



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 2016” by Hardens three years in succession.

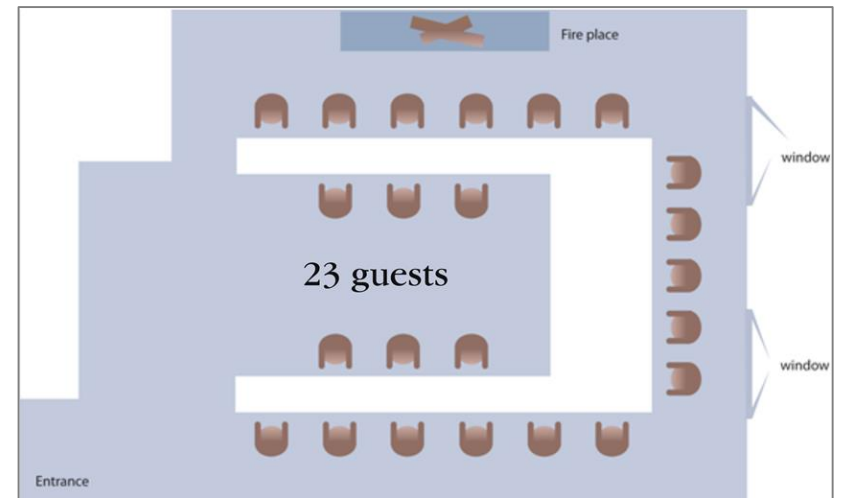
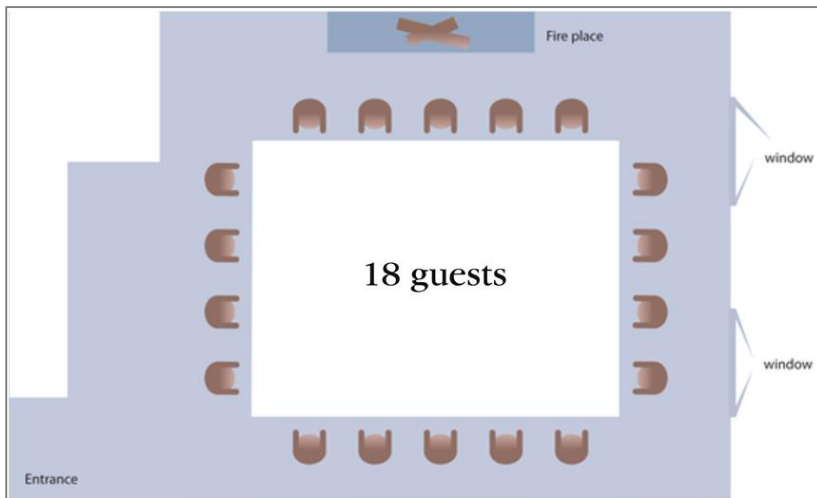
Private Dining

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, a roaring log fire and sweeping views over Covent Garden, the intimate dining room evokes a rich, warm and inviting atmosphere. Seating up to 23 guests, the room can be organised and dressed to suit your event. Our Head Chef , Marcellin Marc, and our Head Sommelier, Antonin Dubuis will work with you to create a memorable menu to compliment your occasion. Our professional and experienced events team can arrange everything from the flowers, drink & canapé reception, cake, chocolates, to the personalised menu cards and place cards to ensure you have an unforgettable day.

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 including 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

Lunch Menu

*

Dinner Menu

*

Tasting Menu

*

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.

*

Sommelier Wine Recommendation

Our Head Sommelier, Antonin Dubuis is very happy to recommend wines to accompany your chosen menu selection.

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Supplementaries

Should you wish to enhance your menu, we are very happy to offer the following supplementary items

Canapés / Side Dishes / Cheese Course / Clos Maggiore Chocolates

*

Some dishes are subject to change dependant on seasonal produce

Lunch Menu

£ 40.00 per person
3-course Set Lunch Menu

STARTER

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

Smoked Burrata from Puglia & Green Asparagus (v)

Fennel & Broad Bean Salad, Lemon & Honey Vinaigrette, Smoked Almonds

Windsor Royal Park Venison & Ibérico Pork Terrine

Seasonal Fruit Marmalade, Chargrilled Sourdough Bread

Hand Rolled Fresh Pasta, Grated Fresh Truffle (v)

Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce

MAIN COURSE

Pan Roasted Line Caught Scottish Cod

Cornish Squid & Fragrant Tomatoes, Grilled Ratte Potatoes & Gem Lettuce

Slow Cooked Black Angus Short Rib of Beef

Horseradish Mash Potato & Broccoli, Red Wine Sauce

Roasted Black Iberian Pork Loin

Roasted Potato Gnocchi & Pancetta, Braised Red Chicory, Pork & Onion Sauce

New Season Vegetable Casserole, French Peas & Green Asparagus

Crispy Purse filled with Smoked Soya Cheese & Provençal Aromats

DESSERT

Baked Natural Greek Yogurt Cheese Cake

Mandarin Sorbet

Soft Banana & Muscovado Cake, Fresh Alphonso Mango

Jamaican Coconut Foam, Pineapple & Coriander Sorbet

Crunchy Peanut Butter Parfait

Bittersweet Dark Chocolate Sorbet, Crystallised Peanuts & Frangelico Syrup

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 Set Menu (available for lunch and dinner)

STARTER

Smoked Burrata from Puglia & Green Asparagus (v)

Fennel & Broad Bean Salad, Lemon & Honey Vinaigrette, Smoked Almonds

Pan Roasted Les Landes Duck Foie Gras

Globe Artichoke & Hazelnut Vinaigrette Salad, Shimeji Mushrooms

Hand Rolled Fresh Pasta, Grated Fresh Truffle (v)

Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce

Windsor Royal Park Venison & Ibérico Pork Terrine

Seasonal Fruit Marmalade, Chargrilled Sourdough Bread

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

MAIN COURSE

Pan Roasted Organic Irish Sea Trout

Braised Leek, Crushed Potatoes & Brown Crab, Maltaise Sauce

Pan Roasted Line Caught Scottish Cod

Cornish Squid & Fragrant Tomatoes, Grilled Ratte Potatoes & Gem Lettuce

Roasted Black Iberian Pork Loin

Roasted Potato Gnocchi & Pancetta, Braised Red Chicory, Pork & Onion Sauce

New Season Vegetable Casserole, French Peas & Green Asparagus

Crispy Purse filled with Smoked Soya Cheese & Provençal Aromats

Slow Cooked Black Angus Short Rib of Beef

Horseradish Mash Potato & Broccoli, Red Wine Sauce

DESSERT

Baked Natural Greek Yogurt Cheese Cake

Mandarin Sorbet

Caramelised Valrhona Light Milk Chocolate Mousse

Salted Hazelnut Feuillantine, Armagnac Jelly, Burnt Honey Ice Cream

Soft Banana & Muscovado Cake, Fresh Alphonso Mango

Jamaican Coconut Foam, Pineapple & Coriander Sorbet

Crunchy Peanut Butter Parfait

Bittersweet Dark Chocolate Sorbet, Crystallised Peanuts & Frangelico Syrup

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

£ 65.00 per person

With optional Classic Wine Pairing at £40 per person OR Prestige Wine pairing at £100 per person

Hand Picked Devon Crab Mayonnaise

Celeriac Rémoulade

Pan Roasted Les Landes Duck Foie Gras

Globe Artichoke & Hazelnut Vinaigrette Salad, Shimeji Mushrooms

Slow Cooked Black Angus Short Rib of Beef

Horseradish Mash Potato & Broccoli, Red Wine Sauce

Artisan Cheese Course

Served with Quince Jelly, Toasted Hazelnut & Fig Bread

Baked Natural Greek Yogurt Cheese Cake

Mandarin Sorbet

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 events@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

To welcome your guests on arrival, the following selection of aperitifs and Champagnes are recommended:

APERITIFS

Barone Negroni	Sacred Gin, Chinato, Campari	13.00
Tequila Rhapsody	Jose Cuervo Silver Tequila, Lime Juice, Grapefruit Juice, Pink Himalayan Rock Sal	13.00
Virgin Tom Collins	Soda water, Lemon juice, sugar syrup	6.00

CHAMPAGNE & SPARKLING

7915	Riondo, Prosecco, Extra dry	NV	39.50
8062	Delamotte	NV	69.00
8014	Laurent-Perrier, La Cuvée	NV	120.00
7905	Jacquesson, Cuvée 740	NV	120.00
8092	Veuve Clicquot Ponsardin	2008	160.00
8016	Pol Roger	2008	185.00

CHAMPAGNE ROSÉ

8294	Bollinger	NV	115.00
8040	Laurent Perrier	NV	160.00
7901	Ruinart	NV	135.00
8008	Billecart-Salmon	NV	150.00

WHITE

1613	Casali Maniago, Pinot Grigio	Veneto, Italy	2016	42.00
1701	Jo Landron, Amphibolite	Muscadet, Loire Valley, France	2015	40.00
1837	The Crossings, Sauvignon Blanc	Marlborough, New Zealand	2017	45.00
1753	Pascal Jolivet	Sancerre, Loire Valley, France	2017	50.00
1402	Domaine Jean Defaix, Chablis	Burgundy, France	2016	52.00
2104	Vina Leyda, Lot 5, Chardonnay	Leyda Valley, Chile	2012	58.00
2026	de Trafford, Chenin Blanc	Stellenbosch, South Africa	2015	70.00
1137	Clonakilla, Viognier	Canberra, Australia	2015	79.00
1565	Joh. Jos. Prüm, Graacher Himmelreich,	Riesling, Spätlese, Mosel, Germany	2012	85.00

ROSÉ

9012	Château La Tour de l'Evêque, Pétale de Rose	Côtes de Provence, France	2016	50.00
9010	François Crochet	Sancerre, Loire Valley, France	2017	65.00

RED

5307	Viña Ilusión, Rioja	Rioja, Spain	2016	38.00
4441	Domaine Lathuilière-Gravallon, Grand-Pré, Fleurie	Beaujolais, France	2016	50.00
5214	Terrazas de los Andes, Malbec	Cuyo, Argentina	2016	52.00
0008	Domaine Amiot-Servelle, Bourgogne, Pinot Noir	Bourgogne, France	2014	65.00
4643	Castelforte, Amarone della Valpolicella	Veneto, Italy	2014	65.00
5103	Hamilton Russell, Pinot Noir	South Africa	2016	80.00
49039	Crozes Hermitage, Alain Graillot	Rhône Valley, France	2015	85.00
4041	Henschke, Johann's Garden, GSM	Barossa, Australia	2014	98.00
4305	Domaine Forey Père et Fils	Morey St.Denis, Burgundy	2014	96.00

After Dinner

SWEET WINE

8173	Moscato Passito Sprici, Marchesi di Barolo	Piemonte, Italy	NV (37.5 cl)	50.00
8742	Alta Allela, Dolç Mataró	Catalonia, Spain	2013 (50.5 cl)	60.00
8188	Château Doisy-Daene	Sauternes, France	2010	99.00

PORT

8702	Warre's, LBV	Port	2004	60.00
8729	Taylors, Tawny 20 Years Old	Port	NV	90.00

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			10 Ans d'Age	12.00
Laberdolive			1979	20.00



Clos Maggiore

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