



New Year's Eve Tasting Menu

Goose Liver, Duck Foie Gras & Périgord Truffle Parfait

Red Onion & Ginger Marmalade, Warm Truffle Brioche

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Roasted Scottish Scallops, Devon Crab & Native Lobster

Sautéed Seasonal Vegetables, Fragrant Lobster & Armagnac Bisque

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Poached Fillet of Wild Halibut Caught off the Scottish Coast by the Fishing Boat 'The Lapwing'

Ratte Potatoes & Leek, Champagne Velouté, Sturia Oscietra Caviar

OR

Oven Roasted & Herb Smoked Wagyu Beef

Truffle Pomme Purée & Chargrilled Tenderstem Broccoli, Black Truffle & Madeira Sauce

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Corsican Brocciu & Aged Comté Cheese, Sauternes Jelly

Roasted Quetsches, Périgond Truffle & Crisp Seeded Flat Bread

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Valrhona Dark Chocolate 'Volupté'

Milk Chocolate Mousse & Caramelised Cashew Nuts, Jamaican Coconut Sorbet

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Coffee & Petit Fours

**Five course menu £145 per person, with classic wine pairing £50 or with discovery wine pairing £100 supplement.
Available for dinner from 6.30pm to 10.30pm.**

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.

All wines are subject to vintage variation.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.

33 King Street, Covent Garden, London | T : 020 7379 9696 | www.closmaggiore.com



New Year's Eve Truffle Tasting Menu

Roasted Pumpkin, Pine Nut & Truffle Soup

Freshly Baked Truffle Brioche

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Hand Rolled Fresh Pappardella, Grated Fresh Truffle

Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce

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Oven Baked Globe Artichoke Stuffed With Truffle

Roasted Chervil Root & Salsify, Artichoke & Truffle Velouté

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Corsican Brocciu & Aged Comté Cheese, Sauternes Jelly

Roasted Quetsches, Périgond Truffle & Crisp Seeded Flat Bread

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Valrhona Dark Chocolate 'Volupté'

Milk Chocolate Mousse & Caramelised Cashew Nuts, Jamaican Coconut Sorbet

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