

<https://www.private dining rooms.co.uk/restaurant/clos-maggiore/>



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 its unique interiors create a warmth and intimacy enjoyed by both business and private parties. 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 candles, starlight and a crackling fire during the Winter months.

Head Chef Marcellin Marc cooks sublime Provençal inspired cuisine with contemporary panache. Marcellin is committed to using locally sourced seasonal ingredients to create perfectly balanced menus which were awarded three AA-rosettes since 2008. Our extensive cellar at Clos Maggiore includes over 2,000 labels and was extended earlier this year to include an additional 400 wines at a low – mid price range.

We are very proud to have been awarded the “Best of Award of Excellence” consistently since 2003 by Wine Spectator and recently their highest and most prestigious award for our wine list “The Wine Spectator Grand Award 2015”.

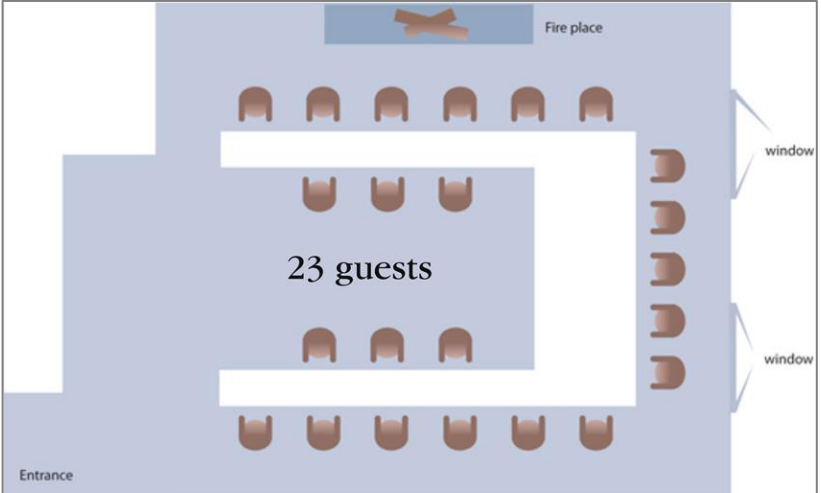
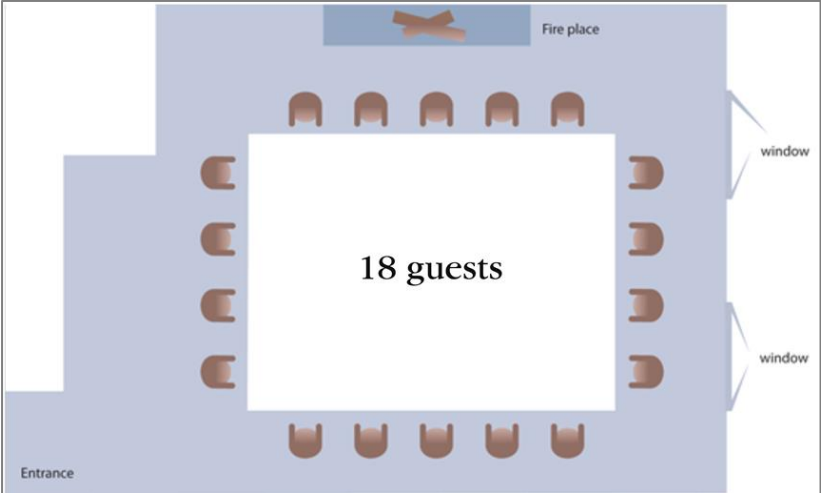
Private Dining

Ideally located in the heart of Covent Garden, our private dining room is the perfect space 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 space 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 event.

Private Dining Room - up to 23 guests

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

Table Plans



Gallery



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.

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Lunch

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Dinner

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Tasting Menu

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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 specific dietary requirements and 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.
Special dietary requirements can be catered for, please advise us in advance*

Lunch Menu

£ 40.00 per person
3-course Lunch Menu

STARTER

Shetland Isles Mussel & Saffron Soup

Crème Fraîche, Normandy Butter Bread

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

Chicken Liver & Duck Parfait

Seasonal Fruit Marmalade & Toasted Brioche

Parmesan & Wild Mushroom Risotto (v)

Ceps & Truffle Cappuccino

MAIN COURSE

Pan Roasted Cornish Cod

Roasted Vermicelli, Mussel & Iberico Chorizo Fideuà

Roasted Iberico Pork Loin & Confit Pork Cheek

Petit Pois à la Française, Alsace Bacon Sauce

Honey Glazed Breast of Goosnargh Duck

Roasted Red Plums, Endive Meunière, Ruby Port Sauce

Oven Baked Courgette Stuffed With Artichoke (v)

Basil & Pine Nut Sauce, Chargrilled Vegetables, Tomato Tart

DESSERT

Caramelised Valrhona Light Milk Chocolate Mousse

Salted Hazelnut Feuillantine, Armagnac Jelly, Burnt Honey Ice Cream

Peanut Butter & Frangelico Parfait

Black Sesame Sponge, Cranberry & Fromage Frais 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 £8.90 per portion*

Dinner Menu

£ 50.00 per person
3-course Dinner Menu

STARTER

Shetland Isles Mussel & Saffron Soup

Crème Fraîche, Normandy Butter Bread

Seared Wild Scallops

Wilted Gem Lettuce & Langoustine Bisque

Parmesan & Wild Mushroom Risotto (v)

Ceps & Truffle Cappuccino

Chicken Liver & Duck Parfait

Seasonal Fruit Marmalade & Toasted Brioche

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

MAIN COURSE

Pan Roasted Cornish Cod

Roasted Vermicelli, Mussel & Iberico Chorizo Fideuà

Pan Roasted Organic Sea Trout

Crushed Ratte Potatoes & Brown Shrimp, Sea Lettuce Butter

Honey Glazed Breast of Goosnargh Duck

Roasted Red Plums, Endive Meunière, Ruby Port Sauce

Oven Baked Courgette Stuffed With Artichoke (v)

Basil & Pine Nut Sauce, Chargrilled Vegetables, Tomato Tart

Roasted Iberico Pork Loin & Confit Pork Cheek

Petit Pois à la Française, Alsace Bacon Sauce

DESSERT

Peanut Butter & Frangelico Parfait

Black Sesame Sponge, Cranberry & Fromage Frais Sorbet

Slow Cooked Pink Lady Fondant

Calvados Cream, Granny Smith & Yuzu Sorbet

Caramelised Valrhona Light Milk Chocolate Mousse

Salted Hazelnut Feuillantine, Armagnac Jelly, Burnt Honey Ice Cream

Lemon Verbena Sorbet

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

Assortment of Ice Cream & Fruit Sorbet

Coffee

Artisan Cheese Course*

Served with Toasted Bread and Quince Jelly

**Additional Course: Supplement of £8.90 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

Chicken Liver & Duck Parfait

Seasonal Fruit Marmalade & Toasted Brioche

Assyrtiko 'Wild Ferment', Gaia 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

Roasted Red Plums, Endive Meunière, Ruby Port Sauce

Rosso di Montalcino 'Gea', Il Paradiso di Frassina, Tuscany, Italy 2012

Artisan Cheese Course

Toasted Bread and Quince Jelly

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, the wine choice must be pre-ordered, so as to ensure the correct wines and the service your event requires can be organised 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	Jacques Picard 'Le Chapitre'	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	2013	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	2013	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	2013	51.00

RED

4546	Valpolicella, Corte Majoli	Veneto, Italy	2013	27.00
5281	Malbec 'La Flor', Pulenta Estate	Medoza, Argentina	2013	32.00
5279	Carmenère 'Reserva', Viña Chocalán	Maipo Valley, Chile	2012	37.00
5390	Rioja Crianza, Bodegas Altanza	La Rioja, Spain	2011	38.00
7804	Morgon, Jean-Paul Thévenet	Beaujolais, France	2013	47.00
5650	Chianti Classico, Poggio Torselli	Tuscany, Italy	2008	48.00
6357	Château Fourcas Dupré, Cru Bourgeois Supérieur	Bordeaux, France	2004	49.00
6748	Vacqueyras 'Le Clos' Domaine Montirius	Rhône Valley, France	2009	59.00
4399	Marsannay, Frédéric Magnien	Burgundy, France	2012	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

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