



***BOOK NOW FOR CHRISTMAS 2009***

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 superb food, "impeccable service", and the finest wine list in the City.

If you are planning a lunch or dinner for 60 up to 120, The Crypt, situated next door to Bleeding Heart, could be just 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 Christmas feast, we can offer you superb restaurant quality food and "impeccable" service.

Overleaf you will find a sample menu and a short taste of our 6,000- bottle wine cellar.

We will be delighted to discuss your Christmas function with you, and any extra services such as music, special lighting, or colour-co-ordinated linen you may require. There is a Hire Charge for The Crypt of £1400.00 for lunch or dinner.

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

Yours sincerely,

Jean-Louis Blanc  
020 7242 2056

## The Crypt Christmas Menu £45.00

Mulled Pumpkin Soup with Red Wine Chantilly and Brioche  
Croutons(V)

or

Pheasant and Foie Gras Terrine with Amaretto Jelly and Cranberry  
Compote

or

Smoked Scottish Salmon on a Home-made Buckwheat Blini with  
Salmon Caviar Cream

or

Ballotine of Goat's Cheese Aubergine and Courgette with a Ratatouille  
Composee (V)



Free-Range Norfolk Turkey "Brillat-Savarin" with a Truffled Stuffing,  
Roast Parsnips, Crème de Choux de Bruxelles and Pommes Cocottes

or

Roasted Sea Bass with Wild Mushroom Fricassee, Pomme Lyonnaise and  
Red Wine Butter Sauce

or

Slow-cooked Saddle of Lamb with Rosemary, Confit Garlic, Green Beans  
and Pommes Fondant

or

Roast Fillet of Beef with Gratin "Forestier", Pomme Mousseline and  
Red Wine Fumet

or

Wild Mushroom Risotto with Truffle Foam, Garlic Chips and Shaved  
Pecorino (V)



Christmas Pudding Parfait with Brandy Butter Ice Cream, Cinnamon  
Crème Anglaise

or

Dark Chocolate Fondant, Orange Marmalade Ice Cream with Carpaccio  
of Seville Oranges

or

Banana Parfait with Chocolate Mousse and Cardamom and Caramel  
Sauce

or

Espresso Crème Brulee with Shortbread Biscuit



Filter Coffee and Mince Pies

(V) Indicates Vegetarian Dish

**Prices are inclusive of VAT but exclusive of 12.5% service.  
Parties are required to choose the same starter, main course and dessert with the  
exception of any vegetarian guests**