



# **BLEEDING HEART RESTAURANTS**



## **Christmas pack 2017**

Bleeding Heart Yard  
London EC1N 8SJ

***Bleeding Heart really knows how to do Christmas  
- We have been serving up Festive Fare since 1983.***

This year will be Bleeding Heart's 34<sup>th</sup> Christmas.

It's always special for us and we'd like to make it special for you, too.

If you are one of our army of regulars, you'll know that we know how to organise a proper Christmas party.

But if you haven't sampled our Christmas hospitality over the past 34 years, now's the time to try so book now, before all the best dates are taken.

Attached are our great Christmas menus.

Details of our Private Dining Rooms and our magical medieval function room, The Crypt in Ely Place, are on our website, **[www.bleedingheart.co.uk](http://www.bleedingheart.co.uk)**.

We will be delighted to give you a tour.

To find out if your desired date is available, please email us on **[marta@bleedingheart.co.uk](mailto:marta@bleedingheart.co.uk)** or telephone 020 7242 8238/2056.

We look forward to celebrating our 34 years in the Yard with you.



Robert Wilson  
Proprietor

*Restaurant Christmas Gourmet Menu*  
*Six courses with coffee, Chocolates*  
*£55*

*Cappuccino of wild mushroom, white truffle oil (V)*



*Ballotine of foie gras with fine beans, apricots and toasted brioche*

*or*

*Dorset crab, crayfish and tomato tian with lemon dressing*



*Raviolo of pumpkin and butternut squash and baby spinach  
and toasted pine nuts (V)*



*Roast fillet of Angus beef with slow braised beef cheeks, four peppercorn sauce*

*or*

*Roast Halibut with winter squash, rosemary potatoes and herb butter sauce*



*Stilton cheese with hazelnut and rasin bread*



*Chocolate delice with Trinity poached clementines*

*or*

*Christmas pudding with brandy crème anglaise*



*Coffee, mince pies & chocolate truffle*

*(V) Indicates vegetarian dish*

*Christmas Treats*

Trio of chocolate truffles £3.50 per person

Stilton cheese with walnut bread £5.00

Christmas crackers £1.50

*\*Vegetarian option available for all courses*

Prices are inclusive of VAT but exclusive of 12.5 % service.  
All Parties must choose from the same menu,

## *Restaurant Christmas Menu £45*

*Marinated salmon, Dorset crab in pink pickled ginger and lemon, dressing*

*or*

*Rabbit and ham hock terrine, sweet mustard dressing and pea shoots*

*or*

*Tri-colour golden, candy and ruby beetroots  
with goat cheese mousseline, walnut (V)*

*or*

*Wild mushroom velouté with herb croutons (V)*



*Fillet of sea bass with rosemary potatoes, butternut squash herb butter sauce*

*or*

*Roasted bronze free-range Norfolk turkey, truffled a l'escoffier with roasted  
parsnips and chestnut and maple glazed Brussels sprouts, cranberry sauce,  
rosemary roasted potatoes*

*or*

*Roast rump of Suffolk Blackface lamb with caramelized root vegetables,  
Bleeding Heart rosemary jus*

*or*

*Pumpkin and squash risotto with toasted pumpkin seeds, chestnut tempura (V)*



*Orange and Grand Marnier parfait with redcurrants*

*or*

*Christmas pudding with brandy crème anglaise*

*or*

*Chocolate delice with trinity poached clementines*



*Coffee, mince pies*

*(V) Indicates vegetarian dish*

### *Christmas Treats*

Trio of chocolate truffles £3.50 per person  
Stilton cheese with walnut bread £5.00  
Christmas crackers £1.50

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## Bistro Christmas Menu £32.50

*Gravadlax of dill cured Scottish Salmon with citrus fruit vinaigrette, crème fraiche*

*or*

*Foie gras and chicken liver parfait, red wine and shallot marmalade*

*or*

*Leek and gruyere tartlet with sun dried tomato (V)*

*or*

*Traditional French onion soup with cheese crouton (V)*



*Roast fillet of cod with Savoy cabbage, mussels in Pernod, fish cream sauce*

*or*

*Roasted Norfolk turkey Grand-Mère with roasted parsnip, choux de bruxelle cranberry compote and turkey jus*

*or*

*Duck confit with flageolet beans, tomato and basil sauce*

*or*

*Winter vegetable risotto with shitake mushroom and Pecorino cheese, crispy parsley (V)*



*Crème brûlée with spiced berry compote*

*or*

*Christmas pudding with brandy crème Anglaise*

*or*

*Caramelized apple and raisin tart with cinnamon crème*



*Coffee, mince pies*

*(V) Indicates vegetarian dish*

### *Christmas Treats*

Trio of chocolate truffles £3.50 per person  
Stilton cheese with toasted walnut bread £5.00  
Christmas crackers £1.50

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## The Tavern Christmas Menu £28.00

*Oak smoked Scottish salmon, caper berries with winter leaves and lemon*

*or*

*The Tavern venison Scotch egg, gherkins and cranberry relish*

*or*

*Pumpkin soup with toasted pumpkin seeds (V)*

*or*

*Goat cheese fritters with spinach, pear and walnuts (V)*



*Fillet of cod with curly kale, tomato and basil sauce*

*or*

*Roast Norfolk turkey with roast potatoes, sage stuffing,  
pigs in blanket , Seasonal vegetables*

*or*

*Roasted leg of English lamb with rosemary and garlic potatoes, lamb jus*

*or*

*Tagliatelle of butternut squash with sage and shaved parmesan (V)*



*Traditional Christmas pudding with brandy custard*

*or*

*Sticky toffee pudding with clotted cream*

*or*

*Chocolate brownie with caramel ice cream*



*Coffee, mince pies*

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