



Clos Maggiore

PRIVATE DINING



Multi-award winning and critically acclaimed Clos Maggiore has built an enviable reputation since 2007 providing hospitality and stunning food for over one million guests. Including food gourmets, wine aficionados, royalty, film and music global stars including Harry Styles, Rod Stewart, Prince Harry, Albert Roux, Andrew Lloyd Webber and many more.

It's the perfect pairing of exceptional French and Modern European cooking with one of the most extensive wine collections of any restaurant in the world, all set in an unforgettable unique, glamorous, intimate and romantic setting.

The restaurant, located in the heart of Covent Garden is an oasis of calm, sophistication and exceptional taste. Inspired by the food, decor and hospitality of the country inns of Provence and Tuscany the restaurant evolves with the seasons. The cherry blossom adorned conservatory features a fully retractable glass roof creating a bright and airy dining space in summer months and in winter months it is transformed at night by candles, starlight and a crackling fire.

Perfectly situated in the heart of Covent Garden and just off the world famous Piazza, our elegant first floor private dining room is the perfect location for private gatherings and special celebrations and afternoon teas with sumptuous wood panelling, a roaring log fire and inviting atmosphere. Luxury dining for over 22 guests, the room can be organised and dressed to suit any type of event.

Our executive head chef and head sommelier will work with the event organiser to create a memorable menu to perfectly complement your occasion.

Our professional and experienced events team can arrange everything from the flowers, drinks and canapé reception, cake, chocolates, to the personalised menus and place cards to ensure you have an unforgettable day.

EXECUTIVE HEAD CHEF KIM WOODWARD



Born in Crewe, Cheshire, Kim started cooking at 16 when she went to college to study hospitality and catering management which developed her love of food. After graduation she took an internship to the USA, cooking in several kitchens in the Big Cedar Lodge resort.

After working in the USA for 5 years, Kim moved back home to UK where she began work for the **Gordon Ramsay Group** as a Junior Sous Chef at The Boxwood Cafe Knightsbridge until the restaurant closed 3½ years later. Staying with Gordon she helped launch Plane Food, before joining **The Savoy Grill** as Senior Sous Chef. After a successful 2 years, Kim was asked to be **Head Chef at York & Albany** before

heading back to The Savoy Grill to take the role of Head Chef, where she was named **the first female chef to head up the kitchen in 126 years** - a reflection of her talent, creatively and hard work.

After nearly 10 years with Gordon Ramsay she moved to Skylon, Southbank, to head up two kitchens as Executive Chef, before moving to 100 Wardour. After 4 years with D&D, she went to open Park Row but craved a restaurant where she could focus on the food and create dishes which really inspired her. With that in mind she joined Clos Maggiore in April 2022 - developing a fantastic team as well as an array of signature dishes.





THE FOOD

Influenced by the stylish country inns of Provence and Tuscany. Executive Head Chef Kim Woodward combines the freshest ingredients with a passion for bringing out inherent flavours in a contemporary approach to Provençal inspired dishes. Kim 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.

THE 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 alone has received one of the highest and most prestigious accolades - 'The Wine Spectator Grand Award 2014' - one of only 70 restaurants worldwide to have achieved this honour.

A LA CARTE MENU

Available Monday to Sunday. We respectfully require a minimum of one course per person when dining with us. Please speak to a member of staff before ordering if you have any allergies or intolerances. A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.

STARTERS

Spiced Red Lentil Soup, Yoghurt,
Cucumber, Puffed Wild Rice (VG)

Seared Yellowfin Tuna, Wasabi Avocado
Puree, Sesame, Yuzu Ponzu Dressing

Steak Tartare, Pickled Onion, Chive
Crumb, Smoked Dressing

Orkney Scallops, Roasted Cauliflower
Puree, Caper, Raisin, Coconut &
Lemongrass

MAIN COURSE

Scottish Halibut, White Grapes,
Romanesco, Cucumber, Seaweed
Butter Sauce

Risotto of Winter Violino Pumpkin,
Mascarpone, Pecorino, Toasted Seed Oil
(V)

Herefordshire Grass Fed Fillet of
Beef, Beef Fat Carrot, Cottage Pie,
Peppercorn Sauce

Merryfield Duck Breast, Szechuan
Pepper, Mandarin Orange, Rainbow
Chard

Fresh Black Winter Truffles, from the
Mountains of Catalonia and Aragon
(Spain)

SIDES

Truffle Mash Potato

Mixed Leaves, French Dressing

French Beans, Crispy Shallots

Carrots, Honey & Mustard

TASTING MENU

5 courses

Orkney Scallop, Roasted Cauliflower,
Caper, Raisin, Coconut & Lemongrass

Classic Wine Pairing: Sauvignon Blanc, Isabey,
Sevilen, Izmir, Turkey, 2021

Premium Wine Pairing: Saint-Joseph, Lieu-dit,
Etienne Guigal, Rhône Valley, France, 2020

Steak Tartare, Pickled Onion, Chive,
Smoked Dressing

Classic Wine Pairing: Brouilly, Lathuilière-
Gravallon, Beaujolais, France, 2022

Premium Wine Pairing: Gevrey-Chambertin,
Vieilles Vignes, Domaine Faiveley, Burgundy,
France, 2020

Scottish Halibut, White Grapes,
Romanesco, Cucumber, Seaweed Butter
Sauce

Classic Wine Pairing: Viognier-Marsanne, The
Hermit Crab, D'Arenberg, McLaren Vale, Australia,
2022

Premium Wine Pairing: Mas de Daumas Gassac
Blanc, Languedoc-Roussillon, France, 2021

Rhug Estate Venison Loin, Chestnut
Puree, Conference Pear, Fresh

Blackberry *Classic Wine Pairing:* Mont du
Toit, Hawequas, Wellington, Coastal Region,
South Africa, 2017

Premium Wine Pairing: Brunello di Montalcino,
Tenuta Il Poggione, Tuscany, Italy, 2012

Valrhona Chocolate, Coffee & Toasted
Hazelnut Delice

Classic Wine Pairing: Marsala, Alferi,
Sicily, Italy, NV

Premium Wine Pairing: Sherry, Pedro Ximenez,
Barbadillo, Andalucia, Spain, NV



Selection of British & European
Artisanal Cheeses
(5 piece, as an optional course)

WINE PAIRINGS

Classic Tasting of 5 wines

Premium Tasting of 5 wines

Miscela Evoluzione 100% Arabica coffee
served with a selection of homemade
petit fours

Clos Maggiore Hand Made Chocolates
(20 pieces) in a Special Presentation Box



VEGETARIAN TASTING MENU

5 courses

Spiced Red Lentil Soup, Yoghurt,
Cucumber, Puffed Wild Rice (VG)

Classic Wine Pairing: Chardonnay, Yalumba,
Eden Valley, Australia, 2022

Premium Wine Pairing: Saint-Péray, La Belle de
Mai, Jean-Luc Colombo, Rhône Valley, France,
2021

Heritage Beetroot, Whipped Goat's
Cheese, Salted Walnut, Beetroot Sorbet

Classic Wine Pairing: Pinot Noir, The Crossings,
Marlborough, New Zealand, 2021

Premium Wine Pairing: Rainbow Juice, Gentle
Folk, Adelaide Hills, Australia, 2022

Risotto of Winter Violino Pumpkin,
Mascarpone, Pecorino, Toasted Seed Oil

Classic Wine Pairing: De Martino, Gallardia Old
Vines, Itata Valley, Chile, 2018

Premium Wine Pairing: Givry, Domaine Ragot,
Burgundy, France, 2017

Baked Celeriac, Black Garlic,
Egg Yolk, Hazelnuts, Black Truffle
& Celeriac Sauce

Classic Wine Pairing: Grillo, Cantine Pellegrino,
Sicily, Italy, 2020

Premium Wine Pairing: Champagne Maxime
Blin, Blanc de Noirs, France, NV

Pineapple Carpaccio, Coconut Sorbet,
Passion Fruit

Classic Wine Pairing: Jurançon, La Magendia,
Clos Lapeyre, South West, France, 2019

Premium Wine Pairing: Château Briatte,
Sauternes, Bordeaux, France, 2019

Selection of British & European
Artisanal Cheeses
(5 piece, as an optional course)

WINE PAIRINGS

Classic Tasting of 5 wines

Premium Tasting of 5 wines

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Wine List

Grand Award, the highest award given to restaurants that show an uncompromising, passionate devotion to the quality of their wine programs. These wine list typically feature 1,000 or more selections, and deliver serious breadth of top producers, outstanding depth in mature vintages, a selection of large-format bottles, excellent harmony with the menu, and superior presentation offering the highest level of wine service.

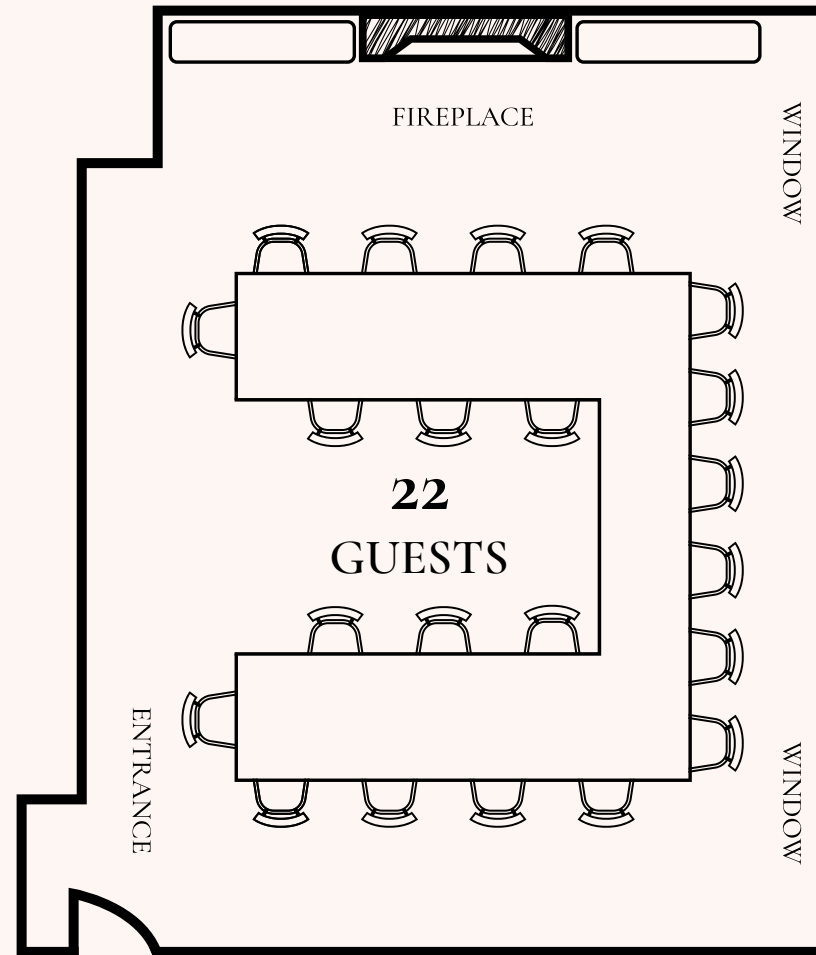
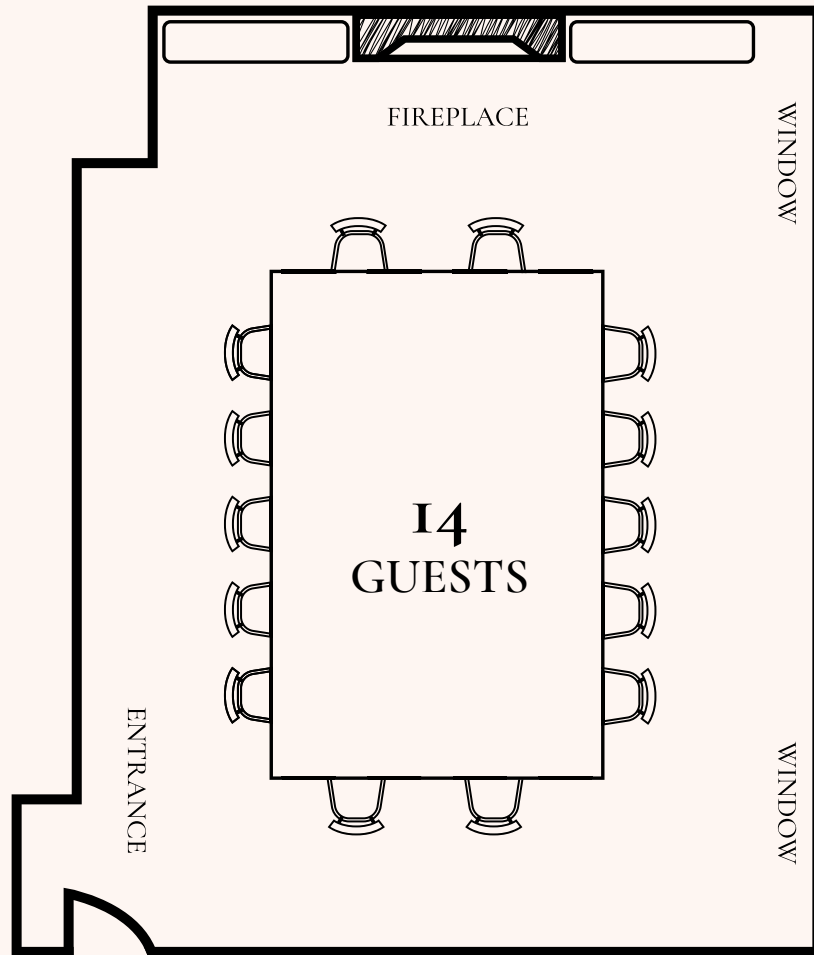
Our Head Sommelier is available to recommend a wine selection to complement your event sommelier@closmaggiore.com. All wines listed are subject to availability and prices are subject to change.



Our full wine list can be viewed [here](#).

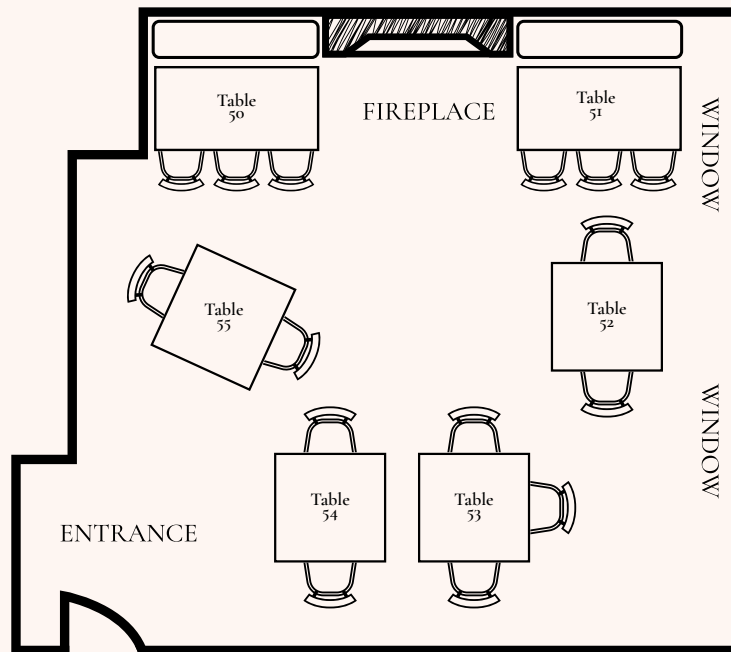


PRIVATE DINING ROOM TABLE PLANS

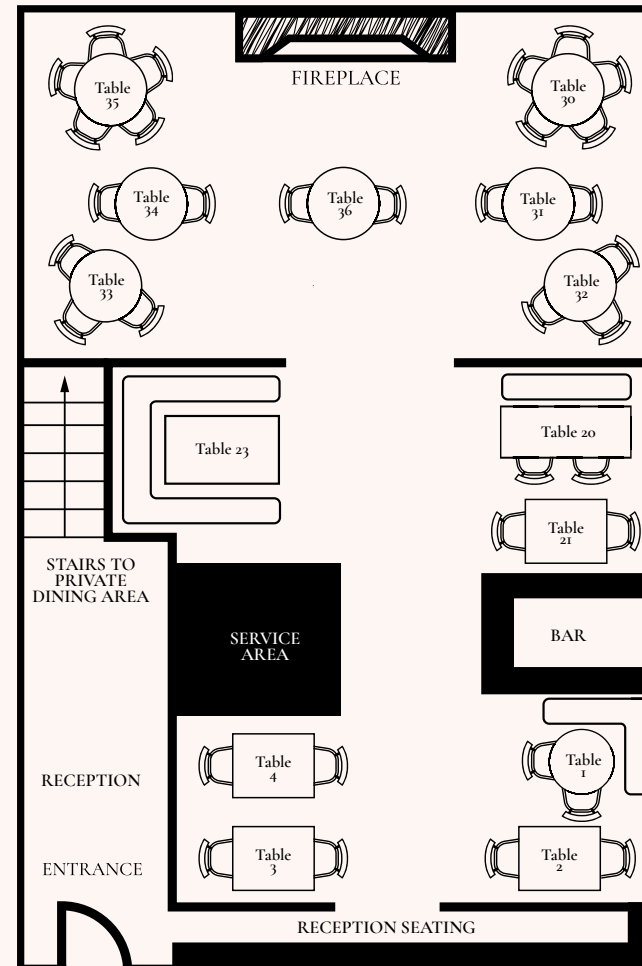


EXCLUSIVE HIRE FLOOR PLAN

First Floor



Ground Floor





Clos Maggiore

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