

The Kitchens

New Year's Eve at Peter Street Kitchen

31st December 2021

Four courses and a glass of Moët & Chandon Brut - £110 per guest

To Start

Salmon tartare with shiso soy

Beef tataki with truffle ponzu

Crispy duck and pomegranate ensalada with papaya chilli dressing

Courgette tataki with truffle ponzu v

Second Course

Crispy peppered calamari with tequila lime sauce

Tiger prawn tempura with wasabi mayo and spicy ponzu

Mexican matchstick chicken with habanero

Roasted aubergine with goma glaze v

Main Course

Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Chilli-and-lemon-roasted baby chicken with goma-glazed greens

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale v

Dessert

Bento

Chocolate bento box with genmaicha ice cream v

Hassaku

Kuro goma cheesecake with hassaku orange sorbet v

Kurīmu

Passion fruit creme brûlée with coconut sorbet and umeshu jelly

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.