



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-paneled 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
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Bleeding Heart Menu A £37.50

Tartare of Scottish salmon, sweet dill cucumber and sesame seeds

Confit duck and chicken ballotine, crispy tarragon,
apple and raisin compote

Wild mushroom veloute with parsley croutons (V)



Fillet of Cornish saffron roasted hake, Provençal vegetables bouillabaisse,
sauce infused with Pernod

Roast maize-fed chicken on vegetable risotto,
lemon and herbs, red wine sauce

Gnocchi parisienne with a fricassee of garden vegetables,
tomato and basil sauce (V)



Raspberry and white chocolate cheesecake

Tiramisu parfait with banana and chocolate sauce

Selection of French farmhouse cheeses with grapes and celery



Café and petits fours



Bleeding Heart Menu B £42.50

Seatrout and salmon rillettes, lemon crème fraiche, Keta caviar

Smoked loin of venison with Trinity poached apricot,
black pudding beignet, toasted hazelnuts

Tri -colour candied ruby and golden beetroot with goat cheese
mouseline, West country apple cider vinaigrette (V)



Fillet of cod, gremolata crust, pommes nouvelles,
caramelised endive, herb butter sauce

Roast rump of Suffolk Lamb, maple glazed roast vegetables,
rosemary jus

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



Mango panna cotta with kiwi, pomegranate and lime salsa

Poached figs in Jasmine tea, red wine star anise, cinnamon crème fraiche

Selection of French farmhouse cheeses with grapes and celery



Café and petits fours



Bleeding Heart Menu C £49

Quenelle of Dorset crab with crayfish tails, avocado,
tomato and Marie Rose sauce

Ballotine of foie gras with apricots, pistachio nuts,
toasted homemade brioche

Croustillant of goat cheese, sundried tomato, fresh basil,
aged balsamic vinegar and walnuts (V)



Fillet of seabass, confit fennel, pumpkin, saffron pomme puree and
Cabernet Sauvignon dressing

Roast fillet of Scottish beef with slow braised cheeks, red wine sauce

Tri-colour beetroot tarte tatin with golden candy and ruby baby beets,
goat cheese curd (V)



Dark chocolate delice with honeycomb

Raspberry Macaroon Heart with raspberry cream, raspberry ice cream

Selection of French Farmhouse cheese with grapes and celery



Café and petits fours

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.

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.

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(V) Indicates Vegetarian dishes

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NB: Our menus are subject to seasonal changes.