



Private Dining Rooms & Special Events

For almost 30 years, The Private Dining Rooms, at the privately-owned Bleeding Heart Restaurants in historic, cobble-stoned 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.

Perfectly situated, midway between the City and the West End, Bleeding Heart Yard is but a 3-minute walk from Farringdon Station, from where it is one stop on the underground to both Barbican and Kings Cross, or a 5-minute walk from Chancery Lane Station and Holborn.

Its history is fascinating: in 1626, Bleeding Heart Yard was the scene of a 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.

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 150 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, dinner or cocktail party.

Food and Wines

Chef Julian Marshall, in charge of the kitchens at the critically lauded haute cuisine Bleeding Heart Restaurant, has prepared a variety of set menus for our private dining clients, showcasing the superb French cuisine for which the Restaurant has always been recognised. If you would prefer to work with him to create a bespoke menu for your event, please let us know.

Our award-winning Wine List has for the past twelve years been named by the prestigious Wine Spectator as being "one of the best in the world". With more than 450 wines from all over the world, including a selection from our own vineyard in Hawkes Bay, New Zealand, the Bleeding Heart's Wine List is regularly expanded and updated.

Reflecting our passion for wine, we host regular winemaker dinners with Chateau owners and winemakers from all over the world, both at the Bleeding Heart Restaurant and the magical medieval Crypt on Ely Place, adjoining the Yard. For something a little different, our Head Sommelier Yann Prigent will create a unique wine tasting for your special event.

Famed throughout the City for our personal service, our dedicated booking team can arrange everything for your event from personalised menus, place cards, flowers, candles, table displays and music, to ensure it is a truly memorable occasion.



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We have a choice of five private rooms arranged around Bleeding Heart Yard.

With a tucked-away entrance by the private gate leading to 18th Century Ely Place, the entrance to our fine-dining Restaurant leads downstairs to three distinctively appointed, adjoining cellar dining-rooms, as well as the ground floor **Terrace Room**, with its windows overlooking Bleeding Heart Yard. Adjacent to the main restaurant, **The Red Room** glows warm and cosy with wooden floors and a beamed ceiling.



The Red Room (left)
The Terrace (right)

Across the yard, below the Bistro at Bleeding Heart Yard, there are 2 private dining rooms. **The Parlour** is a charming and intimate Victorian dining room with rich-red walls, **The Wine Cellar**, with exposed brick walls and vinous memorabilia, is still a working wine cellar.



The Parlour (left)
The Wine Cellar (right)



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The Restaurant at Bleeding Heart Yard

It is possible to hire the entire Restaurant on Saturdays and Sundays, by special arrangement

The Bleeding Heart Tavern

On the corner of Greville Street and Bleeding Heart Yard, The Tavern upstairs is a pub with a difference, serving Adnam's beers, as well as wines from our huge selection. Downstairs, **The Dining Room** is warm and rustic, and the English menu is a classic carnivore's delight with its ale-fed pigs and homegrown lamb from the rotisserie and Scottish beef from the charcoal grill. It is available privately for up to 60 people.

The Crypt

The magnificent Medieval Crypt in Ely Place, next door to Bleeding Heart Yard, has thick stonewalls dating back to the 12th Century, stained glass windows and a fascinating history (Henry VIII had his wedding feast there). A magical venue for a special banquet, it is located below St Ethelreda's Church, the former private chapel of the Bishops of Ely and the only surviving building in London from the reign of Edward I (1239 -1307). It is our largest room and can take up to 120 for a sit-down lunch or dinner.



The Tavern (left)
The Crypt (below)





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The Don

The Don, our sister restaurant, is situated in the very heart of the City at 20 St Swithin's Lane, London EC4 (between Bank and Cannon Street). Like the Bleeding Heart, it is tucked away in a historic courtyard, the site of the former Sandeman port warehouse where, for 200 years from 1798, all those eponymous Sherries and ports were bottled.

The Don has three Private Dining spaces.

Downstairs is the wonderfully atmospheric vaulted **Sandeman Room** (the original bottling cellar), which seats 24.

On the ground floor is the light airy **White Room**, which seats 40 very comfortably. Both, its dramatic 15 foot John Hoyland abstract and Striching Stars, and its even larger early Hoyland simply titled 1-7-70. Adjoining the White Room is the secluded Wine Study, which seats 14.

The **Restaurant** in its entirety can be taken by special arrangement at weekends.



The Wine Study (above left)
The White Room (above right)
The Sandeman Room (left)



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Capacities

Location	Room names	Cocktails & canapés	Lunch & dinner, minimum	Lunch & dinner, maximum	Minimum spend **
Bleeding Heart Yard	The Red Room	---	26	35	£1,500
	The Terrace Room	60	30	44	£2,000
	The Restaurant ♥	150	100	150	£5,500
	The Parlour *	20	8	16	---
	The Wine Cellar *	50	16	32	£1,000
The Tavern	The Dining Room	80	30	60	---
The Crypt	The Crypt	200	60	120	£5,500
The Don	Sandeman Room	35	---	24	£1,000
	Wine Study	---	---	14	£700
	The White Room + Wine Study	80	---	40	£2,500
	The Restaurant (Dinner, by special arrangement only)	50	---	30	£1,600

♥ Bleeding Heart Restaurant is now available for weddings on an exclusive-use basis at weekends. With an outside area for drinks and a separate room for dancing, we can cater in style for up to 150 guests.

* Access from the Bistro entrance.

** Minimum spend includes food & beverage. Only applies to lunch and dinner events, not to canapés & cocktails parties.

To enquire about Private Dining at The Bleeding Heart, please contact:

Catherine Blanc

Catherine@bleedingheart.co.uk

Telephone; 020 7242 2056 or 020 7242 8238

Bleeding Heart Restaurants

Bleeding Heart Yard, off Greville Street, Hatton Garden, London EC1N 8SJ

Email bookings@bleedingheart.co.uk



Private Dining Rooms & Special Events

Private Set Menu A £33

Marinated salmon with Dorset crab, avocado purée and micro cress salad, lemon dressing
Wild mushroom velouté with rock chives and parsley croûtons (V)
Ballotine of confit duck and chicken with pistachio and plum compote



Roast rump of blackface Suffolk lamb with caramelised root vegetables, pomme mousseline,
green pepper and rosemary salsa
Fillet of sea bream with saffron mash, salt and pepper squids, sauce vierge
Pappardelle with tomato fondue, golden raisins, toasted pine nuts, capers and Parmesan (V)



Crème Brûlée with berry compote and almond tuile
Butter chocolate and caramel délice with honeycomb and mandarin sorbet
Selection of French farmhouse cheese with an apple and raisin compote



Café and Petits Fours

Private Set Menu B £39

Tartare of yellow fin tuna, capers and celery purée
Pressed terrine of ham hock and foie gras with shallot marmalade
Heritage tricolour beetroot with whipped goat's cheese, walnuts and cider raisin dressing (V)



Roast Denham Estate venison with faggot red cabbage, celeriac purée and glazed chestnuts
Roast guinea fowl with poached winter vegetables, baby leeks and turnips
Pavé of sea trout with pumpkin gnocchi, clams, herb velouté and baby fennel
Wild mushroom risotto and white truffle oil with
Parmesan shavings and chestnut fritters (V)



Banana parfait with coconut ice cream and roasted bananas
White chocolate marquise with passion fruit sauce and salted caramel ice cream
Selection of French farmhouse cheese with an apple and raisin compote



Café and Petits Fours



Private Dining Rooms & Special Events

Private Set Menu C £45

Smoked loin of venison with apricot purée, black pudding beignets, toasted hazelnuts, pea shoots

Quenelle of Cornish crab with crayfish tails, smoked paprika Marie-Rose sauce and avocado
Raviolo of spinach, rocket and cherry vine tomato ricotta and basil (V)



Roast Scottish beef fillet with slow braised beef cheeks, pomme mousseline and bourguignon garnish

Fillet of sea bass with artichoke barigoule, roast salsify, red wine and butter sauce
Roasted butternut squash filled with seasonal vegetables, micro herbs and butter sauce (V)



Mousseline of cassis with blackcurrant sauce and sablé tuiles
Hot chocolate fondant with vanilla ice cream
Selection of French farmhouse cheese with an apple and raisin compote



Café and Petits Fours

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



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VEGETARIAN;

Caramelised red onion and goat 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.

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 12.5 % service will be added to your bill. All party guests must choose from the same menu.

NB: Our menus are subject to seasonal changes.



Private Dining Rooms & Special Events

Agreement

This Agreement is between Bleeding Heart Restaurants and [_____], the Client. The Agreement will be governed by the following Terms and Conditions, unless an alternative is specifically agreed in writing between the Parties.

Deposit

The Client shall provide such deposits as are stipulated by Bleeding Heart Restaurants in the table below, in the amounts and upon the dates so requested in writing by Bleeding Heart Restaurants.

If the Client fails to provide any instalment of a deposit upon or before a due date, Bleeding Heart Restaurants may, at its absolute discretion and without prejudice to any other remedy which may be available to it, cancel any or all of the Event Booking without any liability to Bleeding Heart Restaurants. In those circumstances, Bleeding Heart Restaurants may also charge the Customer the applicable cancellation charge stipulated in any correspondence.

Room	Deposit
The Parlour	£250
The Wine Cellar	£500
The Red Room	£500
The Terrace Room	£500
The Tavern Dining Room	£500
The Crypt	£2,500
The Restaurant	£3,500

Cancellation

If the event is cancelled within less than five working days of the date of the Event, the deposit will be lost and non refundable.

Numbers

Final numbers of guests must be confirmed 48 hours before the event. Final numbers are fully chargeable within 48 hours of the event.

Food and Wine

While every attempt will be made to comply with your request, we reserve the right to substitute alternative food or drink if the items ordered cannot be obtained. Whenever possible, any changes will be discussed with you.

Should there be issues with your allocated room, which are out of our control, an alternative option will be offered on the day.

Final payment must be received on the day of your event.

Registered Number: 1730631 VAT number: 404316591



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Credit Card Payment Authorisation

DATE OF FUNCTION: _____ Lunch/Dinner

VENUE (please circle appropriate one):

THE RED ROOM / THE TERRACE / THE PARLOUR / THE WINE CELLAR / THE TAVERN/

NUMBER OF GUESTS: _____

BOOKING NAME: _____

DEPOSIT AMOUNT: _____

FINAL AMOUNT: _____

CARD TYPE (please circle appropriate one):

VISA M/CARD DELTA SWITCH AMEX DINERS

Card Number _____

START DATE: _____ EXPIRY DATE: _____

SECURITY CODE **WE WILL CALL YOU TO GET THE 3 LAST DIGITS AT THE BACK OF YOUR CARD**

ISSUE NUMBER (Switch only): _____

NAME AND BILLING ADDRESS OF CARD HOLDER:

CONTACT NUMBER OF THE CARDHOLDER: _____

- A deposit will be charged on the confirmation of the event to this card.

I hereby authorise: American Express / Visa / Diners Club / MasterCard (please circle) to debit my account using debit mail order.

CARDHOLDER SIGNATURE: _____

DATE: _____

Registered Number: 1730631 VAT number: 404 3165 91

Bleeding Heart Restaurants

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