

Christmas at The Bleeding Heart Restaurants



By the time we get to December we'll all need a Great Party.

Trust Bleeding Heart.

We've been making Christmas happy for 34 years.

With all that's in store for us between now and December, your Christmas party may be the one event you can look forward to, no matter what's going on around us.

This year will be Bleeding Heart's 34th Christmas, so we have the experience to deliver professionally and pleurably. And given the economy we'll be offering better value than ever - not only are coffee and mince pies included in price of the menus this year, but so are Christmas crackers.

Add to that our great value house wines from Trinity Hill and you know you are in for a really Festive Season..

Our event team's commitment to you is to ensure this happens, they are available now, to help you plan your successful event, so please do not hesitate do to send them an email or to give them a call.

events@bleedingheart.co.uk

020 7242 8238 / 2046



Private Dining Rooms at The Bleeding Heart



The Parlour

A Charming and intimate Victorian dining room which seats **10 to 16** people. Is situated below the Bistro at Number Seven Bleeding Heart Yard.



The Wine Cellar

Located next door to the Parlour, it is a working wine cellar with exposed brick walls and vinous memorabilia. **16 to 30** guests can be comfortably seated on one boardroom table.



The Red Room

Add a rosy glow to your private dining in the Red Room beyond the main Restaurant. Cosy and cossetting, it seats **28 to 40** on four round tables.

Private Dining Rooms at The Bleeding Heart



The Terrace room

An elegant room yet cosy room above the main Restaurant, looking out onto the cobblestone courtyard, it seats **35 to 46 on** four round tables.



Number One Bleeding Heart Yard- The Tavern

Warm and rustic, with hearty, locally sourced Anglo-Saxon fare,
It seats **45 to 60** people on up to six tables.

Private Dinning Christmas Menu 2017



Restaurant Christmas Menu £45

Sommelier's recommendation

White Wines:

Sauvignon Blanc, Trinity Hill, Hawkes Bay, New Zealand 2016 £25
or

Rioja Blanco DOCa, Hacienda El Ternero, Spain 2014 £42

Red Wines:

Syrah, Trinity Hill, Hawkes Bay, New Zealand, 2016 £28
or

Barbera d'Alba, D.D. Vajra, Piedmont Italy 2015 £50

Dessert Wine:

Noble Viognier, Gimblett Gravels, Hawkes Bay, NZ 37.5cl £29

Christmas Treats

Trio of chocolate truffles £3.50 per person

Stilton cheese with walnut bread £5.00

STARTERS

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

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

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

Wild mushroom velouté with herb croutons (V)

MAIN COURSES

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

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

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

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

DESSERTS

Orange and Grand Marnier parfait with redcurrants

Christmas pudding with brandy crème anglaise

Chocolate delicie with trinity poached clementines



Coffee, mince pies and Christmas cracker

A discretionary service charge of 15% will be added to the bill (V) *Indicates vegetarian dish*