



# 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.

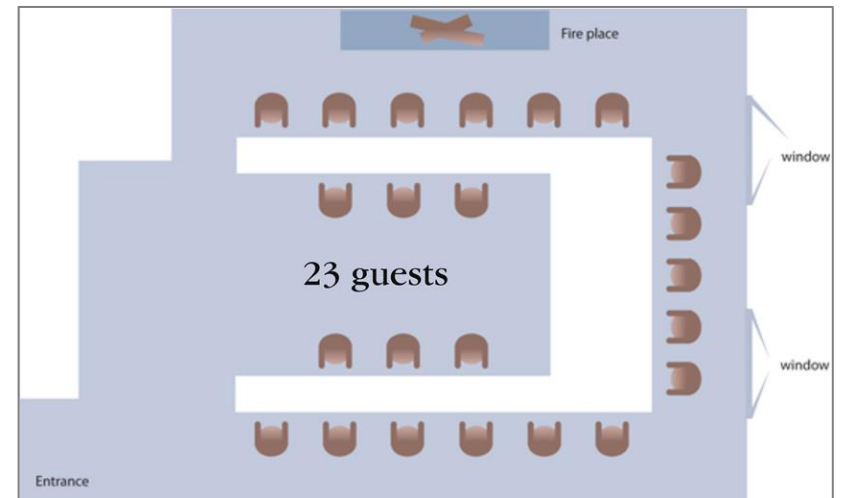
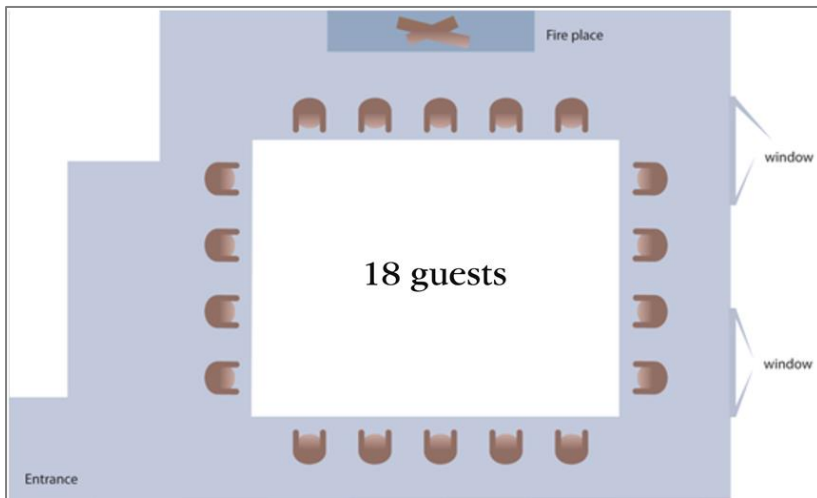
# Private Dining

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

\*

Dinner

\*

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

**San Marzano Tomato Gazpacho 'Andalouse Style' (v)**

*Peppers, Croutons, Cucumber & Extra Virgin Olive Oil*

**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*

**Oven Roasted Welsh Rack of Lamb & Slow Cooked Shoulder**

*Goat's Cheese Polenta & Braised Fennel, Light Lamb Jus*

**Honey Glazed Breast of Goosnargh Duck**

*Young Turnips, Sugar Snaps, Ruby Port Sauce*

**Crisp Courgette Flower Stuffed with Ratatouille (v)**

*Baby Artichoke, Confit Peppers, Basil Pesto*

## DESSERT

**Milk Chocolate & Orange Cream Millefeuille**

*Whipped Peanut Butter Ganache, Crispy Sesame Croustillant*

**English Raspberries & Meringue**

*Light Tarragon Cream, Basil 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

### San Marzano Tomato Gazpacho 'Andalouse Style' (v)

*Peppers, Croutons, Cucumber & Extra Virgin Olive Oil*

### Pan Roasted Line Caught Sea Bass

*Fragrant Piperade & Fresh Basil, Chargrilled Fennel Salad*

### 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, Sugar Snaps, Ruby Port Sauce*

### Crisp Courgette Flower Stuffed with Ratatouille (v)

*Baby Artichoke, Confit Peppers, Basil Pesto*

### Oven Roasted Welsh Rack of Lamb & Slow Cooked Shoulder

*Goat's Cheese Polenta & Braised Fennel, Light Lamb Jus*

## 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*

### English Raspberries & Meringue

*Light Tarragon Cream, Basil Sorbet*

### Milk Chocolate & Orange Cream Millefeuille

*Whipped Peanut Butter Ganache, Crispy Sesame Croustillant*

### Assortment of Ice Cream & Fruit Sorbet

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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*

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## **Pan Roasted Line Caught Sea Bass**

*Fragrant Piperade & Fresh Basil, Chargrilled Fennel Salad*

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

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## **Honey Glazed Breast of Goosnargh Duck**

*Young Turnips, Sugar Snaps, Ruby Port Sauce*

*Valpolicella, Corte Majoli, Veneto, Italy 2014*

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## **Artisan Cheese Course**

*Served with Quince Jelly, Toasted Hazelnut & Fig Bread*

*Porto Barros LBV, Douro Valley, Portugal 2009*

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## **Lemon Verbena Sorbet**

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

*Sauvignon Blanc, La Playa, Colchagua Valley, Chile 2015*

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## **Coffee & Petit Fours**

# Wine Selection

Our full wine list can be viewed on our website [www.closmaggiore.com](http://www.closmaggiore.com)

Our Head Sommelier is available to recommend a wine selection to complement your event [sommelier@closmaggiore.com](mailto: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 &amp; Prosecco</i>	11.50
Le Clos	<i>Tanqueray gin, Clos Maggiore rosebud syrup, lime juice, St. Germain elderflower liqueur &amp; Aperol</i>	10.50
Daiquiri	<i>Havana Anejo Blanco white rum, lime juice &amp; 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	2011	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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