



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.





THE TERRACE ROOM

Featuring large windows which overlook the historic Bleeding Heart Yard.

COCKTAILS & CANAPES 60

LUNCH & DINNER - MAXIMUM 46

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.

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.



BLEEDING HEART YARD

London EC1N 8SJ T: 020 7242 2056 / 8238
events@bleedingheart.co.uk bleedingheart.co.uk



Private Set Menu A £35

Seared fillet of Cornish mackerel with an English apple vinaigrette, tri-colour
beetroot and horseradish cream

or

Pumpkin and Ginger soup with herb beignets (V)

or

Rabbit and ham hock ballotine with a sweet mustard dressing and pea shoots



Baked fillet of cod with baby leeks, cucumber and dill potatoes with a
lemon butter

or

Roast Maize-fed chicken with provencal vegetables, black olives, tomato and
basil

or

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



Passion Fruit parfait with Raspberries

or

Apple and Pear tart with crème fraiche

or

Selection of French Farmhouse cheese with Grapes and celery



Café and Petits Fours



Private Set Menu B £40

Marinated Scottish salmon with an avocado puree and citrus vinaigrette
or
Smoked loin of venison with blackberry coulis, black pudding beignet and
toasted hazelnuts
or
Raviolo of pumpkin and butternut squash, herb butter sauce
and toasted pine nuts (V)



Cornish hake with seasonal greens, grain mustard sauce and sea salted
potatoes
or
Roast rump of Suffolk Lamb, courgette and aubergine, Pomme mousseline,
green pepper salsa with a rosemary Jus
or
Gnocchi parisienne with a fricassée of garden vegetables,
tomato and basil sauce (V)



Raspberry macaroon Heart with raspberry cream and raspberry ice cream
or
Coconut and lemongrass panacotta with marinated cherries
or
Selection of French Farmhouse cheese with Grapes and celery



Café and Petits Fours



Private Set Menu C £45

Paupiette of smoked salmon with Dorset crab and a parsley sauce

or

Croustillant of goat cheese, tomato, basil and walnuts
with an aged balsamic dressing

or

Terrine of foie gras with Autumn fruits, celeriac remoulade and
Bleeding Heart toasted brioche



Fillet of seabass with thyme-roasted vegetables and salsa verde

or

Roast fillet of Scottish beef with slow braised cheeks, wild mushrooms,
confit shallots and a red wine sauce

or

Beetroot tarte tatin with baby beets and a goat cheese curd



Chocolate and caramel delice with honeycomb

or

Tropical Fruit Pavlova with maple and pecan ice cream

or

Selection of French Farmhouse cheese with Grapes and celery



Café and Petits Fours

Our Canapés Menu choice
£2.5 per canapés, minimum choice of 3 per person or option of
6 canapés 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, 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'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 customize your canapés for your special event.

Some dishes may contain nuts -please tell us if you have any allergies

(V) Indicates Vegetarian dishes

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.