

T H E C R Y P T

The Crypt in Ely Place, off Holborn Circus, has been described as one of London's "Most Magical" Party Venues.

In an atmosphere redolent of times gone by, the Crypt provides a unique combination of truly historic ambience with a superb food, "impeccable service", and the finest wine list in the City.

If you are planning a lunch or dinner between 60 and 120, The Crypt, situated next door to Bleeding Heart, could just be the place for you.

With its medieval stone floors and a beamed ceiling dating back to the 12th Century, the Crypt has hosted some of London's most celebrated functions-including a grand feast for Henry VIII and Catherine of Aragon in 1531. They dined, it is reported, on Swans stuffed with Larks stuffed with Sparrows.

While we cannot promise you Swans stuffed with Larks stuffed with Sparrows for your feast, we can offer you a selection of menus to tempt the most jaded palates, and to suit most budgets.

In this brochure you will find sample menus (these are guideline menus only - we are very flexible).

Do call if you would like to drop in and discuss your party plans.

Yours sincerely

Jean Louis Blanc

THE CRYPT MENU

(PLEASE NOTE THAT THIS IS A SAMPLE MENU AND WILL CHANGE ON A SEASONAL BASIS)

STARTERS

Wild Mushroom Velouté with Rock Chives and Parsley Croutons (V)
Velouté au Champignon, Crème Fraîche et Croutons aux Herbes

Ballotine of Confit Duck, Maize-fed Chicken with Pistachio and Plum Compote
Ballotine de Canard Confit, Poulet et Pistaches, Compote de Prune

Smoked Isle of Lewis Salmon with Horseradish and Dill Blinis
Saumon Fumé Ecossais au Raifort et Blinis à l'Aneth

Cornish Crab and Crayfish Mousseline with Avocado and Lime Dressing
Crabe des Cornouailles et Ecrevisse à l'Avocat et Vinaigrette au Citron Vert

Salad of Baby Beetroot with Goat's Cheese Mousseline, Walnut and Cider Dressing (V)
Salade de Jeune Betterave à la Mousse de Fromage de Chèvre, Vinaigrette de Cidre et Noix

MAIN COURSES

Pappardelle of Winter Vegetables with Artichoke Tempura (V)
Pappardelle aux Légumes et Tempura d'Artichauts

Assiette of Suckling Pig and Crackling with Apricot and Sage Faggots, Pommes Fondant
and Bramley Apple Sauce
Assiette de Cochon de Lait et Peau Craquante, Abricots et Sauge Fagots, Pomme de Terre Fondantes, Sauce à la Pomme

Fillet of Sea Bass with Roasted Pumpkin and Braised Fennel with Star Anis,
Cabernet Sauvignon Dressing
Filet de Bar, Potiron Rôti et Fenouil braisée, Star Anis, Sauce au Cabernet Sauvignon

Rump of Suffolk Black Face Lamb with Vegetables, Pommes Mousseline and Rosemary Jus
Selle d'Agneau Anglais avec des Légumes, Pommes Mousseline et Sauce au Romarin

Slow Roast Fillet of English Beef with Beef Cheeks a La Bourguignonne, Pomme Mousseline and
Red Wine Jus
Filet Anglais de Bœuf Rôti avec des Joues de Bœuf a la Bourguignonne, Pommes de Terre Mousseline et Sauce au Vin Rouge

Roasted Maize-fed Chicken with Puy Lentils, Savoy Cabbage, Red Wine Sauce
Supreme de Poulet, Puy Lentils, Choux de Milan et Sauce au Vin Rouge

DESSERTS

Chocolate and Orange Marquise with Orange Ice Cream

Poached Mandarins on Baked Vanilla Cheesecake, Raspberry Sauce

Marinated Cherries and White Chocolate Parfait with Wildberry Ice Cream

Blackcurrant and Blueberry Mousseline with Cassis Sauce and Sablé Tuiles

Coffee and Petits Fours

£44.50 PER PERSON PER PERSON INCLUSIVE OF VAT but exclusive of 12.5% service charge

Please choose one Starter, one Main Course and one Dessert where the whole party has the same.
Any guest with special dietary requirements will be catered for.

THE CANAPÉ MENU

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 Croute 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 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 Goujere with Thyme and Orange Blossom Honey
Petite Pissaladière with Confit of Onion, Marinated Anchovies and Black Olive

6 Canapés for £14.50

10 Canapés for £19.50

We can customize your Canapés for Special Occasions

Prices are inclusive of VAT

T H E C R Y P T

Ely Place, Holborn, EC1 **A Sense of History... A History of Celebration**

The sense of history lies heavy in the Crypt of St Etheldreda's. Its foundations date back to the 6th Century; its rough stone walls, eight foot thick in parts, and its heavy blackened beams to the 12th Century when Ely Palace was constructed above The Crypt by the Bishops of Ely as their London Bishopric.

Ely Palace was not simply a seat of religious learning, it became over the centuries an important centre of commerce for the emerging City of London – the Bishops were active in the wool trade with Flanders.

In 1531 Henry V111 and his first wife, Catherine of Aragon, hosted a Grand Celebration in the Crypt of Ely Place which lasted for five full days and nights. They feasted on swans, stuffed with larks stuffed with sparrows.



Bleeding Heart Restaurants, Bleeding Heart Yard,
Off Greville Street, London EC1N 8SJ
www.bleedingheart.co.uk
Tel: 020 7242 2056 Fax: 020 7831 1402

Date of Booking: _____ Approx. No of guests: _____

Lunch Dinner

Name and Address of Company/Holder of Event: _____

Contact Name: _____

Tel No: _____ Email: _____

Place of Booking: Restaurant Crypt Parlor Wine Cellar Tavern

Room Booked: _____

We can make a provisional booking which we can hold for up to two weeks.

To secure a particular date we require a deposit of £ _____

Credit card details must be supplied on this form in order to confirm your reservation even if the deposit payment is by an alternative method (e.g. cash, cheque).

The total estimated balance must be paid 1 week prior to your event. If your final balance is less than we estimated, we shall issue a refund within seven days after your event. If your final balance is more than we estimated, we shall send you an invoice and this must be settled within seven days, if not, we shall deduct payment from the card details given.

By signing this form you authorise Bleeding Heart to deduct any final balance from the card details you have provided if the balance is not settled by another method within the stated time frame.

Card Type: _____ Card No: _____

Expiry Date: _____ Security Code: **WE WILL CALL YOU TO GET THE 3 LAST DIGITS AT THE BACK OF YOUR CARD**

Billing Address of Credit/Debit Card (if different from the one above):

SIGNED: DATE:

Cancellation:

Cancelling your event we incur cancellation charges, as follows:

Between 3 months & 14 days prior to the Event: Deposit will be refunded only if we resell the space

Less than 14 days before the Event: 100% deposit will be retained