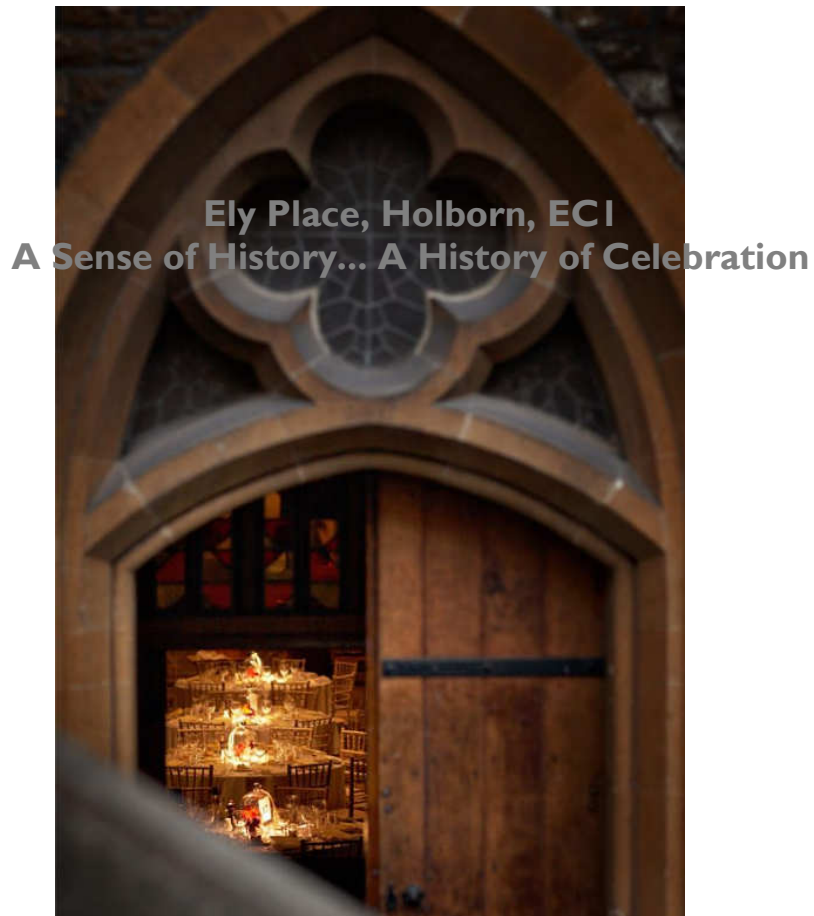
6 Canapés for £14.00

10 Canapés for £20.00

We can customize your Canapés for Special Occasions

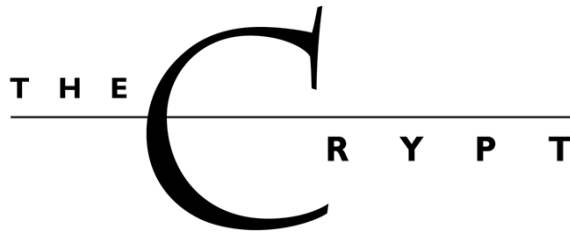
Prices are inclusive of VAT

THE CRYPT



The sense of history lies heavy in the Crypt of St Etheldreda's. Its foundations date back to the 6th Century; its rough stone walls, eight foot thick in parts, and its heavy blackened beams to the 12th Century when Ely Palace was constructed above The Crypt by the Bishops of Ely as their London Bishopric.

Ely Palace was not simply a seat of religious learning, it became over the centuries an important centre of commerce for the emerging City of London – the Bishops were active in the wool trade with Flanders. In 1531 Henry VIII and his first wife, Catherine of Aragon, hosted a Grand Celebration in the Crypt of Ely Place which lasted for five full days and nights. They feasted on swans, stuffed with larks stuffed with sparrows.



Terms & Conditions

Terms

All reservations in the Crypt, provisional or confirmed, are subject to the following Terms & Conditions. No variation will be accepted unless agreed in writing with Bleeding Heart Restaurant.

Provisional Reservations

All provisional reservations for the Crypt will be held for up to 14 days. Bleeding Heart Restaurant reserve the right to release the booking thereafter.

Estimates

Any estimate issued is valid for three months.

Confirmation

To confirm a booking, Bleeding Heart Restaurant requires a signed booking form and the deposit of £2,500. The deposit will be deducted from the final bill, which is payable on the day of the event, unless otherwise agreed.

Cancellation

Any cancellations must be made in writing.

In the event of a cancellation, the following charges will apply:

Cancellation more than 30 days prior: full refund

Cancellation less than 30 days but not less than 15 days: 50% Refund

Cancellation less than 15 days prior: No refund

Bleeding Heart Restaurant may cancel a booking without any liability in "Force Majeure" circumstances.

Final Numbers

Confirmation of final numbers is required five working days prior to the Event. Charges will be made on the basis of that number of guests.

Food & Drink

All menus are based on seasonal availability. Wine is subject to duty and vintage changes. We will make every attempt to deliver what you require, but reserve the right to substitute if items ordered cannot be obtained.

Menu Selection

All guests will be served the same menu, other than those with dietary requirements about which we have been notified.

Hire & Service Charges

The following room hire charges apply:

Please note that the room hire charge goes directly to the church.

Parties up to 50 guests: £650

Parties from 51 to 60 guests: £750

Parties from 61 to 70 guests: £850

Parties from 71 to 80 guests: £1,000

Parties from 81 to 90 guests: £1,250

Parties of 91 guests and above: £1,400

The following service charges apply:

A discretionary service charge of 12.5% will be applied to the final food and beverage bill.

A staff flat fee will be applied for the weekend bookings – see estimate.

Deliveries

Bleeding Heart Restaurant must be notified in advance of any items to be delivered or collected.

Loss or Damage

Bleeding Heart Restaurant will not be liable should any loss or damage occur. The client will be liable for any damage caused by them

Any personal property left at The Crypt remains the responsibility of that person.

Conduct

The Client shall be responsible for the orderly conduct of their guests and any sub-contractors they introduce.

Value Added Tax

Value Added Tax at the current rate is included in all prices.

PS. If you wish to have music on your day, you must contact our resident DJ, Dave Pryce on dave@dave-pryce-ents.co.uk