



Clos Maggiore

Private Dining

Clos Maggiore

Clos Maggiore is an oasis of calm in the heart of Covent Garden. Influenced by the stylish country inns of Provence and Tuscany the unique interior creates a warmth and intimacy enjoyed by business and private parties alike. The conservatory has a fully retractable glass roof creating a bright and airy dining space, particularly lovely during the Spring and Summer seasons. It is transformed at night by twinkling lights and a crackling fire during the Winter months.

Head Chef Marcellin Marc cooking reflects his heritage and early life in Provence with its unique flavours and regional dishes. Marcellin is committed to using locally sourced seasonal ingredients to create perfectly balanced menus which have been awarded three AA-rosettes since 2008. Our extensive cellar at Clos Maggiore includes over 2,500 labels and boasts the Wine Spectator “Grand Award”, Louis Roederer “Wine List of The Year ” and many others.

We are very proud to have been Voted “The #1 Most Romantic Restaurant in the World” by Architectural Digest 2016 as well as “The Most Romantic Restaurant in The UK” by Hardens three years in succession.

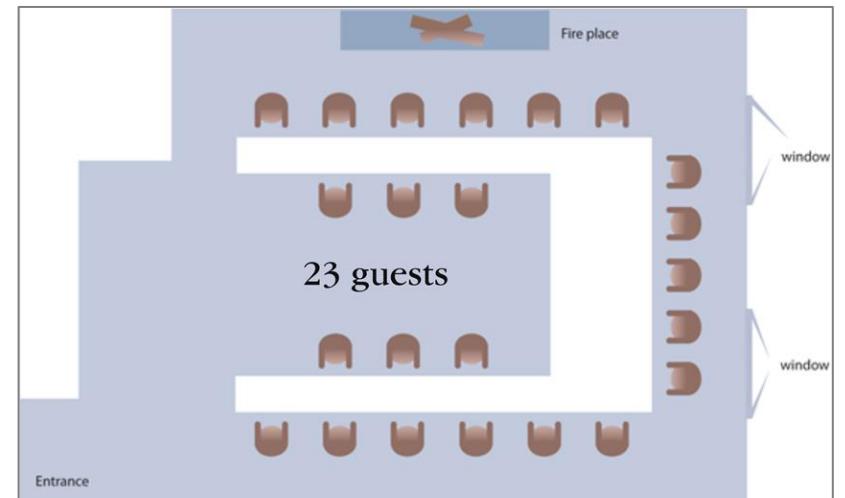
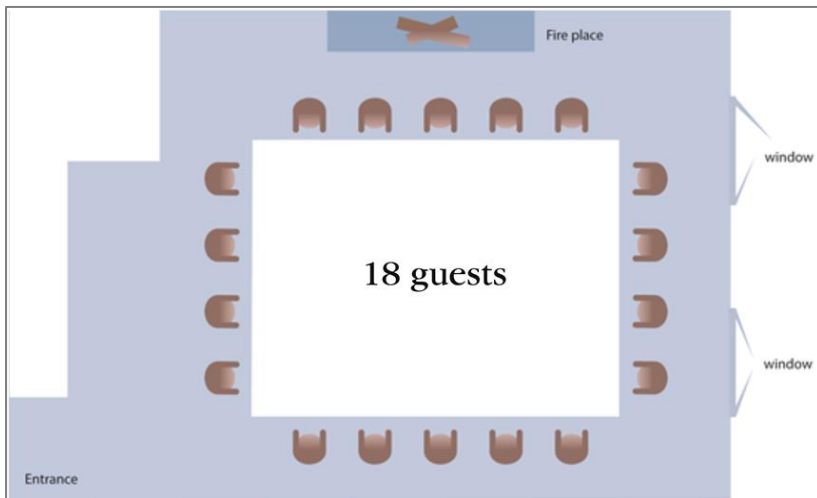
Private Dining

Perfectly situated in the heart of Covent Garden and just off the world famous Piazza, our private dining room is the perfect room for private and business gatherings as well as special celebrations. With sumptuous wood panelling and a roaring log fire, the intimate dining room evokes a rich, warm and inviting atmosphere making it the perfect location for any event. Seating up to 23 people, the room can be arranged and dressed to suit your event and our Head Chef , Marcellin Marc, and team will work with you to create a memorable menu to compliment your occasion.

Private Dining Room - up to 23 guests

Main Restaurant – Also available for private functions up to 50 guests

Table Plans



Gallery



Menus

Food

Influenced by the stylish country inns of Provence and Tuscany. Head Chef Marcellin Marc combines the freshest ingredients with a passion for bringing out inherent flavours in a contemporary approach to Provençal inspired dishes. Marcellin is committed to using locally sourced seasonal ingredients to create perfectly balanced menus which have been awarded three AA-rosettes since 2008.

All our main ingredients are meticulously sourced directly from UK based small producers and farms to ensure that all our ingredients are the freshest and the highest quality available.

Wine

At Clos Maggiore we believe that wine is a fundamental part of your dining experience. Our extensive and impressive cellar includes over 2500 selections from 18 different countries and vintages spanning four centuries. We offer a remarkable selection of half and magnum bottle formats as well as a vast range of accessible wines for every occasion. Our 100 page wine list has received a multitude of awards over the years and in 2014 and 2015 alone has received one of the highest and most prestigious accolades – “The Wine Spectator Grand Award” – one of only 70 restaurants worldwide to have achieved this honour.

Menus

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Lunch

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Dinner

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Tasting Menu

*

Sommelier Wine Recommendation

We request that you select one menu item per course for the entire group.

We are happy to cater for guests with dietary requirements and arrange an alternative dish where required.

We ask to be advised of these in advance in order to fully prepare for your requirements.

Some dishes are subject to change dependant on seasonal produce

Lunch Menu

£ 40.00 per person
3-course Lunch Menu

STARTER

Spring Leek & Potato Vichyssoise (v)

Chive, Croutons & Crème Fraîche

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

Windsor Royal Park Venison & Ibérico Pork Terrine

Seasonal Fruit Marmalade, Chargrilled Sourdough Bread

Chargrilled Sicilian Aubergine, Sweet Peppers & Corsican Ricotta

Crispy Seeded Flat Bread & Onion Jam (v)

MAIN COURSE

Slow Cooked Organic Irish Sea Trout in Extra Virgin Olive Oil

Garden Vegetable & Marjoram Casserole, Brown Shrimp & Sea Lettuce Butter

Slow Cooked Limousin Veal Cheek

Celeriac Purée & New Season Leek, Madeira & Mushroom Sauce

Honey Glazed Breast of Goosnargh Duck

Young Turnips & Apricots, Aged Armagnac Sauce

English Beetroot Tarte Tatin, Red Onion & Ginger Marmalade

Pecan Nut, Pear & Celery Vinaigrette, Gorgonzola Dolce (v)

DESSERT

Milk Chocolate & Orange Cream Millefeuille

Whipped Peanut Butter Ganache, Crispy Sesame Croustillant

Slow Cooked Pink Lady Fondant

Calvados Cream, Granny Smith & Yuzu Sorbet

Lemon Verbena Sorbet

Golden Lime, Mandarin Jelly, Olive Oil & Passion Fruit Jam

Assortment of Ice Cream & Fruit Sorbet

Artisan Cheese Course*

Served with Toasted Bread and Quince Jelly

**Additional Course: Supplement of £9.90 per portion*

Dinner Menu

£ 50.00 per person

3-course Dinner Menu (also available for lunch)

STARTER

Spring Leek & Potato Vichyssoise (v)

Chive, Croutons & Crème Fraîche

Seared Wild Scallops

Wilted Gem Lettuce & Langoustine Bisque

Chargrilled Sicilian Aubergine, Sweet Peppers & Corsican Ricotta

Crispy Seeded Flat Bread & Onion Jam (v)

Windsor Royal Park Venison & Ibérico Pork Terrine

Seasonal Fruit Marmalade, Chargrilled Sourdough Bread

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

MAIN COURSE

Slow Cooked Organic Irish Sea Trout in Extra Virgin Olive Oil

Garden Vegetable & Marjoram Casserole, Brown Shrimp & Sea Lettuce Butter

Pan Roasted Wild Scottish Halibut

Salted Cod Brandade & Parsley Sauce

Honey Glazed Breast of Goosnargh Duck

Young Turnips & Apricots, Aged Armagnac Sauce

English Beetroot Tarte Tatin, Red Onion & Ginger Marmalade

Pecan Nut, Pear & Celery Vinaigrette, Gorgonzola Dolce (v)

Slow Cooked Limousin Veal Cheek

Celeriac Purée & New Season Leek, Madeira & Mushroom Sauce

DESSERT

Lemon Verbena Sorbet

Golden Lime, Mandarin Jelly, Olive Oil & Passion Fruit Jam

Caramelised Valrhona Light Milk Chocolate Mousse

Salted Hazelnut Feuillantine, Armagnac Jelly, Burnt Honey Ice Cream

Slow Cooked Pink Lady Fondant

Calvados Cream, Granny Smith & Yuzu Sorbet

Milk Chocolate & Orange Cream Millefeuille

Whipped Peanut Butter Ganache, Crispy Sesame Croustillant

Assortment of Ice Cream & Fruit Sorbet

Coffee

Artisan Cheese Course*

Served with Toasted Bread and Quince Jelly

**Additional Course: Supplement of £9.90 per portion*

Tasting Menu

A 5- course Seasonal Tasting Menu designed by Head Chef Marcellin Marc
Complemented wines carefully selected by Head Sommelier

£ 60.00 per person

Tasting Menu with Matching Wines £100 per person

Windsor Royal Park Venison & Ibérico Pork Terrine

Seasonal Fruit Marmalade, Chargrilled Sourdough Bread

Assyrtiko 'Wild Ferment', Gaía Estate, Santorini, Greece 2014

Seared Wild Scallops

Wilted Gem Lettuce & Langoustine Bisque

Grüner-Veltliner, Ebner-Ebenauer, Weinviertel, Austria 2013

Honey Glazed Breast of Goosnargh Duck

Young Turnips & Apricots, Aged Armagnac Sauce

Valpolicella, Corte Majoli, Veneto, Italy 2014

Artisan Cheese Course

Served with Quince Jelly, Toasted Hazelnut & Fig Bread

Porto Barros LBV, Douro Valley, Portugal 2009

Lemon Verbena Sorbet

Golden Lime, Mandarin Jelly, Olive Oil & Passion Fruit Jam

Sauvignon Blanc, La Playa, Colchagua Valley, Chile 2013

Coffee & Petit Fours

Wine Selection

Our full wine list can be viewed on our website www.closmaggiore.com

Our Head Sommelier is available to recommend a wine selection to complement your event sommelier@closmaggiore.com

All wines listed are subject to availability and prices are subject to change

For private dining bookings of groups larger than 8, a wine choice must be pre-ordered at least seven days in advance

COCKTAILS

Clos Maggiore Spritz	<i>St. Germain elderflower liqueur, Becherovka bitters, strawberry puree & Prosecco</i>	11.50
Le Clos	<i>Tanqueray gin, Clos Maggiore rosebud syrup, lime juice, St. Germain elderflower liqueur & Aperol</i>	10.50
Daiquiri	<i>Havana Anejo Blanco white rum, lime juice & sugar syrup</i>	9.50
Shirley Temple	<i>ginger beer or ginger ale, lime juice, Grenadine</i>	4.50
Virgin Tom Collins	<i>soda water, Lemon juice, sugar syrup</i>	4.50

CHAMPAGNE

8958	Domaines de Rothschild	Brut	NV	(10.00 per glass) 55.00
8002	Pol Roger	Brut Réserve	NV	91.00
8006	Louis Roederer	Brut Premier	NV	95.00
8100	Bollinger	Grande Année Brut	2004	179.00
8035	Pol Roger	'Sir Winston Churchill'	2000	281.00

CHAMPAGNE ROSÉ

8307	Eric Rodez	Brut Rosé	NV	78.00
8040	Laurent Perrier	Brut Rosé	NV	90.00

WHITE

1702	Muscadet de Sèvre et Main Sur Lie, Château Chasseloir	Loire Valley, France	2012	27.00
1605	Terre di Giumara ,Grecanico	Sicily, Italy	2013	27.50
1796	Picpoul de Pinet, Domaines Félines Jourdan	Languedoc, France	2014	29.00
1014	Pinot Blanc, Dopff au Moulin	Alsace, France	2013	30.00
2140	Pinot Gris, Lucien Lurton	Mendoza, Argentina	2013	35.00
1650	Pinot Grigio Isonzo, Villa Locatelli	Friuli Venezia Giulia, Italy	2014	36.00
1653	Gavi di Gavi, Marchesi di Barolo	Piedmont, Italy	2013	45.00
1036	Pinot d'Alsace, Marcel Deiss	Alsace, France	2012	48.00
1411	Chablis, Domaine Gilbert Picq	Burgundy, France	2013	52.00
1729	Sancerre 'Florès', Vincent Pinard	Loire Valley, France	2013	53.00

ROSÉ

9010	Château de l'Aumérade Cru Classé	Provence, France	2014	32.00
9005	Sancerre 'Les Baronnes', Henri Bourgeois	Loire Valley, France	2014	51.00

RED

4546	Valpolicella, Corte Majoli	Veneto, Italy	2014	27.00
5281	Malbec 'La Flor', Pulenta Estate	Medoza, Argentina	2014	32.00
5279	Carmenère 'Reserva', Viña Chocalán	Maipo Valley, Chile	2013	37.00
5390	Rioja Crianza, Bodegas Altanza	La Rioja, Spain	2012	38.00
7804	Morgon, Jean-Paul Thévenet	Beaujolais, France	2014	47.00
5650	Chianti Classico, Poggio Torselli	Tuscany, Italy	2012	48.00
9265	Château Cissac, Cru Bourgeois Supérieur	Bordeaux, France	2010	50.00
6748	Vacqueyras 'Le Clos' Domaine Montirius	Rhône Valley, France	2009	59.00
4303	Aloxe-Corton, Domaine Nicolas Rossignol	Burgundy, France	2013	68.00
5900	Savigny-les-Beaune, Domaine Tollot-Beaut	Burgundy, France	2010	85.00

After Dinner

SWEET WINE

8163	La Playa, Late Harvest Sauvignon Blanc	Colchagua, Chile	2011(37.5cl)	24.00
8171	Château Belingard, Monbazillac	Bordeaux, France	2011 (75 cl)	43.00
8173	Moscato Passito Sprici, Marchesi di Barolo	Piemonte, Italy	NV (37.5cl)	50.00
8271	Recioto della Valpolicella Valpantena, Tezza	Veneto, Italy	2006 (50 cl)	64.00

PORT & MADEIRA

8733	Barros LBV Port		2009	48.50
8704	Taylor's 30 years old Tawny			170.00

A SELECTION OF OUR FINE COGNAC - Glass 50ml

A.E. DOR VSOP				14.00
Hennessy XO				22.00
Frapin Extra		Premier Cru Grande Champagne		42.00

A SELECTION OF OUR FINE ARMAGNAC

Baron de Sigognac		VSOP		11.00
Baron de Sigognac		20 Ans d'Age		14.00
Laberdolive		1979		29.00



Clos Maggiore

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