

# 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 50** on five 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 delice with trinity poached clementines

Coffee, mince pies and Christmas cracker

(V) Indicates vegetarian dish

A discretionary service charge of 15% will be added to the bill

# Private Dinning Christmas Menu 2017



## Gourmet Christmas Menu £55

### Six courses with coffee, Chocolates and Crackers

#### Sommelier's recommendation

##### **White Wines :**

Chardonnay, Hawkes Bay, New Zealand 2015 £28  
or

Pouilly Fume , H.Seguin, Loire Valley , France 2016 £45

##### **Red Wines :**

Pinot Noir , Hawkes Bay, New Zealand, 2016 £29  
or

Chianti Classico DOCG Fontodi, Italy 2014 £59

##### **Dessert Wine :**

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

Cappuccino of wild mushroom, herb croutons (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 and Christmas cracker

*(V) Indicates vegetarian dish*

*\*Vegetarian option available for all courses*

A discretionary service charge of 15% will be added to the bill