

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" Wedding 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 wedding reception for up to 120, The Crypt could just be the place for you, especially if you are getting married in St Etheldreda's Church above.

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.

Do call us if you would like to see The Crypt and discuss your wedding plans.

Yours sincerely

Jean-Louis Blanc
Functions Director

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THE CRYPT MENU

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

STARTERS

Cappuccino of Mushroom with Truffle Foam
Cappuccino de Champignons à la Sauce Truffée

Roulade of Smoked Salmon and Fromage Blanc with Salad of Herbs and Sauce Vert
Roulade de Saumon Fumé et Fromage Blanc, Salade d'Herbes et Sauce Verte

Tian of crab, Avocado and Tomato with Lemon Balm Vinaigrette
Tian de Crabe, Avocad et Tomate, Vinaigrette Citronnée

Pheasant and Foie Gras Terrine with Amaretto Jelly and Cranberry Compote
Terrine de Foie Gras et Faisan à la Gelée d'Amaretto, Compote de Canneberge

Ballotine of Goat's Cheese, Aubergine and Courgette with Ratatouille Compote
Ballottine de Fromage de Chèvre, Aubergine et Courgette avec Compote de Ratatouille

MAIN COURSES

Risotto of Beetroot with Red Wine and Radicchio, Manchego Cheese and Golden Beetroot Crisps
Risotto de Betterave et Radicchio Laitue, Fromage Manchego

Roast Suckling Pig with Confit Shoulder and Apple Boudin Blanc with Vichy Carrots and Green Peppercorn Sauce
Cochon de Lait Rôti avec Epaule Confite et Boudin Blanc à la Pomme, Carottes Vichy et Sauce au Poivre Vert

Roast Fillet of Sea Bass with Jerusalem Artichoke, Pomme Purée and Fricassee of Salsify and Cepes
Filet de Bar Rôti, Topinambour, Purée de Pomme de Terre et Fricassée de Salsifis et Cèpes

Roast Saddle of Lamb Farci with Spinach, Shallot and Smoked Bacon,
Fricassee of Green Beans and Pomme Fondant
Selle d'Agneau Rôtie Farci aux Epinards, Echalotes, Bacon Fumé, Fricassé d'Haricots Verts et Pomme Fondant

Slow roast fillet of English Beef with Wild Mushroom Gratin, Pomme Mousseline and Red Wine Jus
Filet Anglais de Bœuf Rôti avec Gratin de Champignons Sauvages, Pommes de Terre Mousseline et Sauce au Vin Rouge

DESSERTS

Date and Toffee Parfait with Toffee Sauce

Chocolate Fondant with Caramel Ice Cream and Poached Orange Confit

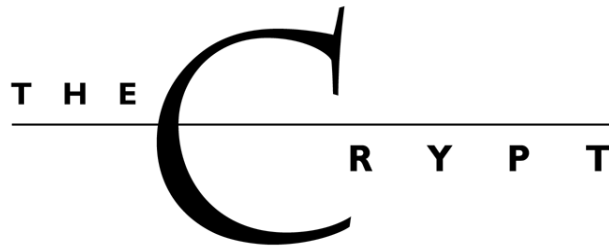
Pistachio Crème Brulée with Nougatine and Chocolate Tuile

Mango Parfait with Orange and Anis Jelly with Mango Paper

Coffee and Petits Fours

£39.50 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.



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 VIII 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.