



Valentine's Day Pre-Theatre Menu

Chicken Liver & Duck Foie Gras Parfait

Winter Fruit Marmalade, Toasted Brioche

Or

Artic Pickled Herring

Ratte Potato & Dill Mayonnaise Salad

Or

Traditional Périgord Truffle & Madeira Soup (v)

Truffle Croque Monsieur

Hand Rolled Fresh Papardella (v)

Wild Mushrooms & Truffle sauce

Or

Slow Cooked Fillet of Scottish Cod 'Rougaille'

Roasted Vermicelli, Mussel & Iberico Chorizo Fideuà

Or

Slow Cooked Limousin Veal

Baby Onion & Button Mushrooms, Sauce Blanquette

Peanut Butter Parfait

Salted Sablé, Blackberry Gel, Mango & Yuzu Sorbet

Or

Frozen Granny Smith Apple Mousse

Granola, Eucalyptus Jelly, Red Shiso

Or

Assortment of Ice Creams & Fruit Sorbets

Or

Artisan Cheese Course

Served with Hand Baked Biscuits and Quince Jelly

Please note some dishes are subject to change dependant on seasonal produce and may contain nuts and raw eggs.

Three Course Set Menu £49.50 per person

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

Available for dinner from 5.00pm to 6.00pm

33 King Street, Covent Garden, London, WC2E 8JD

T : 020 7379 9696

www.closmaggiore.com



Clos Maggiore

Valentine's Day Tasting Menu

A glass of Rosé Champagne Michel Furdyna Brut N.V.
Or discovery Rosé Champagne Eric Rodez Grand Cru N.V.

Marinated Maine Lobster & Cornish Crab Mayonnaise

Smoked Anchovies & Oscietra Caviar

Chablis, Le Domaine d'Henri, Michel Laroche et ses enfants, France 2012

Or discovery wine: Vigneti Delle Dolomiti IGT, Manzoni Bianco 'Fontanasanta', Elisabetta Foradori, Italy 2013

Pan Roasted Les Landes Foie Gras

Toasted Gingerbread, Caramelised Braeburn Apple

Château Ste. Michelle, Gewürztraminer, Washington, USA 2012

Or discovery wine: Conca de Barberá, Chenin Blanc 'El Bassots', Escoda-Sanahuja, Spain 2011

Pan Roasted & 'Herb Smoked' Wagyu Beef Filet

Young Vegetable Etuvée, Madeira & Truffle Sauce

Pomerol, Château Tour Maillet, France 2008

Or discovery wine: Cahors, 'La Marguerite', Cosse Maisonneuve, France 2012

Or

Wild Scottish Halibut & Roasted Scottish Langoustine

Slow Cooked Seasonal Vegetable, Fragrant Langoustine & Armagnac Bisque

Marlborough, Chardonnay, Isabel Vineyard, New Zealand 2013

Or discovery wine: Santa Barbara County, Chardonnay, Sandhi Wines, USA 2012

Goat's Cheese & Truffle Wrapped in Crispy Vermicelli

Blossom Honey from 'Désert des Agriates', Frisée Salad

Moscato d'Asti, Massolino, Piemonte, Italy 2013

Or discovery wine: Marlborough, Noble Riesling 'Awatere Valley Reserve', Saint Clair, New Zealand 2013

Chilled Champagne Soup & Lime Poached Jack Fruit

Coconut Sorbet & Mandarine Jelly

Jurançon, Camin Larredya 'An Capcéu', Jean Marc Grussaute, South West France 2012

Or discovery wine: Jurançon 'Cuvee Marie-Kattalin', Domaine de Souch, France 2017

Coffee & Petit Fours

Please note some dishes are subject to change dependant on seasonal produce and may contain nuts and raw eggs.

Five course menu with a glass of champagne £155 per person, with matched wines £45 supplement or with discovery selection £75 supplement.

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

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Clos Maggiore

Valentine's Day Vegetarian Truffle Tasting Menu

A glass of Rosé Champagne Michel Furdyna Brut N.V.
Or discovery Rosé Champagne Eric Rodez Grand Cru N.V.

Traditional Périgord Truffle & Madeira Soup

Truffle Croque Monsieur

Jurançon sec, Camin Larredya 'La Part d'Avant', J-M Grussaute, South West France 2011
Or discovery wine: Vin de France, 'Le Grand Blanc', Henri Milan, Provence, France 2011

Hand Rolled Fresh Papardella with Truffle Shavings

Wild Mushrooms & Truffle Sauce

2 Valtellina Superiore, Sasella Riserva 'Stella Retica', Ar.Pe.Pe, Italy 2006
Or discovery wine: Bierzo, Villa de Corullón, Descendientes de J.Palacios, Spain 2001

Oven Baked Globe Artichoke & Tomme Brulée

Root Vegetables, Caramelised Onion & Truffle Jam

Valle de La Orotava, 'La Solana', Suertes del Marqués, Spain 2011
Or discovery wine: Barolo, Mauro Molino, Italy 2010

Goat's Cheese & Truffle Wrapped in Crispy Vermicelli

Blossom Honey from 'Desert des Agriates', Frisée Salad

Moscato d'Asti, Massolino, Piemonte, Italy 2013
Or discovery wine: Marlborough, Noble Riesling 'Awatere Valley Reserve', Saint Clair, New Zealand 2013

Chilled Champagne Soup & Lime Poached Jack Fruit

Coconut Sorbet & Mandarine Jelly

Jurançon, Camin Larredya 'An Capcéu', Jean Marc Grussaute, South West France 2012
Or discovery wine: Jurançon 'Cuvee Marie-Kattalin', Domaine de Souch, France 2017

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