

Peter Street Kitchen
X
La Maison Moët & Chandon

Valentine's Day at Peter Street Kitchen

14th February 2026

Join us on Valentine's Day for an exquisite five-course dégustation menu

£125 per guest with a glass of Moët & Chandon Rosé

£275 per couple with a bottle of Moët & Chandon Rosé

Dégustation Menu

Tuna Tartare

Diced tuna dressed with truffle-lime vinaigrette and pink lady apple

Grilled Hokkaido Scallops

Served in a chilli emulsion, topped with lime tomato salsa

Black Truffle Tagliatelle

Fresh pasta ribbons with a rich parmesan crème and microplaned black truffle

Filet Mignon

Seared filet mignon steak with chanterelle and aged Parmesan crème

La Rose

Whipped silky white chocolate ganache
with Champagne strawberries

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.

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Vegetarian Dégustation Menu

Avocado Tartare

Diced avocado dressed with truffle-lime vinaigrette and pink lady apple

Grilled Courgette

Served with a chilli emulsion, topped with lime tomato salsa

Black Truffle Tagliatelle

Fresh pasta ribbons with a rich Italian hard cheese crème and microplaned black truffle

King Oyster Mushroom

Seared mushroom with chanterelle and aged cheese crème

La Rose

Whipped silky white chocolate ganache

with Champagne strawberries

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