



Our team of dedicated events specialists will be with you every step of the way to ensureyour day is truly magical. Mouth-watering menus by Bleeding Heard will delight your guests as you sip the best quality of wines with your closest friends and family.

For more info, do not hesitate to contact Benoit at <a href="mailto:cryptoffice@bleedingheart.co.uk">cryptoffice@bleedingheart.co.uk</a> or call 020 7242 2056

# RECEPTION PACKAGE AT £144.00 PER PERSON\*

- Exclusive Venue Hire from 5.30pm with supplier access
- 2 glasses of Piper Heidsieck Brut Reserve post ceremony
- 3 canapes per person
- Three course dinner followed by coffee and petit fours
- ½ bottle of house wine and mineral water
- Additional glass of Piper Heidsieck Brut Reserve, for speeches
- Cash or account bar
- Guests depart by 12.00am (Bar closes at 11.30pm)
- Service Charge
- Complimentary menu tasting for the Bride and Groom
- Tea light candles
- Menus and table plan included if required
- Complimentary use of the grand piano (You must provide your own pianist)

### \*PACKAGE IS INCLUSIVE OF VAT AND CAN BE TAYLORED TO SUITS YOURREQUIREMENTS

If you wish to hold your ceremony at St. Etheldreda's Church, you can contact themdirectly at: <a href="mailto:enquiries@stetheldreda.com">enquiries@stetheldreda.com</a>











# Crypt Menu £50

Marinated Scottish Salmon with shaved fennel, orange salad and toasted pine nuts and crème fraiche

Rabbit and ham hock terrine, persille, grain mustard dressing, pea shoots

Soupe de legumes with root vegetables crisp (VG)

Croustillant of goat's cheese with aubergine and sundried tomato and basil(V)

Cornish crab and avocado tian with cucumber, tomato and dill

¥

Roast fillet of cod, parmesan and herb crust and a lemon and parsley sauce  $\label{eq:slow}$  Slow roasted aubergines with wild mushrooms, and lemon thyme fricassee tamarind sauce  $\label{eq:slow}$ 

*Pea and broad beans risotto, with basil pesto (V)* 

Roast Maize fed chicken, herbs de Provence, lemon and garlic, vegetables and herbs risotto

Roast rump of lamb caramelized root vegetables and Bleeding Heart roof top rosemary jus

Roast Fillet of Charolais Beef, confit shallots and garlic red wine sauce (Supplement £5.00)

Y

Chocolate and caramel delice

Raspberry macaron heart with raspberry cream

Summer fruits Pavlova with passion fruit sauce

White chocolate cheesecake with trinity poached apricot

Apple and raisin frangipane tart with sauce anglaise

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Café and Petits fours

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

We offer Vegan options for all courses.

All guests will be served the same menu, other than those with dietary requirements, about which we have been notified.

NB: Our menus are subject to seasonal changes.



### Canapé selection

#### **MEAT**

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, salmon CaviarSalmon and haddock fish cake with tartar sauce Salt cod croquette with garlic and saffron aioli

### **VEGETARIAN**

Caramelized red onion and goats 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

Petit pissaladière with confit of onion, marinated anchovies, black olives



## **Cheese offers**



We offer cheese boards for your private parties made ofthe most delicious French cheeses.

Our major categories of cheeses are composed of soft cheeses, hard cow cheeses, blue cheeses and goat cheeses.

To make our cheese board tastier, we serve it with biscuits, crusty baguettes and seeded sourdough from Bleeding Heart's own bakery. It also comes with grapes, celery, and cherry tomatoes.

Cheese offer 1	Cheese offer 2	Cheese offer 3
£150 (2.5kg)	£200 (3kg)	£250 (4.2kg)
2 hard cheeses	2 hard cheeses	3 hard cheeses
2 soft cheeses	4 soft cheeses	4 soft cheeses
2 goat cheeses	2 goat cheeses	2 goat cheeses
1 blue cheese	2 blue cheese	2 blue cheese
Recommendation:	Recommendation:	Recommendation:
•Medium (50 to 80 guests)	•Large (80 – 100	•Extra-large (over 100 guests)
	guests)	



### Charcuterie and cheese boards

Starting from £200 (depending on the weight)



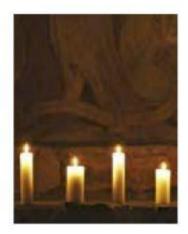
- Bayonne ham
- Chorizo
- Coppa

### **Port**



2013 – Sandeman Late Bottled Vintage	£44.00
Graham's 10 Years Old Tawny	£59.00
Fonseca 20 Years Old Tawny	£94.00
Sandeman 30 Years Old Tawny	£149.00









#### THE CRYPT

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Email: cryptoffice@bleedingheart.co.uk
www.bleedingheart.co.uk/crypt
www.stetheldreda.com